

MENU

Hors-d'oeuvre

- | | |
|--|-------------|
| 1. Beef Tartar Rolled in Sesam Seeds and Soy with Greek Pita and Paprika Sauce | 2690 |
| 2. Lemon Pepper Prawn Tail with Caramelized Goat Cheese | 2190 |
| 3. Aubergine Cream Stuffed into Smoked Paprika with Greek Pita | 1690 |
| 4. Duck Liver Variation with Duck Liver Pie in Tokaji Wine, with Grilled Duck Liver Slice and Duck Liver Mousse with Passion fruit | 2690 |
| 5. Beef Tenderloin Carpaccio with Arugula and Buffalo Mozzarella Salad | 2390 |
| 6. Buffalo mozzarella caprese | 1990 |
| 7. Playe with salads | 1390 |
| <i>Colourful salads with primary vegetables and seasonal vegetables, with dressing according to your request (salad juice with rockfort, Sun-Dried Tomato Mayonnaise)</i> | |
| 8. Home Smoked Salmon Tartar with Embalmed Purple Onion Salad | 2390 |
| 9. Hortobágy style rooster meat stuffed pancakes | 1190 |

Soups

- | | |
|--|-------------|
| 11. Rooster soup with testicle and shell-shape pastries | 890 |
| 12. Veal liver dumpling soup | 990 |
| 13. Meat soup village style | 890 |
| 14. Veal Stew with Tarragon | 1090 |
| 15. Garlic Cream Soup with Mini Goat's Cheese Loaf of Bread | 990 |
| 16. Cream of mushroom soup | 1090 |
| 18. Tuscan Tomato Soup with Buffalo Mozzarella | 1090 |
| 19. Hungarian Grey Cattle Goulash with Nipped Paste | 1790 |
| 20. Hungarian Grey Cattle Goulash with Nipped Paste in a cup | 1090 |
| 21. Hungarian fish soup with fillets of carp | 1590 |
| 22. Hungarian fish soup with fillets of carp in a cup | 990 |
| 23. Hungarian fish soup with catfish | 2090 |
| 24. Hungarian fish soup with catfish in a cup | 1290 |
| 25. Hungarian Fish Soup with Entrails | 1990 |
| 26. Hungarian Fish Soup with Entrails in a cup | 1190 |

Vegetarian offer

- | | |
|---|------|
| 41. Camembert cheese fried in breadcrumbs with cranberry sauce | 1890 |
| 42. Brie Cheese Baked on an Iron Sheet, with Strawberry, Apricot and Arugula Salad and Quinoa | 2690 |
| 43. Steamed and Roasted Vegetables with Grilled Goat Cheese and Layered Eggplant | 2490 |
| 44. Mushrooms Stuffed with Sheep Milk Cheese with Chili Cauliflower Puree, with Mashed Sweet Potato and Roman Salad with Gorgonzola | 2490 |
| 45. Ravioli with Pumpkin and Wild Mushroom Sauce | 2490 |
| 46. Seedy Salad with Quinoa, Sweet Baby Corn, Embalmed Beetroot and Sautéed Porcini Mushrooms | 2990 |
| 49. Sautéed gnocchi on spinach with cream | 1790 |

Paleo offer

- | | |
|--|------|
| 55. Mangalitsa Pork Cutlet Roasted on a Lava Stone with Sweet Baby Corn, Mashed Sweet Potato and Embalmed Beetroot with Oats Cream | 3990 |
| 56. Tenderloin Steak with Eggplant with Tomatoes and Parmesan Cheese and Sweet Potato Slice | 5390 |
| 57. Grilled Salmon with Mashed Sweet Potato and Marinated Green Pepper Salad | 4190 |
| 58. Chili Soy Chicken Breast with a Vegetable Spit, Quinoa and Paprika Sauce | 3190 |
| 59. Tiger Prawn on a Spit with Mixed Salad | 3990 |

Children' dishes

- | | |
|--|------|
| 51. Chicken breast fried in breadcrumbs with fried potatoes | 1090 |
| 52. Fried sea fish fillets with mashed potatoes | 1390 |
| 53. Spaghetti in ham, cheese, cream with cheese | 990 |
| 54. Fried Cheese Slices with Potato Dippers and Tartar Sauce | 1090 |

