



Starters

 **Hungarian selection 2450,-**

(Liptauer, smoked sausage, goose rind, home made cheese and fresh vegetables)

Steak tartare (Brazilian Angus beef) 3450,-

 **Calamari Fritti 2790,-**

 **Lecsó with Saint Stephen's bread 1250,-**

(with sausages or with eggs +500)


**Mushrooms filled with dill sheep's curd cheese, served with jasmine rice 1250,-
and tartare sauce**

Soups

Beef consommé 1450,-

 **Goulash soup 1750,-**

 **Fisherman's soup (carp) 1950,-**

 **Fisherman's soup (catfish) 2350,-**

Forest mushroom cream soup 1150,-

 **Italian tomato soup pane con pane 1050,-**

(Seasoned tomato soup with fresh basil and parmesan flakes)

Salads

Fresh home made salad mix 850,-

Via Luna salad 1950,-

(Iceberg lettuce, Rucola, Lamb's lettuce, dried tomatoes, mozzarella balls, capers, balsamic vinegar, roast bacon)

Caesar salad 1550,- (chicken or primp +700,-)

(Iceberg lettuce, Lamb's lettuce, Rucola, cocktail tomatoes, home made caesar dressing, grated parmesan and home made toast)

Fish

Roast trout with summer salad and home made steak fries 3450,-

Roast zander with steak fries, rice and pickled cucumber 3750,-


 **Zander a la Kárpáthy with dumplings with curd cheese 3950,-**

Dill-cream sauce with mushrooms, shrimps and white wine – an authentic hungarian meal

 **Catfish paprikás (stew) with a side of dumplings with curd cheese 4590,-**

 **Baby octopus 4190,-**

With spicy garlic – white wine sauce and pizza bread sticks

 **Best of the sea 6850,-**

Giant tiger shrimp (6 pcs), prawns (6 pcs), black mussels (10 pcs) in spicy white wine sauce, with citrus salad and pizza bread sticks

 **Breaded catfish with parsley potatoes 3950,-**

Paella 3750,-

Frutti di mare, shrimps, black mussels, chicken breast, french beans, paprika, tomato, risotto rice



Poultry

Oven baked chicken breast steak with cream-garlic spinach, rice and steak fries 2950,-

Breaded chicken breast filled with goose liver, served with parsley potatoes 3750,-

Chicken breast roasted in Parma ham 2950,-
with a side of salad with roast nuts and salad dressing

 Chicken paprikás with dumplings and cucumber salad with sour cream 2950,-

 Crispy duck legs with onion mashed potatoes and steamed cabbage with apple 3650,-

Pork

Pork medallions wrapped in matured ham with curd cheese sztrapacska 3650,-


Pork medallions with forest mushroom sauce and steamed jasmine rice 3450,-

Panko crusted pork tenderloin with fresh salad and steak fries 4150,-

 Pork knuckle pörkölt (stew) with boiled potatoes 2950,-

 Gipsy roast with bacon and parsley potatoes 2850,-

Beef (Brazilian Angus), Veal and Lamb

 Tenderloin a la Budapest with home made steak fries 7250,-
Home made lecsó ragout, with mushroom, pea and hungarian goose liver – an authentic hungarian meal


 Red wine beef pörkölt (stew) with dumplings with curd cheese 3450,-


Tenderloin with chosen sauce 6150,-
(green pepper sauce, BBQ sauce, Garlic sauce, Habanero cheddar cheese sauce)

Mustard beef rib with lyonnaise onion 3650,-

Beef burger menu (the way we like it) with home made steak fries 3350,-

Wiener Schnitzel (20 dkg) with french fries and home made sour cabbage salad 4850,-

 Veal paprikás (stew) with egg dumplings 3650,-

 Saltimbocca 3790,-
(veal cutlets with matured ham and sage white wine sauce)

Lamb rib confit (4 pcs) 5850,-
(with garlic sauce or rosemary red wine fruit sauce)



Italian pastas

ITALIAN PASTAS: Spaghetti, Tagliatelle, Penne, Tricolor Penne, Farfalle, Gnocchi

Wholemeal pastas: Spaghetti, Penne

Corn flour pastas: Spaghetti

AGLIO-OLIO BASE

With pan-fried chicken breast strips 2550,-

With roast shrimps 3550,-

Luna pasta 3550,-

Forest mushrooms, prawns, chicken breast, paprika, tomato and french beans

With pepperoni 2150,-

Ai frutti di mare (seafood pasta) 2950,-

TOMATO BASE

Pomodoro 2290,-

Arrabiata 2590,-

Ai frutti di mare (seafood pasta) 3290,-

Bolognese 2990,-

CREAM BASE & RAGOOTS

With matured ham 2850,-

With salmon 3290,-

Carbonara D.O.P. 2550,-

Sicilian four-mushroom sauce 2850,-

Ricotta & spinach 2650,-

ROSÉ BASE

Shrimps & olives 3190,-

With matured ham 2850,-



Hungarian pastas

Egg dumplings 1850,-

Curd cheese sztrapacska 2250,-

An authentic plate with bacon and red onion

Hevesi lecsó dumplings 1950,-

Curd cheese pasta 2150,-

Oven baked with crispy bacon and warm sour cream



Pizza Rustico

Margherita 1790,-

Pizza sauce, mozzarella, tomato

Al prosciutto 1950,-

Pizza sauce, mozzarella, ham

Pickles

Prosciutto crudo di parma 2350,-

Pizza sauce, mozzarella, mushrooms, Parma ham

Quattro formaggi 2590,-

Pizza sauce and four kinds of cheese

Con carne 2490,-

Pizza sauce, cheese, chicken breast cubes, ham, salami and pepperoni

Ai frutti di mare 2790,-

Pizza sauce, cheese, frutti di mare (seafood mix)

Salame e peperoncino 2590,-

Pizza sauce, cheese, salami, pepperoni

Hungarian pizza 2750,-

Pizza sauce, bacon, sausage, red onion, hot paprika

Extra topping + 350,-

Desserts

 **Gundel crepes flambé 1450,-**

 **Oven baked curd cheese crepes with sweet sour cream 1150,-**

 **Crepes with jam (2 pcs) 890,-**

Ice cream with fruits, whipped cream and fruit sauce 1450,-

Citrus curd cheese cake with white chocolate sauce 1150,-

Cheesecake 1150,-

Side dishes

Home made steak fries 750,-

French fries 650,-

Home made potato fritters 750,-

Onion mashed potatoes 650,-

Parsley potatoes 750,-






Grilled vegetables 950,-

Jasmine rice 650,-

Dumplings 650,-



Pickles

-  Home made sour cabbage salad 650,-
-  Cucumber salad with sour cream 650,-
-  Pickled cucumbers a la Vecsés 550,-
-  Soured cucumbers a la Vecsés 550,-
-  Pickle mix a la Vecsés 550,-

10% service fee is included in the check

All prices are in HUF





The meals we love the most!

Hungarian & Italian selection

Babics Krisztián
Chef

Dávid Gergely
Master cook

Our youngsters:

Gulyás Dániel
Cook

Atlas András
Cook

Our student:
Deézi Ferenc

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