



Starters

King Prawn Carpaccio, Avocado Cream, Grapefruit ^{2,4}	4.700.-
Foie Gras Brûlée, Apple Purée, Walnut Praline, Homemade Brioche ^{1,3,7,8,12}	6.200.-
Beef Tartare, Marinated Quail Egg, Homemade Sun-Dried Tomatoes, Herb Butter ^{3,7,9,10,11}	6.500.-
Duck Rilette, Bread, Marinated Onions ^{1,3,6,7,10}	4.100.-
Breaded Camembert, Risotto, Cumberland Sauce ^{1,3,7,12}	3.900.-

Soups

Beef Broth Soup with Semolina Dumplings, Vegetables ^{1,3}	3.500.-
Pumpkin Cream Soup, Crispy Pumpkin Grissini ^{1,3,7}	2.900.-

Main Courses

Beetroot Gnocchi, Pickled Beetroot, Soft Goat Cheese ^{1,3,7}	4.900.-
Catfish Paprikash, Potato Dumplings with Sheep's cheese ^{1,3,4,7}	6.500.-
Breaded Mangalica Pork Chop, Parsley Potatoes, Homemade Cabbage Salad ^{1,3,7}	6.400.-
Confit Duck Leg, Hungarian Style Savoy Cabbage Stew, Roasted Potatoes	6.900.-
Veal Osso-Bucco, Carbonara Risotto ^{3,7}	7.200.-
Pork Cheek Ragout, Cottage Cheese Bread Pudding ^{1,3,7}	6.200.-
Breaded Veal Leg, Mashed Potato, Homemade Mayo ^{1,3}	5.900.-
Beef Tenderloin Stroganoff, Paccheri Pasta ^{1,3,6,7,10,12}	6.900.-

Desserts

Caramel-Chocolate Mousse, Bisquit Crumble ^{5,8}	2.700.-
Plum Dumplings, Cinnamon Sauce ^{1,3,7,8}	2.800.-

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