

lunch

12:00 – 14:30

FIRST COURSE

egg • kohlrabi • hollandaise

and / or

beef consommé

MAIN COURSE

pumpkin gnocchi • goat cheese • pumpkin seed

or

saibling • cabbage • dill

or

venison • celery • truffle jus **+2.500 Ft**

DESSERT

cottage cheese • blueberry • sponge cake

or

floating island • hazelnuts • meringue

3-course (*startar or soup + main course + dessert*): **14.500 Ft**

4-course (*startar + soup + main course + dessert*): **16.500 Ft**

wine pairing: **+5.900 Ft**

dinner

18:00 – 20:30

We recommend dinner time only for adults!

During dinner, only the

Degustation menu

can be chosen.

“I think that a chef has a responsibility to convey a kind of moral conviction through gastronomy. My belief is that a restaurant kitchen should not be wasteful. I believe that the trademark of a chef is his own story, which he offers to guests on a plate expressed in flavors. In addition to respecting the gastronomic traditions of Órség and the Pajta’s own history and defining values, I also consider courage and a willingness to experiment to be an important spice. I want to offer guests an experience that can only be experienced in the Pajta”

snacks

beetroot • goat cheese

tortellini • mushroom tea • pecorino

salmon trout • pumpkin

empanada with mangalica • corn

beef • carrots

apple salad

pear • blond chocolate • brioche crumbs

petit fours

9-course: **29.500 Ft**

wine pairing: **+16.500 Ft**

Prices are changing from the 14th of March.

6-course (*new*): **29.000 Ft**

9-course: **36.000 Ft**

A 12% service charge will be added to the bill.