

STARTER, SOUP

Duck foie gras, green walnut, sourdough chips
(G),(L) 9 850,-

Francis Ford Coppola Diamond Zinfandel 2017 2 450,-

French beef tartare, bakery, butter selection
(G),(L) 9 850,-

Sabar Olaszrizling Single Vineyard 2021 1 450,-

Veal brisket, jasmin, grape
5 250,-

Györgykovács Tramini 2021 2 250,-

Pheasant broth, liver galuska, vegetables
4 450,-

Fish soup, sheatfish, catfish "caviar"
G,L 5 750,-

Black root cream soup, duck ham
G 4 450,-

MAIN COURSE

Papardelle, Penny Bun, truffle*
VE 7 850,-

Borbély Rózsakő Selection 2021 1 350,-

Surf & Turf, black mussels, beef heart, chicory, leek
G 10 650,-

Kreinbacher Prestige Brut 2 950,-

Oilfish, sorrel, Turkish honey, pollen
G 10 950,-

Tormaresca Chardonnay 2023 1 550,-

Pike, curly kale, hulled barley
10 950,-

BÖJT Egri csillag Superior 2023 1 150,-

*item with surcharge: 2 950,-

Duck breast, artichoke, malt, rowanberry

9 850,-

Thummerer Cabernet Sauvignon Superior 2020 1 350,-

Veal tenderloin, carrot, beetroot, brown butter

11 250,-

Ruppert Kandúr 2022 1 350,-

Mangalica loin, hungarian gnocci, vajalja

9 850,-

Kolonics „Zrínyi Ilona” Juhfark 2022 1 450,-

Beef Wellington, potato, rosemary

16 850,-

Ipacs-Szabó „Nászút helyett” Villányi Franc 2021 1 650,-

DESSERT

Caramel, chestnut, sea buckthorn

4 450,-

Chateau Ste. Michelle Riesling 2020 1 750,-

Hokaido, cinnamon, cardamom

G 4 450,-

Tohu Sauvignon Blanc 2022 2 150,-

Brioche, pear, fromage-blanc

4 450,-

Oremus Édes Szamorodni 2018 2 550,-

Cheese selection

(G) 4 850,-

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 AND VAT IS INCLUDED.

THE TOTAL AMOUNT OF THE INVOICE INCLUDES A 12% SERVICE CHARGE.

Chef: Karakas Dávid