



Our gourmet experience can be enjoyed not only by our hotel guests, but any gastro fans who make a reservation with us.

We do not have a menu; in the spirit of Slow Food, our Chef, Mihály Szilvási creates dishes based on local, seasonal and fresh ingredients for lunch and dinner. Please make sure, when you make a reservation with us, that you disclose all dietary restrictions, allergies or preferences.

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We serve breakfast between 8 and 10 am, for 7.500 HUF / person.

This includes the cold buffet as well as á la carte options, with hot meals and assorted plates.

Our lunch menu is served from 12 to 16 pm. For the ingredients of the daily menu, please ask our colleagues.

The 3+1-course lunch menu is 18.000 HUF / person.

The main gastronomic experience, our 5+2-course degustation menu is served at 7pm every day, for the price of 28.000 HUF / person.

The price does not include the wine pairing.

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Prices of our à la carte dishes (during lunch hours):

Starter/Soup: 5.500 HUF, Main Course: 9 500 HUF, Dessert: 5 500 HUF.

Outside of our regular service hours, we offer a selection of charcuterie boards, made from the delicacies of small-scale local farmers (smoky-meat version or a meat free version with cheeses and seasonal vegetables available for 5 900 HUF).

For information about our daily dessert selection and exciting savory wine accompaniments, please ask a member of our staff.

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With our slow-food concept we would like to introduce you to a slower, more complex experience far exceeding ordinary meals with healthier, more natural and vegetable-centric dishes, all grown locally. Our colleagues will be more than happy to answer any of your questions regarding the origin of our ingredients and the ways of preparation.

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We add a 15% service charge for the food and beverages.

All prices are in HUF and include VAT.



SUSTAINABLE HOSPITALITY AT NATURA HILL

The pursuit of sustainability has always been one of our most important core values. When we founded Natura Hill, our main goal was to provide quality hospitality, as well as to curtail our impact on the environment.

Our buildings are cooled and heated by geothermal energy. We produce most of our energy needs so we can avoid using any fossil fuel sources.

In order to avoid producing food waste, we require our guests **to make a reservation** in our restaurant – **we cook the exact amount of food that is needed**. Every day, we receive a colourful, assorted batch of ingredients from **local producers**. Our challenge is two-fold; we prepare a **delicious daily changing menu**, while trying our best to make use of 100% of our ingredients. **The vegetables** may find themselves on a plate, part of a degustation menu one day, or being conserved for future use on another. We ferment, marinate, dry everything we can't freshly serve. **We process the meats from nose-to-tail**.

Our selection of drinks reflects our worldview. Since opening, we have **consistently avoided mass-produced soft drinks and beverages in plastic bottles**. Instead, we offer filtered drinking water, home-made syrups, fruit juices, iced teas, kombucha, and water kefir. Our **wine list is refreshed every few months and focuses on small-batch, minimal-intervention wines from organically and biodynamically cultivated vineyards**.

Besides our signature, **certified organic lavender we grow herbs and spices for our kitchen**. In 2023, we started **natu.farm** – one of our biggest projects to this day. This includes **our own, chemical-free vegetable garden, organic orchard and fruit processing plant**. While setting up this estate, diversity and water retention were taken into account, as well as providing habitat for native animal species.

By the year 2024, we aim to supply **around 85 percent of our total vegetable and fruit consumption from our own, controlled organic farm – natu.farm**.

