Menu



Starters

Goat chees from "Alcsút " beetroot	1.950 Ft
Walter plate, selection of mangalitza pork cuts	2.250 Ft
Duck Liver terrine, pear & brioche	2.750 Ft
Wild Boar rillette, salad of lentils with thyme	2.750 Ft
Soups	
Rooster consommé, garden vegetables, homemade pasta	1.650 Ft
Soup of sour cabbage and sausage	1.250 Ft
Goulash Soup from beef chicks	1.750 Ft
Main Courses	
Wild mushroom rizotto	2.850 Ft
Waltun cow cheese, dou of jerusalem artichoke and beetroot	2.950 Ft
Fish of the day, beurre de noisette, potato and pistacho, warm lemon foam	2.850 Ft
Breaded chicken thigh with warm potato salad	3.350 Ft
Duck breast, pumpkin, rosemary mushroom	3.850 Ft
Porkling trotter, svabien cabbage, jerusalem artichoke "nudli"	3.550 Ft
Collar Steak, smoked cream of capia pepper, sweet potato	3.550 Ft
Walter veal tripe, baked mashed potatoes	3.950 Ft
Braised neck of beef, royal of sheep cheese and potato, fried savoy cabbage	3.950 Ft
Fillet of venison, vanilla flavoured "vadas" sauce, truffle polenta	5.900 Ft

Menu



1.750 Ft

Pasta

Spaghetti Bolognaise

Cottage cheese "csusza"	1.450 Ft
Pasta with fried cabbage	1.450 Ft
Desserts	
Somlói cake with cacao, cream of rum&raisin	1.450 Ft
Blackberry ceesecake with salted caramell	1.450 Ft
Croque en bouche filled with walnut cream, cinamon apple purée	1.450 Ft
Kids menu	
Consommé with vegetables and noodles	950 Ft
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Breaded chicken breast mashed potatoes and caramelized pure	2.050 Ft