

## ***lunch***

arrival times:

**Thursday:** 16:00

**Friday, Saturday, and Sunday:** from 12:00 to 14:00

### **4-course Menu**

amuse bouche

*Osetra caviar • waffle • chestnut • whipped cream +11.000 Ft*

egg barley risotto • sweet corn

salmon trout • celeriac • apple

venison • beetroot • blackberry

rice • plum • caramel

petit fours

4-course menu: **26.000 Ft**

During lunch time, our 6- and 9-course tasting menus can be also chosen for the full experience.

## ***dinner***

arrival times:

**Thursday, Friday and Saturday:** 18:00 and 19:00

**Sunday:** 18:00

**We recommend dinner time only for adults.**

**During dinner, only the 6- and 9-course tasting menus 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

*Osetra caviar • waffle • chestnut • whipped cream +11.000 Ft*

**salmon trout • celeriac • apple**

egg barley risotto • sweet corn

mushroom • tortellini • pecorino • mushroom tea

**pork • zucchini • quesadilla**

venison • beetroot • blackberry

**black apple salad**

rice • plum • caramel

petit fours

9-course menu: **49.000 Ft**

wine pairing: **+25.000 Ft**

*Tri-Border wine pairing: +45.000 Ft*

6-course menu: **41.000 Ft**

wine pairing: **+20.000 Ft**

*Tri-Border wine pairing: +38.000 Ft*

The courses **written in bold** are not included in the 6-course menu.

**Please note that we can serve the same length tasting menu for a group of table.**

*A 13% service charge will be added to the bill.*