



MENU

STARTERS

Wild boar rilette, baked garlic with tomato	1.490 HUF
Iberian bread salad, goat cheese, iberico chorizo, 60 min soft-boiled eggs	1.490 HUF
Mini goose liver hamburger, onion jam	2.250 HUF
Pork knuckle ravioli, white beans creme	1.490 HUF

SOUPS

Traditional goulash soup	1.490 HUF
Pork soup with horseradish, beetroot chips	1.190 HUF

MAIN COURSES

Porcini quiche, goat cheese and walnut salad	2.190 HUF
Roasted chicken breast, fingerling potatoes in creamy spinach	2.890 HUF
Roasted goose liver, Tokaj aszú sauce, croissant with goat cheese, salad	4.190 HUF
Grilled home made debrecziner sausages, dijon mustard and feta cheese creme, salad	1.890 HUF
Herb crusted beef steak, porcini, bacon, baked mashed potato with olives	5.250 HUF
Pork shoulder steak , purple cabbage creme, confit potato	2.990 HUF
S'WINE Burger, baked potato, pork ear chips, coleslaw	2.390 HUF
Smoked pork knuckle, roasted sausages, yellow split pea creme	2.790 HUF
Wild boar stew, potato dumplings with onion	3.490 HUF

DESSERTS

Cheese cake, fruit ragout	1.190 HUF
Sponge cake in glass	1.290 HUF

A 10% service fee is added automatically to every bill.