

TO START

DUCK LIVER TERRINE, CRANBERRY, HOMEMADE BRIOCHE With quince and micro greens	4 200 Ft
HUNGARIAN ASSORTED STARTERS Mangalica ham, salami, Local cheese, goose cracklings, sausages	3 850 Ft
BURRATA CHEESE, TOMATOES fresh basil, extra Virgin olive oil	2 800 Ft
STONE OVEN BRUSCHETTA Smoked eggplant cream, rucola lettuce	2 400 Ft
GAMBAS AL PIL-PIL Sautéed shrimp, garlic, olive oil, Chorizo sausages	3 950 Ft
DUO OF SMOKED SALMONS Two flavored smoked salmon, dill - cheese cream, Micro greens, Capers, red onion	3 900 Ft

SOUPS

DAILY SOUP Ask your server for details	1 400 Ft
CHICKEN SOUP with semolina dumplings	1 600 Ft
CREAMY ONION SOUP	1 300 Ft
TRADITIONAL HUNGARIAN BEEF GOULASH SOUP Root vegetables and mini handcrafted gnocchis	Cup: 1 800 Ft Bowl: 2 400 Ft

GO LOCAL

GRANDMA'S PAPRIKACHICKEN Hungarian pasta, cucumber salad	3 600 Ft
BREADED VEAL FILLETS Homemade roasted potatoes, tomato salad	4 900 Ft
ROASTED GOOSE LIVER grapes, warm brioche, Cabernet sauce	6 800 Ft
VEAL STEW Cucumber salad To accompany: Parsley potatoes or Hungarian pasta	4 900 Ft

BURGER

BEEF BURGER cheese, bacon, Chipotle sauce	4 600 Ft
CHICKEN BURGER Cheddar cheese	3 800 Ft

FROM THE GRILL

ARGENTINIAN RIBEYE (250GR)	8 700 Ft
SIMMENTAL BEEF TENDERLOIN (200GR)	7 400 Ft
AUSTRALIAN LAMB CHOPS	5 400 Ft
CHICKEN FILLET WITH ROSEMARY, GARLIC	4 200 Ft
BBQ PORK BACK RIBS	4 500 Ft
DEER STEAK FROM GEMENC REGION	6 400 Ft

OUR COMPLIMENTARY SAUCES

**please choose one*

Homemade steak butter
BBQ ketchup
Pepper sauce with brandy
Red wine
Creamy mushroom

PASTAS

LINGUINE AGLIOE OLIO	3 200 Ft
Grana Padano, chili, garlic, parsley	
FARFALLE WITH SHRIMP AND MUSSEL	4 400 Ft
cocktail tomatoes, white wine sauce	
BUCATINI CARBONARA	3 400 Ft
Smoked ham, egg, cream, Pecorino cheese	

SALADS

FOREST MUSHROOM	3 100 Ft
baby spinach, Pumpkin	
GRILLED CHICKEN AND AVOCADO	3 200 Ft
tomato, lettuce, bacon	
CAESAR SALAD (V)	3 200 Ft
Romaine hearts, Garlic croutons, Parmesan dressing, Grana Padano	Add chicken: 1 100 Ft
	Add shrimp: 2 900 Ft
GARDEN SALAD	Regular: 2 300 Ft
lettuce, cucumber, tomato, red onion, bell peppers, vinaigrette dressing	Go Big: 2 600 Ft

FROM THE SEA

GRILLED NORWEGIAN SALMON STEAK	6 700 Ft
Warm spiced pineapple salsa, shallot, Local paprika	
PAN-FRIED SEA BASS FILLET	6 600 Ft
Creamed spinach, Capers	

SIDES

FRENCHFRIES	900 Ft
STEAK POTATOES	900 Ft
MASHPOTATOES	900 Ft
JASMINE RICE	900 Ft
GRILLED VEGETABLES	900 Ft
CREAMEDSPINACH	900 Ft
GRILLEDGREEN ASPARAGUS	1 600 Ft
Assorted leaves, tomatoes, cucumbers and onions, olive oil	
GRILLED ZUCCHINI WITH CHORIZO SAUSAGES	1 400 Ft

DESSERTS

CRÈME BRULÉE	1 600 Ft
CHEESECAKE	1 600 Ft
with cranberry sauce	
BAKED APPLE P	1 600 Ft
with vanilla ice cream and chocolate sauce	
HOMEMADE CRÊPES	1 600 Ft
with plum from Szatmár region	
MILOTA WALNUT AND HONEY DOME	1 600 Ft
with salted caramel	
CLASSIC CRÈME BRULÉE	1 500 Ft
Almond cracker	