Bowls for two persons and four persons

- | | |
|---|-------|
| 61. Bowl of Abundance for Two Persons
Chicken à la Mátra, Bordered Fried Chicken Breast, Medallions of Fillet Mignon of Pork Fried in a Crisp Coat, Fried Mushroom Heads, Rice, Fried Potatoes and Rösti with Cottage Cheese | 5990 |
| 62. Assorted Grill for Two Persons
Sirloin of Beef, Chicken Breast, Tilapia Fillet, Pork Medallions, Duck Liver, Grilled Vegetables, Homemade Potatoes, Sauce Hollandaise, Green Pepper Sauce, and Brown Sauce with Mushrooms | 11990 |
| 63. Premium Plate for Four Persons
Chicken Breast Stuffed with Mozzarella and Dried Tomatoes, Duck Steak, Home Made Cheese Discs, Medaillons of Fillet Mignon of Pork with Bacon, Rolled Sirloin of Beef Roasted on the Spit, Crisp Bavarian Knuckle of Pork with Cabbage, Green Pepper Sauce, Wild Mushroom Sauce, Rice with Wild Rice, Goat's Cheese Jerusalem Artichoke Gratin, Steak Potatoes and Steamed Vegetables | 16990 |

Poultry dishes

64. Grilled breast of chicken with grilled vegetables **2790**
67. Chicken Breast with Cream, Smoked Mozzarella and Ham, Fried in a Pan, with Steak Potatoes **2990**
68. Chicken Breast Wrapped in Pancetta, with Cheddar Potato Croquettes, Sweet Baby Corn and Barbecue Sauce **3190**
69. Honey Dijon Chicken Breast with Pancetta, Roman Mini Salad with Gorgonzola and with Sweet Potato Slice **2990**
70. Cock Stew with Testicles Dumplings with Goat Cheese **3290**
72. Chili Soy Chicken Breast with Zucchini Roundel, Tzatziki and Grilled Tomatoes **3190**
73. Duck Variation (Leg, Breast, Liver) with Purple Cabbage Cream, Embalmed Apple and Potato Pancake **4490**
77. Chicken breast fillets spiced with basil, stuffed with dried tomato and mozzarella, with creamed spinach gnocchi **2990**
79. Caesar Salad from Iceberg Lettuce with Sautéed Chicken Breast **2790**
81. Grilled breast of chicken with Lyonnaise onions, bunch of salads and rösti stuffed with curd cheese **2990**
82. Breast of chicken fried in butter with parmesan, covered with lettuce, with potato **2990**
83. Grilled Duck Liver on apple-bed, mashed potato **4990**
86. Pink roasted duck breast with blueberry sauce, mascarpone, cheese dumplings **3690**
87. Duck Breast with Asparagus Pappardelle and Gorgonzola Mousse **3690**

Pork dishes

95. Bavarian Style Crispy Pork Knuckle with Cabbage and Home Made Steak Potatoes **3590**
96. Pork spare ribs seasoned in mustard with steak-potatoes and cabbage salad with mayonnaise **2790**
97. Mangalitsa Pork Cutlet Roasted on a Lava Stone with Potato Medallions with Garlic and Cheddar Cheese, and Lyonnaise Onions **3990**
98. Rolled Roasted Sucking Pig with Potatoes Sautéed with Vegetables in a Pan **3590**
102. Pork Medallions Marinated in Spicy Sour Cream in a Crisp Coat, with Potato Salad with Mayonnaise **2990**
103. Wiener Schnitzel of pork with green salads with Roquefort cheese and Potato **2990**
104. Mangalitsa Pork Cutlet Roasted on a Lava Stone with Rosemary Potatoes, Spicy Onion Chutney and with Mustard Sauce **3990**
105. Roast of Filet Mignon of Pork with Fresh Letcho and Egg Dumplings **3290**
106. Medallions of Fillet Mignon of Pork Bordered with Bacon, with Basil Wild Mushroom Sauce, with sunroot Artichoke Gratin and Brussels Sprout **3290**
107. Pork and Potato Casserole (Brasov Style) from Fillet Mignon of Pork **2790**

