

MENU

Hors-d'oeuvre

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| 1. Beef Tartar Rolled in Sesam Seeds and Soy with Greek Pita and Paprika Sauce | 2690 |
| 2. Greek salad | 1690 |
| 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 Pomegranate | 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 |
| 10. Grilled goat cheese with peppery strawberry salad dressing | 1890 |

Soups

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| 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. French Onion Soup with Mini Goat's Cheese Loaf of Bread | 990 |
| 16. Cream of mushroom soup | 1090 |
| 17. Bean Soup with Nipped Paste and Roast Port Knuckle | 1790 |
| 18. Bean Soup with Nipped Paste and Roast Port Knuckle | 1090 |
| <i>in a cup</i> | |
| 19. Goulash Soup from Beef Cheek | 1790 |
| 20. Goulash Soup from Beef Cheek 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

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| 41. Camembert cheese fried in breadcrumbs with cranberry sauce | 1890 |
| 42. Grilled Camembert Cheese with Sesame Apples | 1990 |

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| 43. Steamed and fried vegetables with grilled goat cheese and fried camembert pieces | 2490 |
| 44. Mushrooms Stuffed with Sheep Milk Cheese with Chili Cauliflower Puree, Sweet Potato and Roman Salad with Gorgonzola | 2490 |
| 45. Ravioli with Pumpkin and Wild Mushroom Sauce | 2490 |
| 46. Seedy Salad with Sweet Potato, Quinoa, Embalmed Beetroot, Sautéed Porcini Mushrooms and Pumpkin Puree | 2990 |
| 49. Sautéed gnocchi on spinach with cream | 1790 |

Paleo offer

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| 55. Mangalitsa Pork Cutlet Roasted on a Lava Stone with Brussels Sprouts with Garlic, Celery 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 Sweet Potato, Salad with Olive and Dijon Ramson Dressing | 4190 |
| 58. Pullet Breast Grilled in Coconut Oil with Pear with Maple Syrup, Cranberry and Quinoa with Peanut Butter, and with Sweet Potato Medallions | 3190 |
| 59. Tiger Prawn on a Spit with Mixed Salad | 3990 |

Children' dishes

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| 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

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| 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, Grilled Polenta, with Home Made Steak Potatoes and Steamed Vegetables | 16990 |

Poultry dishes

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| 64. Grilled breast of chicken with grilled vegetables | 2790 |
| 65. Bordered Chicken Breast Stuffed with Dried Blueberries, with Brandy Chestnut Sauce and Cottage Cheese Croquettes with Grains | 3190 |

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| 66. <i>Flemisch layered meat (chicken breast, pork, tomato, ham and Camembert roasted together)</i> | 3490 |
| 67. <i>Chicken Breast with Cream, Smoked Mozzarella and Ham, Fried in a Pan, with Steak Potatoes</i> | 2990 |
| 68. <i>Chicken Breast Wrapped in Pancetta with Goat's Cheese, Jerusalem Artichoke Gratin and Porcini Mushroom Sauce</i> | 3190 |
| 69. <i>Honey Dijon Chicken Breast with Pancetta, Roman Mini Salad with Gorgonzola and with Sweet Potato Slice</i> | 2990 |
| 70. <i>Cock Stew with Testicles Dumplings with Goat Cheese</i> | 3290 |
| 72. <i>Chicken Breast with Blue Cheese Sauce, with Caramelized Pear and Cottage Cheese Doughnut with Thyme</i> | 2990 |
| 73. <i>Duck Variation (Leg, Breast, Liver) with Purple Cabbage Cream, Embalmed Apple and Potato Pancake</i> | 4490 |
| 77. <i>Chicken breast fillets spiced with basil, stuffed with dried tomato and mozzarella, with creamed spinach gnocchi</i> | 2990 |
| 79. <i>Caesar Salad from Iceberg Lettuce with Sautéed Chicken Breast</i> | 2790 |
| 81. <i>Grilled breast of chicken with Lyonnaise onions, bunch of salads and rösti stuffed with curd cheese</i> | 2990 |
| 82. <i>Breast of chicken fried in butter with parmesan, covered with lettuce, with potato</i> | 2990 |
| 83. <i>Grilled Duck Liver on apple-bed, mashed potato</i> | 4990 |
| 86. <i>Pink roasted duck breast with blueberry sauce, mascarpone, cheese dumplings</i> | 3690 |
| 87. <i>Duck Steak with Home Made Cheese Discs, Grilled Polenta and Herbed Pesto</i> | 3690 |

