

Starters



*Seedy breaded mozzarella
with broccoli cream and
aubergine tatar*



* 4500 HUF
6000 HUF



*Smoked quail egg beef paté
with pickled vegetables and
sourdough bread*



*4875HUF
6500 HUF



*Marinated coalfish
with dill seasoned cucumber salad,
beetroot cream and citrus peel*



*4950 HUF
6600 HUF



*Foie gras torchon with
quince chutney
Tokaj sauce and toasted bread*



*6900 HUF
9200 HUF

*HUF Discounted Price for the Members of the Academy Club till 8 person

Soups



*Pheasant soup with pasta
and vegetables*



**2625 HUF
3500 HUF*



*Thyme wild boar ragout soup
with forest mushrooms*



**2700 HUF
3600 HUF*



*Celery cream soup with sautéed almond
and spicy apple oil*



**2625 HUF
3500 HUF*

Main courses



Smoked beetroot with porcini mushroom risotto, fermented salad and garlic mayonnaise



*4950 HUF
6600 HUF



Trout with its own crispy skin accompanied by spicy pumpkin and celery salad



*6075 HUF
8100 HUF



Breaded farm style pullet breast with porcini mushroom risotto, fermented salad and garlic mayonnaise



*5250 HUF
7000 HUF



Confit duck leg with cabbage pasta



*5325 HUF
7100 HUF



The Academy Club Restaurant is a proud Partner of the Herend Porcelain Manufactory

Main courses



*Plum pork loin with
onion mashed potato and fennel*



*4875 HUF
6500 HUF



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



*7425 HUF
9900 HUF



*Veal stew with
egg noodles*



*7650 HUF
10200 HUF



*Veal tenderloin with buttered baked,
kidney-potato, parsnip cream
and paprika jus*



*7875 HUF
10500 HUF

*HUF Discounted Price for the Members of the Academy Club till 8 person

Desserts



„Floating Islands”



**1800 HUF
2400 HUF*



*Red wine baked pear with
walnut granola and
oat milk vanilla cream*



**2175 HUF
2900 HUF*



*Honey-ginger panna cotta with
mandarin jelly and ginger biscuit*



**3375 HUF
4500 HUF*



*Dark chocolate mousse cake with
spicy plum compote and salty hazelnut*



**2850 HUF
3800 HUF*



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<i>Glutén</i>		<i>Gluten</i>
<i>Földimogyoró</i>		<i>Peanut</i>
<i>Szója</i>		<i>Soy</i>
<i>Puhatestűek</i>		<i>Molluscs</i>
<i>Mogyorófélék</i>		<i>Nuts</i>
<i>Szezám</i>		<i>Sesame</i>
<i>Rákfélék</i>		<i>Shellfish</i>
<i>Zeller</i>		<i>Celery</i>
<i>Csillagfiirt</i>		<i>Lupin</i>
<i>Tojás</i>		<i>Egg</i>
<i>Tej</i>		<i>Milk</i>
<i>Kén-Dioxid</i>		<i>Sulphites</i>
<i>Hal</i>		<i>Fish</i>
<i>Mustár</i>		<i>Mustard</i>

**HUF Discounted Price for the Members of the Academy Club till 8 person*