



Starters

Garlic & Chili King Prawns, Fresh Homemade Bread ^{1,2,7}	4.700.-
Foie Gras Paté, Nectarine, Sour Cherry Mustard, Sweet Braided Bread ^{1,10}	6.200.-
Beef Tartare, Marinated Quail Egg, Homemade Sun-Dried Tomatoes, Herb Butter ^{3,7,9,10,11}	5.900.-
Grilled Goat Camembert, Mango Salad, Walnut ⁸	4.800.-

Soups

Beef Broth Soup with Semolina Dumplings, Vegetables ^{1,3}	3.500.-
Green Pea Cream Soup, Cheese Foam ⁸	2.900.-

Main Courses

Vegan Stuffed Cabbage, Red Pepper Cream	4.900.-
Catfish Filet, Homemade Pasta with Walnut ^{1,3,4,7,8}	6.900.-
„Wiener Schnitzel”, Potato Salad ^{1,3}	6.900.-
Grilled Chicken Breast, Green Bean Risotto with Garlic ⁷	5.900.-
Lamb Shank „Jóasszony”, Fried Potatoes	7.200.-
Breaded Veal Leg, Mashed Potato with Olive, mayo ^{1,3}	5.500.-
Beef Cheek Stew, Potato Dumplings with Sheep Cheese ^{1,3,7,12}	6.900.-

Desserts

„Somlói” Dessert ^{3,7,8,12}	2.900.-
Cheesecake, Homemade Cherry Jam ^{3,7}	2.700.-

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: Sulfit