Pork dishes

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| 95. <i>Bavarian Style Crispy Pork Knuckle with Cabbage and Home Made Steak Potatoes</i> | 3590 |
| 96. <i>Pork spare ribs seasoned in mustard with steak-potatoes and cabbage salad with mayonnaise</i> | 2790 |
| 97. <i>Mangalitsa Pork Cutlet Roasted on a Lava Stone with Potato Medallions with Garlic and Cheddar Cheese, and Lyonnaise Onions</i> | 3990 |
| 98. <i>Rolled Roasted Sucking Pig with Potatoes Sautéed with Vegetables in a Pan</i> | 3590 |
| 102. <i>Pork Medallions Marinated in Spicy Sour Cream in a Crisp Coat, with Potato Salad with Mayonnaise</i> | 2990 |
| 103. <i>Wiener Schnitzel of pork with green salads with Roquefort cheese and Potato</i> | 2990 |
| 104. <i>Stuffed Mangalitsa Pork Cutlet with Smoked Cheese Onion Ragout and Sheep Cheese Polenta</i> | 3990 |
| 105. <i>Smoked Fillet Mignon of Pork in Pepper Crust with Lardo Bacon, Lyonnaise Rice and Jalapeno Sauce</i> | 3590 |
| 106. <i>Medallions of Fillet Mignon of Pork Bordered with Bacon, with Basil Wild Mushroom Sauce, with sunroot Artichoke Gratin and Brussels Sprout</i> | 3290 |
| 107. <i>Pork and Potato Casserole (Brasov Style) from Fillet Mignon of Pork</i> | 2790 |

Beef and venison dishes and Game Dishes

112. <i>Paprika flavoured veal stew with curdled ewe-cheese dumplings</i>	3290
113. <i>Confit Lamb Shank with Vegetable Ragout with Tarragon, and Potato Fritters</i>	4390
114. <i>Peppered Sirloin Beef Strips with Cheddar Cheese Potato Medallions and Piquant Salad</i>	5290
116. <i>Rolled Sirloin of Beef Roasted on the Spit with Piquant Jalapeno sauce, with Steak Potatoes and Lyon Onion</i>	5490
117. <i>Steak of sirloin of beef with Madagascar green pepper sauce (from 300 grams of Steak + 2000 HUF)</i>	5490
118. <i>Argentine Style Angus Rib-Eye Steak Grilled with Goat's Cheese, Homemade Steak Potatoes, Provençal Grilled Tomatoes and Barbecue Sauce</i>	4990
119. <i>Argentine Style Angus Rib-Eye Steak with Chilli Bean Ragout and Potato Omelette</i>	4990
120. <i>Tenderloin Steak with Grilled Vegetables (from 300 grams of Steak + 2000 HUF)</i>	5490
121. <i>Red Wine and Truffle Beef Cheek with sunroot Artichoke Gratin and String Beans</i>	3990
123. <i>Tyrol tenderloin (with mushroom Burgundy sauce, Duck liver) (from 300 grams of Steak + 2000 HUF)</i>	5990
124. <i>Tenderloin Tournedos Wild Boar Filet Mignon, Venison Tenderloin Medallion, Pepper Sauce with Dried Tomatoes, Piquant Salad and Steak Potatoes</i>	5990
125. <i>Wild Boar Filet Mignon with Ravioli with Pumpkin and Wild Mushroom Sauce with Thyme</i>	4790
134. <i>Larded Saddle of Venison with Burgundy Sauce, with Duck Liver Aromatised with Truffles and with Potato Croquettes</i>	5990

Fresh- and saltwater fish, seafood

142. <i>Spaghetti with Red King Crab and Salmon in a Garlic Cream Sauce</i>	4290
143. <i>Grilled trout fillet</i>	2990
144. <i>Catfish stew in creamy paprika sauce, pasta with cottage cheese</i>	3690
145. <i>Grilled fillets of grey catfish with mushroom ragout and wild rice</i>	4190
146. <i>Salmon Medallions with Smoked Mozzarella Cheese and Serrano Ham, with Spinach Risotto and Arugula</i>	4090
147. <i>Salmon Fillet with Pesto, Tomato Tagliatelle and Buffalo Mozzarella</i>	4290
148. <i>Salmon steak with hollandaise sauce</i>	3990
149. <i>Fried Fillets with Mayonnaise Potato Salad</i>	3690
150. <i>Tiger Prawn on a Spit, on a Bed of Lettuce, with Homemade Ajvar</i>	3990
151. <i>Grilled Pike-Perch Fillet with Sautéed Vegetables with Ramson, with Truffle Butter and Parsley Cream Sauce</i>	4190
152. <i>Mediterranean Spit (Beef Tenderloin, Tuna, Prawn) with Grilled Vegetables, Sweet Potato Slice</i>	5290
153. <i>Green Shellfish in Garlic and White Wine Sauce</i>	3390
155. <i>Caesar Salad with Sautéed Garlic Red King Crab</i>	4190

Pickles of home made style

161. Cabbage salad	690
162. Cucumber salad with sour cream	690
163. Pickled Cucumbers	690
164. Beetroot Salad	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
173. Plum and Mascarpone Trifle with Chocolate Sponge Cake	1090
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. Mashed Chestnuts with Wild Fruit Sauce	990
180. Swedish Almond Cream Pastry with Raspberry Pulp	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 (chocolate biscuit with 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!