

#### **Starters**



**B**uffalo mozzarella with pesto tomato and leaves



Salmon selection with marinated zucchini











HUF \*4050 HUF 5400



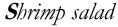




HUF \*4950 HUF 6600



Foie gras in brioche with onion jam and sweet potato













HUF \*6300 HUF 8400







HUF \*4575 HUF 6100



# Soups



**H**en soup Újházi style



Veal ragout soup







HUF \*2700 HUF 3600





HUF \*2550 HUF 3400



**L**ime seasoned raspberry cream soup with rosemary crisp and currant



HUF \*2625 HUF 3500



#### Main courses



Grilled asparagus with warm capia pepper salad and mushroom cream





**P**ikeperch fillet Carpathian style with capia pepper rice





Trout with shrimp in panko coat, asparagus and smashed potato



**S**almon with mangold, dried tomato and spinach seasoned papardelle



HUF \*6900 HUF 9200











HUF \*6900 HUF 9200



#### Main courses



Chicken paprikash with sheep cheese seasoned noodles



Farm style chicken breast in panko coat with avocado salad



HUF 5900





Wiener schnitzel with steamed rice, warm potato salad, fresh mixed salad or sautéed potatoes at Your Choice



Veal stew with sheep's cheese gnocchi



HUF \*7425 HUF 9900



HUF \*7425 HUF 9900



## Main courses



**S**lowly baked mangalica clod with caponata



Saddle of veal with sweet potato, marinated pear and jus







### **Desserts**



Floating Island



Mango pistachio cake



HUF \*1725 HUF 2300









HUF \*2400 HUF 3200



Citrus panna cotta



Almond chocolate cake



HUF \*2175 HUF 2900











HUF \*1875 HUF 2500



Glutén		Gluten
Földimogyoró		Peanut
Szója		Soy
Puhatestűek		Molluscs
Mogyorófélék		Nuts
Szezám		Sesame
Rákfélék		Shellfish
Zeller		Celery
Csillagfürt	0	Lupin
Tojás	(b)	Egg
Tej		Milk
Kén-Dioxid		Sulphites
Hal	<b>4</b>	Fish
Mustár	Ô	Mustard