Beef, Venison, Lamb and Game Dishes

112. Paprika flavoured veal stew with curdled ewe-cheese dumplings	3290
113. Confit Lamb Shank with Vegetable Ragout with Tarragon, and Potato Fritters	4390
114. Peppered Sirloin Beef Strips with Cheddar Cheese Potato Medallions and Piquant Salad	5290
116. Rolled Sirloin of Beef Roasted on the Spit with Piquant Jalapeno sauce, with Steak Potatoes and Lyon Onion	5490
117. Steak of sirloin of beef with Madagascar green pepper sauce (from 300 grams of Steak + 2000 HUF)	5490
118. Angus Rib-Eye Steak with Goat Cheese, with Zucchini Roundel, Roasted Tomatoes Provençal and Barbecue Sauce	4990
119. Angus Rib-Eye Steak Grilled with Cheddar Cheese, with Rosemary Potatoes and Marinated Green Pepper Salad	4990
120. Tenderloin Steak with Grilled Vegetables (from 300 grams of Steak + 2000 HUF)	5490
121. Sirloin Ragout Sautéed with Oyster Mushrooms and Asparagus with Duck Liver and Cheese Potato Croquettes	5790
123. Tyrol tenderloin (with mushroom Burgundy sauce, Duck liver) (from 300 grams of Steak + 2000 HUF)	5990
124. Tenderloin Tournedos Wild Boar Filet Mignon, Venison Tenderloin Medallion, Pepper Sauce with Dried Tomatoes, Piquant Salad and Steak Potatoes	5990
125. Wild Boar Filet Mignon with Ravioli with Pumpkin and Wild Mushroom Sauce with Thyme	4790
134. Larded Saddle of Venison with Burgundy Sauce, with Duck Liver Aromatised with Truffles and with Potato Croquettes	5990

Fresh- and saltwater fish, seafood

142. Spaghetti with Red King Crab and Salmon in a Garlic Cream Sauce	4290
143. Grilled trout fillet	2990
144. Catfish stew in creamy paprika sauce, pasta with cottage cheese	3690
145. Grilled fillets of grey catfish with mushroom ragout and wild rice	4190
146. Salmon Medallions with Smoked Mozzarella Cheese and Serrano Ham, with Spinach Risotto and Arugula	4090
147. Salmon Fillet with Pesto, Tomato Tagliatelle and Buffalo Mozzarella	4290
148. Salmon steak with hollandaise sauce	3990
149. Fried Fillets with Mayonnaise Potato Salad	3690
151. Grilled Pike-Perch Fillet with Sautéed Vegetables with Ramson, with Truffle Butter and Parsley Cream Sauce	4190
152. Fillet of Red Mullet with Lemon Pepper, Prawns, Red Pepper Risotto and Sugar Snap Peas	4590
153. Green Shellfish in Garlic and White Wine Sauce	3390
155. Caesar Salad with Sautéed Garlic Red King Crab	4190

Pickles of home made style

161. Cabbage salad	690
162. Cucumber salad with sour cream	690
163. Leavened Cucumbers	690
165. Mixed salad	690
166. Tomato salad	690
167. Cabbage Salat with Dijon Mayonnaise	790

Desserts

171. French Pancake (Crêpe) with Lime Cottage Cheese Mousse and Homemade Strawberry Sauce	1090
172. Gundel pancake	990
174. Floating island	790
175. Somló sponge cake with whipped cream	990
176. Tiramisu	990
177. Cranberry Cheesecake	1090
178. Chocolate bomb with mango ice cream	1290
179. Passion Fruit Panna Cotta with Pecan Nuts	1090
180. Mille Feuille with White Chocolate Mousse and Strawberry Sauce	1090
181. Poppy-Seed Cake with Raspberry Ice Cream and Wild Fruit Sauce	1090
182. BBC Cup (With Coconut and Punch Ice Creams, Bananas, Fresh Pineapple and Baileys)	1290
184. Capri chalice („Somló” sponge cake vanilla cream and mixed ice cream)	1090
185. Black Forest cup (Chocolate, sour cherry-, punch ice-cream with chocolate sponge-cake)	1090
188. Mixed ice cream with whipped cream	990
189. Ice cream-surprise for children	990
191. Lemon sorbet	890
192. Strawberry sorbet	890

*Most of our dishes are freshly made to fulfill satisfaction.
Your kind patience and understanding is appreciated!*

Thank you!

ENJOY YOUR MEAL!