

# STARTER, SOUP

**Duck foie gras, blackberry, balsamic vinegar**

(G),(L) 9 450,-

*Chateau Ste. Michelle Riesling 2020 1 750,-*

**Beef tartare, black garlic, raspberry**

(G),(L) 9 650,-

*Balla Géza Rosé Cuvée 2023 950,-*

**Tomato salad, marinated orda, basil**

(G) 4 450,-

*Kreinbacher Rose Brut 2 750,-*

**Veal consommé, vegetables, bone marrow**

(G),(L) 4 250,-

**Fish soup, carp from Akasztó, milt**

G 5 450,-

**Cantaloupe gazpacho, filmjolk, prosciutto**

G 3 950,-

# MAIN COURSE

**Ratatouille, tomatoes**

(G),L,V,VE 4 950,-

*Sabar Olaszrizling Single Vineyard 2021 1 350,-*

**Risotto, green peas, beef tongue**

G 7 850,-

*Béla és Bandi Sauvignon Blanc 2023 1 350,-*

**Halibut, garden flowers, saffron, quinoa**

G 8 950,-

*BÖJT Egri csillag Superior 2023 1 150,-*

**Sander kárpáti, cottage cheese, shrimp, dill fruit**

8 250,-

*Hold & Hollo Dry 2021 1 150,-*

**Duck breast, red chicory, celery, blueberries**

**G 8 750,-**

*St. Andrea „Csakegyszóval” Pinot Noir 2022 1 650,-*

**Osso Bucco, polenta, salsa verde**

**G 8 750,-**

*St. Andrea „Csakegyszóval” Pinot Noir 2022 1 650,-*

**Lamb backbone, peanuts, cauliflower purée, steamed vegetables,  
camembert**

**G 9 250,-**

*Ruppert Kandúr 2022 1 250,-*

**Steak, chard, cherry, potato**

**G 18 450,-**

*Luka Mardárláta Merlot 2021 2 350,-*

## **DESSERT**

**Dark chocolate, forest fruits, allspice**

**3 950,-**

*Heimann & Fiai Szekszárd Kékfrankos 2020 1 250,-*

**Pistachio, white chocolate, gorgonzola**

**4 250,-**

*Tar Irsai Olivér 2023 950,-*

**Figs, honey, vanilla**

**3 950,-**

*Oremus Édes Szamorodni 2018 2 550,-*

**Cheese selection**

**(G) 4 250,-**

L - LACTOSE-FREE DISH / (L) - THE DISH CAN BE PREPARED LACTOSE-FREE

G - GLUTEN-FREE DISH / (G) - THE DISH CAN BE PREPARED GLUTEN-FREE

V- VEGAN DISH / (V) - THE DISH CAN BE PREPARED AS A VEGAN VERSION

VE - VEGETARIAN DISH / (VE) - THE DISH CAN BE PREPARED AS A VEGETARIAN VERSION

IN CASE OF ANY FOOD ALLERGIES, PLEASE INFORM THE WAITERS IN ADVANCE!  
PRICES ARE IN HUF, THE TOTAL AMOUNT OF THE INVOICE INCLUDES A 12% SERVICE CHARGE.

**Chef: Karakas Dávid**