



## Starters

Garlic & Chili King Prawns, Fresh Homemade Bread <sup>1,2,7</sup> .....	4.700.-
Foie Gras Paté, Roasted Pineapple, Pearl Onion Compote, Sweet Braided Bread <sup>1</sup> .....	6.200.-
Beef Tartare, Marinated Quail Egg, Homemade Sun-Dried Tomatoes, Herb Butter <sup>3,7,9,10,11</sup> ....	5.900.-
Grilled Goat Camembert, Strawberry & Green Asparagus Salad <sup>7,10</sup> .....	4.800.-

## Soups

Beef Broth Soup with Semolina Dumplings, Vegetables <sup>1,3</sup> .....	3.500.-
Butternut Squash Cream Soup, Egg Custard <sup>3</sup> .....	2.900.-

## Main Courses

White Bean Hummus, Baby Carrots, Toasted Hazelnuts <sup>11</sup> .....	4.900.-
Breaded Mangalica Pork Loin, Olive Potato Salad <sup>1,3</sup> .....	6.200.-
Chicken Breast Stuffed with Broccoli, Bacon, Vanilla Carrot Purée, Heritage Carrots <sup>3,7</sup> .....	5.900.-
Lamb Shank, Grilled Polenta, Fresh „Lecsó” <sup>7</sup> .....	7.200.-
Beef Tenderloin & King Prawn Ragout, Homemade Pasta with Pesto <sup>1,2,3,7</sup> .....	6.700.-
Breaded Veal Trotter, Parsley Potatoes, Homemade Mayonnaise <sup>1,3,7,10</sup> .....	5.500.-
Beef Bourguignon <sup>9,12</sup> .....	6.900.-

## Desserts

Floating Island with Salted Caramel <sup>3,7</sup> .....	2.700.-
Gundel Pancake (Chocolate-Walnut Filled Crêpes with Rum Sauce) <sup>1,3,7,8</sup> ..	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