



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.-
Grilled cheese, warm couscous salad, pomegranate ^{1,7,10}	4.100.-

Soups

Beef broth, homemade noodles, vegetables ^{1,3}	3.200.-
Creamy beetroot soup with citrus-infused goat cheese ⁷	2.900.-

Main Courses

Pumpkin risotto, toasted pumpkin seeds ⁷	4.500.-
Pork Fledermaus, parsley potato, cabbage salad ^{1,3,7}	5.900.-
Pressed duck leg, lentil purée, sautéed curly kale ^{1,7}	6.900.-
Breaded veal leg, mashed potato, smoked paprika aioli ^{1,3,7}	5.200.-
Beef tenderloin Stroganoff, marinated beetroot, homemade tagliatelle ^{1,7,10}	6.700.-
Beef cheek „Vadas style”, bread pudding ^{1,3,7,9}	6.900.-
Crispy pork belly, confit potato, beetroot, pumpkin ⁷	5.900.-

Desserts

Chestnut puree, crumble, chocolate ^{1,7}	2.700.-
Homemade poppy seed cake, sour cherry ^{1,3,7}	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