

STARTER, SOUP

MICHELIN
2025

Goose consommé, matzo dumplings, vegetables
4 950,-

Venison goulash, venison terrine
(G),L 5 450,-

Duck foie gras, beetroot, plum, coffee
(G),L 9 250,-
Hold & Hollo Sweet 2018 1 650,-

Butterfish "crudo", XO sauce
L 4 850,-
Kreinbacher Prestige Brut 2 950,-

Beef tartare, celery stalk, hazelnut ,fig
(G),(L) 9 250,-
Sabar Olaszrizling Single Vineyard 2023 1 450,-

MAIN COURSE

"Bakonyi" style Mangalica pork, wild mushrooms
G 9 850,- *Újcsanáros*
Szent Benedek Furmint 2009 1 450,-

Duck breast, fermented cabbage, potato, mandarin
G 9 950,-
Etyeki Kúria Pinot Noir 2019, 2020 2 550,-

Trout, carrot, camambert, dukkah
8 650,-
BÖJT Egri csillag Superior 2023 1 150,-

"Gödöllő" style chicken breast, duchess potatoes, apple

G 6 950,-

Nautilus Sauvignon Blanc 2023 1 750,-

Sirloin, celery, curly kale, green grape relish

G 14 950,- Greater Omaha

Korózs Syrah Superior 2017 3 750,-

Cauliflower, chickpears, sorrel, pistachio

G,L,V,VE 6 250,-

Borbély Rózsakő Selection 2021, 2022 1 650,-

DESSERT

White chocolate, pear, oats

(G),VE 4 650,-

Oremus Édes Szamorodni 2018 2 550,-

"Dobostorta"

(G),VE 4 650,-

Béres Magita 2023 1 960,-

Tiramisu

G,VE 4 650,-

N.A.G. Föld és Ég Syrah 2021 1 750,-

Cheese selection

5 650,-

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 FOOD / (V) - THE FOOD CAN BE PREPARED IN A VEGAN VERSION
VE - VEGETARIAN FOOD / (VE) - THE FOOD CAN BE PREPARED IN A VEGETARIAN VERSION

WE CANNOT CHANGE THE COMPOSITION OF THE FOOD.
THANK YOU FOR YOUR UNDERSTANDING!

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.

MICHELIN
2025

Chef: Karakas Dávid