



Starters

Garlic-chili king prawn, homemade bread ^{1,2,7}	4.700.-
Beef tartare, marinated vegetables, herb butter ^{7,9,10,11}	5.900.-
Foie Gras terrine, quince compote, brioche ^{1,3,7}	6.200.-
Buffala mozzarella, cherry tomato, basil pesto ⁷	3.900.-
Beef tartare, marinated vegetables, herb butter	3.500.-

Soups

Beef broth, homemade noodles, vegetables ^{1,3}	3.200.-
Creamy sweet potato soup with citrus, ginger and bacon ⁷	2.900.-

Main Courses

Spinach risotto with leek straw and Parmesan ^{7,12}	4.500.-
Chicken Cordon Bleu with homemade ham, and creamed green peas ^{1,3,7}	5.900.-
Crispy duck leg, cabbage noodles, rosemary duck jus ^{1,3}	6.900.-
Breaded veal leg, mashed potato, smoked paprika aioli ^{1,3,7}	4.900.-
Wild mushroom beef tenderloin ragout with homemade pappardelle ^{7,10}	6.700.-
Beef cheek „Vadas style”, bread pudding ^{1,3,7,9}	6.900.-
Veal Osso-Bucco, seasoned tomato ragout, potato ⁷	7.900.-

Desserts

Chestnut puree, vanilla, sour cherry ⁷	2.700.-
Chocolate cake with pear, crispy walnut ^{3,7,8}	2.900.-

We add 12% service fee to the amount of the bill.

Allergens:

1: Gluten
5: Peanuts
9: Celery

2: Crab, shell
6: Soy beans
10: Mustard

13: Lupine

3: Egg
7: Milk product
11: Sesame seed

14: Mollusk

4: Fish
8: Walnut
12: Sulfite