

### **STARTER**

Goat smearcase from Órség, „greek salad” style .....	1950 HUF
Mangalica tasting, apple compote .....	1950 HUF
Free-range chicken „Caesar”, cruton sand .....	2150 HUF
Wild salmon, red berries, lavender caviar .....	2450 HUF

### **SOUP**

Strawberry essence, fresh-water crayfish, kohlrabi .....	1450 HUF
Smooth green onion velouté, blue cheese, sour cherry .....	1250 HUF

### **MAIN DISH**

Spare rib, pickled turnip, new potato salad .....	3250 HUF
Duck confit, fresh ratatouille, sausage loaf .....	3350 HUF
Slowly steamed veal cheek „navaren”, green strips .....	3450 HUF
Filet mignon, wild mushroom stew, fried cottage cheese .....	5650 HUF
Sea fishes, smooth sugar-pea stew, lemon air .....	3950 HUF

### **DESSERT**

Cottage cheese cake, lemonic sponge, port wine fruit .....	1250 HUF
Pistachio, raspberry .....	1250 HUF
Magic Bar (eatable molecular cocktails) .....	1850 HUF

### **CHEF DEGUSTATION MENU ..... 9900 Ft**

Goat smearcase from Órség, „greek salad” style
Strawberry essence, fresh-water crayfish, kohlrabi
Filet mignon, wild mushroom stew, fried cottage cheese
Magic Bar (eatable molecular cocktails)

Bills will include an additional 12% service charge! The EURO price given for information only, the exchange rate is constantly changing.