

## **Soups**

BEEF GULASH SOUP	1 950 HUF
DAILY SOUP	1 600 HUF

## **Starters**

POULTRY LIVER PARFAIT SEASONAL FRUITS, ONION MARMALADE, HOME-MADE BRIOCHE	2 950 HUF
GREEN HERBS CRUSTED SALMON CARPACCIO GINGER, CARROT, SOBA NOODLE	3 650 HUF
HOMEMADE CREAM VARIATIONS (EGGPLANT CREAM, DUCK RILETTE, WILD GARLIC COTTAGE CHEESE CREAM), SUMMER RAW VEGETABLES	2 250 HUF
QUINOA SALAD PESTO, DRIED TOMATO, MARINATED EGGPLANT	2 990 HUF

## **Main courses**

TAGLIATELLE WITH DUCK RAGOUT PECORINO CHEESE	3 500 HUF
CREAMY SUMMER SQUASH WITH DILL CHICK-PEA FALAFEL	2 490 HUF
FREE-RANGE CHICKEN SUPREME SEASONAL VEGETABLES, CHICK PEAS, ROCKET PESTO	3 450 HUF
UP&DOWN ANGUS BURGER SWEET POTATO CHIPS	3 500 HUF

## **Up&Down Classics**

„HORTOBÁGY” PANCAKE	2 250 HUF
CLASSIC CAESAR SALAD FREE-RANGE CHICKEN BREAST	2 900 HUF
TERIYAKI CHICKEN WINGS WITH STIR FRY RICE AND DAIKON SALAD	2 850 HUF
RAINBOW TROUT FENNEL RISOTTO, ORANGE	4 950 HUF
”KAISERSCHMARRN” HOME-MADE APRICOT JAM	1 490 HUF

## **Taste of the market**

LEEK-POTATO STEW WITH SCOTCH EGG	2 950 HUF
CHICKEN BREAST FRIED IN FIVE SEEDS BREADCRUMBS WITH MASHED POTATOES AND CUCUMBER SALAD	3 450 HUF
MANGALICA CHEEK STEW ONION-DUMPLINGS	3 550 HUF
„SPARE RIBS” STEAK POTATO, PICKLED VEGETABLES	3 990 HUF

## **Desserts**

CHOCOLATE TRIO WITH HOME MADE COFFEE ICE CREAM	1 490 HUF
GIANT COTTAGE CHEESE DUMPLING WITH SOUR CREAM VANILLA, FORREST FRUIT RAGOUT	1 490 HUF
DAILY DESSERT	1 490 HUF