

There is a 12% service charge added to prices indicated in the menu. Prices are denoted in HUF and EUR and are inclusive of VAT. We reserve the right to amend the menu, and the dishes offered may change in line with the seasonal availability of ingredients

| starter |

Duck liver terrine, apple, Tokaji Aszú	15,7 €
Sterlet, asparagus, caviar	15,7 €
TAMA lecho	11,0 €
Beef tartare	13,7 €
Ravioli, parmesan, mushroom	13,8 €

| soup |

Goulash soup, "specli"	10,0 €
Fisherman's soup, 'gyufa tészta'	9,0 €
Green pea velouté	9,0 €

| main course |

Beef cheek, marrow	27,4 €
Carp 'Rác style'	19,0 €
Beef tenderloin, turnip, broad bean	29,5 €
Quail, beetroot textures	18,4 €
Beef stew, potato	30,5 €
Hare 'vadas style'	23,5 €

| dessert |

Honey, violet, cider	9,1 €
Yogurt, white chocolate, raspberry	9,1 €
Meringue, rhubarb, strawberry	9,1 €
Chocolate, walnut, double cream	9,1 €

| degustation menu |

Amuse bouche	
Kohlrabi velouté	
TAMA lecho	
Hare 'vadas style'	
Beef stew, potato	
Yogurt, white chocolate, raspberry	

price of the menu	79,0 €
menu with wine pairing	128,0 €

Please note that if you do choose to order the degustation menu this must be taken by all guests at the table.