

Starters	
Hortobágy pancake (1, 3, 7)	1 850 Ft
Smoked foie gras with home-made brioche bread, whey cheese with herbs, pear compote and caramelised pear purée (1, 3, 7)	3 250 Ft
Rustico platter (home-made sausage, salami, ham, dips, vegetables) (7, 10)	2 950 Ft
Duck rilette with home-made bread, cornichons and pearl onions in balsamic vinegar (1, 3, 10)	2 650 Ft
Burrata mozzarella with tomatoes, orange and pesto (7, 8)	2 950 Ft
Soups	
Traditional beef goulash soup with home-made noodle and vegetables (1, 9)1550 Ft (cup) 2750 Ft (kettle)	
‘Újházi’ chicken soup with semolina dumplings (1, 3, 9)1550 Ft (cup) 2750 Ft (kettle)	
Soup of the day (15) (cup)	1 450 Ft
Main dishes	
Chicken paprikash with sour cream and buttered dumplings (1, 3, 7)	3 150 Ft
Beef cheeks braised in red wine served with red onions on egg barley (1, 3)	3 350 Ft
Beef fillet a la Budapest with fried potato, parsley and garlic (1, 7)	7 150 Ft
Wiener schnitzel with garlic potato purée and crispy bacon (1, 3, 7)	4 250 Ft
Rustico Burger with three times fried potato (1, 3, 11)	3 650 Ft
Succulent duck leg with red cabbage purée, braised cabbage and potato dumplings with crackling (1, 3, 10)	4 150 Ft
Braised and roasted pork shank ‘Pékné’ style (1)	3 850 Ft
Rib-eye “rice with meat” (1)	6 350 Ft
A haunch of venison in the Austrian style with dumplings (1, 3, 7, 10)	4 550 Ft
Baked potatoes in a sour cream sauce with meatloaf (1, 3, 7)	3 450 Ft
Chef’s daily special (15)	4 350 Ft
Catfish fillet with fish sauce served with curd cheese and sour cream pasta (1, 3, 4, 7)	4 950 Ft
Lamb chops with yellow split pea purée, roasted tomato salad and sausage crisps (1, 7, 10)	6 250 Ft
Medium-rare duck breast with pumpkin purée and roasted endives (7)	4 550 Ft
Crispy skin salmon with steamed vegetables and sweet potato purée (7)	5 650 Ft
Stuffed chicken Gödöllő style served with pea risotto (1, 7)	4 100 Ft
Roasted sausage with mixed vegetable pickles, mustard and home-made bread (1, 10)	2 950 Ft
Salads	
Fresh salad with garden vegetables and yogurt dressing (7)	1 450 Ft
Chicken Caesar salad with home-made bread chips (1, 4, 7, 10)	2 450 Ft
Waldorf salad (1, 7, 10)	2 450 Ft
Home made pickles	
Tomato salad with red onion	950 Ft
Cucumber salad with sour cream	950 Ft
Home-made mixed pickles	950 Ft
For Children	
Breaded chicken breast with fried potato (1)	1 950 Ft
Spaghetti Bolognese (1)	2 350 Ft
Vegetarian foods	
Mushroom stew with paprika and egg dumplings (1, 3, 7)	2 950 Ft
Arancini with roasted beetroot, pak choi and coriander yogurt (1, 3, 7)	3 150 Ft
Sweets	
Gundel pancake (1, 3, 7, 8)	1 650 Ft
Sweet fried pastry with apricot mousse (1, 3, 7)	1 650 Ft
Hungarian Gerbeaud Cake (1, 3, 7, 8)	1 650 Ft
Dessert of the day (15)	1 650 Ft

List of allergens

1. Gluten
2. Crustaceans
3. Eggs
4. Fish
5. Peanuts
6. Soybeans
7. Milk
8. Nuts, almonds
9. Celery
10. Mustard
11. Sesame seeds
12. Sulphur dioxide
13. Lupin
14. Molluscs

Please ask our staff about the allergens in the dishes of the daily menu.