

Starter

Duck liver pâté, homemade sourdough brioche, fig onion jam (1,3,7)

Szent Benedek Hárslevelű 2012

HUF 4890

Garden salad with rhubarb and pickled beech leaves and goat cheese of Rác Miki (7)

Szijjártó Előd Sauvignon Blanc 2025

HUF 3890

Bistro tasting from the pantry (1,3,7)

/smokey trout cream from Bükk, Bükk cream cheese from Tamás Sándor, aged Mangalica ham from Megyaszó, eggplant cream, duck-beak pepper, sourdough bread /

Mariasy Rosé 2024

HUF 4590

Soups

Lemon kohlrabi velouté, confit sterlet

Mariasy Furmint Brut 2023

HUF 3390

Palóc soup from the Zemplén region's lamb, dill (1,7)

Sándor Zsolt Siller 2021

HUF 3590

Guinea fowl consommé, pasta (1,3,9)

Béla és Bandi Olaszrizling 2025

HUF 3590

Main courses

Dill-flavoured summer squash mousse, zucchini spaghetti, tempura pattypan squash, toasted pumpkin seeds (vegan)

Böjt Egri Csillag 2025

HUF 5390

Wiener schnitzel from Mangalica tenderloin, truffled fondant potato, home-made pickles (1,3,7)

Domane Wachau Riesling Federspiel Loiben 2024

HUF 6790

Tisza river Pike perch fillet, dill velouté, pickled elderflower, grilled forest mushrooms,

Körös-region rice (4,6,7)

Domaine Bellevue Touraine Sauvignon Blanc 2025

HUF 7890

Farm chicken filled pasta, paprika sauce, sour-cream of Szuhafő (1,3,7)

Sebestyén Kadarka 2023

HUF 6390

Hunter beef cheek, Bükk steamed dumpling, roasted savory root (1,7,9,10)

Balla Géza Kolna Feketeleányka 2023

HUF 7490

**BBQ pulled duck leg, mashed potato with Tibi Szilágyi aged cheese, blueberry red
cabbage (3,6,7)**

Etyeki Kúria Pinot Noir 2023

HUF 6590

**Chicken breast suprême, crispy polenta in home-made bread-crumbs, summer
ratatouille, wild garlic caper relish (1,3)**

Mariasy Furmint 2022

HUF 6590

Roasted Zemplén lamb, porcini buckwheat, aged Borsod pecorino (3,7)

Ruppert Villányi Franc 2021

HUF 8590

Children's menu

Guinea fowl consommé, pasta (1,3,9)

HUF 2490

Chicken breast in breadcrumbs, mashed potatoes (1,3,7)

HUF 3590

Forest trout fillet in breadcrumbs, french fries (1,3,4,7)

HUF 3990

Desserts

“Sweet Bükk” (1,3,7)

/gold chocolate crémeux, cornelian cherry, pine shoots, forest honey/

Mariasy Aszú 5p 2019

HUF 3490

Floating island with orange egg-white meringue (3,7)

Holdvölgy Eloquence Édes Szamorodni 2013

HUF 3390

100% seasonal vegan dessert

HUF 3490

Cheese

Tamás Sándor Bükk cheese selection, green walnut, forest jam (7,8)

Centurio Fáy-domb Fehér Házasítás 2023

HUF 3990

Grill & Garden

French beefsteak tartare, smoked butter, grilled pepper salad, wild sourdough toast

(1,7)

5990 HUF

Charcoal-grilled trout fillet from Szilvásvárad, pumpkin seed pesto, grilled vegetables,

basil kumquat (4,8)

7490 HUF

Felsőnyárádi Angus New-York strip steak, (250g) grilled eggplant, homemade dried

tomatoes, wild rice with chanterelle mushrooms (7)

14990 HUF

Bio-Goods Mangalica pork shoulder teriyaki, cauliflower steak with roasted pepper

cream, quinoa

8490 HUF

Angus beef burger, grilled duck liver, red onion jam, cornichon, gochujang mayonnaise,

roasted potatoes (1,3,7)

7490 HUF

White chocolate and passion fruit, smoked pineapple, rowan berry ice cream (1,7)

3390 HUF

Tasting Menu

“The Summer Flavors of the Bükk” - 5 courses Chefmenu

*Amuse Bouche/ Greetings from the kitchen

Deer terrine, cranberries, wild sourdough bread, rose hips (1,3,7)

Kohlrabi cream soup, pickled green mulberries

Szilvásvárad trout fillet, Bükk pesto, grilled polenta, wild garlic capers (1,7)

Confited quail leg, cauliflower steak with chanterelle cream, sweet woodruff

"Édes Bükk" (1,3,7)

(gold chocolate crémeux, cornelian cherry, pine shoots, forest honey)

Price: 25 900 HUF /Person

The menu is available between 4pm to 8 pm, in case of the complete table's choice.

****Wine pairing: 10 900 HUF/Person***

****Non-alcoholic drinks pairing: 8 900 HUF/Person***

Ask us for help in choosing the pairing you like!