

Starters



French goat cheese with mango-avocado leaves



Prosciutto with melon gorgonzola and arugula



* 4725 HUF 6300 HUF



*4650HUF 6200 HUF



Salmon in black coat with dill-yogurt carrot salad



Foie gras with summer apple golden beetroot, currant and croissant









*5400 HUF 7200 HUF



*6900 HUF 9200 HUF



Soups



Grey cattle consommé with vegetables and stuffed ravioli



Kohlrabi soup with pear and baked duck breast







*2625 HUF 3500 HUF







*2850 HUF 3800 HUF



Strawberry cream soup with rhubarb served with black sesame cottage cheese dumplings



*2700 HUF 3600 HUF



Main courses



Lime and spinach flavoured gnocchi with mozzarella and tomato



Fish selection with asparagus and hollandaise sauce



*4875 HUF 6500 HUF



*7125 HUF 9500 HUF



Salmon with scallop and tabulé



Farm style pullet breast with pea variations and risotto









*6750 HUF 9000 HUF



*5175 HUF 6900 HUF



Main courses



Pork chop with polenta and onions



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



*4875 HUF 6500 HUF





*7425 HUF 9900 HUF



Veal stew with sheep's cheese noodles



Saddle of veal with layered potato, chard and mustard sauce







*7650HUF 10200 HUF







*7125 HUF 9500 HUF



Desserts



"Floating Islands"



Citrus vanilla parfé with ginger biscuit



*1800 HUF 2400 HUF









*2250 HUF 3000 HUF



Mango panna cotta with pistachio crisp, melon caviar and berries



*2475 HUF 3300 HUF



Turkish Hazel chocolate cake with caramel











*2475 HUF 3300 HUF



Glutén		Gluten
Földimogyoró		Peanut
Szója		Soy
Puhatestűek		Molluscs
Mogyorófélék	(2)	Nuts
Szezám		Sesame
Rákfélék		Shellfish
Zeller		Celery
Csillagfürt	©	Lupin
Tojás	(b)	Egg
Tej		Milk
Kén-Dioxid		Sulphites
Hal		Fish
Mustár		Mustard