



MENU

Appetiser

1. *Beefsteak Tartare* **4990**
2. *Salmon Tartare with Beetroot Salad with Spring Onions and with Goat Cheese* **3890**
3. *Smoked Eggplant Cream in Grilled Peppers, with Cocktail Tomato Salad and Greek Pita* **2490**
4. *Duck Liver Variations (Truffled Duck Liver Mousse, Smoked Duck Liver and Duck Liver Pâté in Tokaji Wine) with Blueberry Red Onion Chutney and Braided Brioche* **4990**
6. *Grilled Goat Cheese with Rose Pepper Strawberry Dressing and Baby Salads* **2890**
7. *Salad plate* **1990**
Colourful salads with seasonal vegetables, with dressing according to your request (with Dill and Garlic, Cesar, Lemon-Olive, spicy Dressing)
9. *Hortobágy style rooster meat stuffed pancakes* **2190**
10. *Porcini Mushrooms with Herbs and Salad with Grapes* **2990**

Soups

11. *Rooster soup with testicle and shell-shape pasta* **1790**
12. *Veal liver dumpling soup* **1790**
13. *Meat soup village style* **1790**
15. *Porcini Cream Soup with Mini Camembert Cheese Loaf of Bread* **1890**
19. *Hungarian Grey Cattle Goulash with Nipped Pasta* **2990**
20. *Hungarian Grey Cattle Goulash with Nipped Pasta in a cup* **1890**
23. *Hungarian fish soup with catfish* **3190**
24. *Hungarian fish soup with catfish in a cup* **1990**
25. *Hungarian Fish Soup with Entrails* **2990**
26. *Hungarian Fish Soup with Entrails in a cup* **1890**

Vegetarian offer

- | | |
|---|-------------|
| 41. Camembert cheese fried in breadcrumbs with cranberry sauce | 3390 |
| 42. Grilled Walnut Camembert Cheese with Apple with Sesame-Seeds and Mango Puree | 3590 |
| 43. Steamed and Roasted Vegetables with Grilled Goat Cheese and Celery Puree | 3790 |
| 44. Mushrooms Stuffed with Sheep Milk Cheese with Chili Cauliflower Puree, Sweet Potato and Romaine Lettuce with Gorgonzola | 3790 |
| 46. Vegan burger with Sweet Potato Slice and Balsamic Beetroot | 4390 |
| 47. Udon Noodles with Wok Vegetable and Smoked Tofu | 3990 |
| 48. Ravioli with Pumpkin and Wild Mushroom Sauce | 3790 |

Children' dishes

- | | |
|--|-------------|
| 51. Chicken breast fried in breadcrumbs with fried potatoes | 1990 |
| 52. Fried sea fish fillets with mashed potatoes | 2190 |
| 53. Spaghetti Bolognese | 1990 |
| 54. Fried Cheese Slices with Potato Dippers and Tartar Sauce | 1990 |

Bowls for two persons and four persons

- | | |
|--|--------------|
| 61. Bowl of Abundance for Two Persons | 7990 |
| <i>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</i> | |
| 62. Assorted Grill for Two Persons | 15990 |
| <i>Sirloin of Beef, Chicken Breast, John Dory Fish Fillet, Pork Medallions, Duck Liver, Grilled Vegetables, Homemade Potatoes, Sauce Hollandaise, Green Pepper Sauce, and Brown Sauce with Mushrooms</i> | |
| 63. Premium Plate for Four Persons | 20990 |
| <i>Chicken Breast Stuffed with Mozzarella and Dried Tomatoes, Duck Steak, Pork Medallions with Bacon, Rolled Sirloin of Beef Roasted on the Spit, Crispy Bavarian Pork Knuckle with Alsatian Cabbage, Jasmin Rice, Potato Pancake, with Home Made Steak Potatoes, Steamed Vegetables, Green Pepper and Wild Mushroom Sauce</i> | |

Poultry dishes

- | | |
|---|-------------|
| 64. Grilled Chicken Breast with grilled vegetables | 3990 |
| 67. Chicken Breast with Cream, Smoked Mozzarella and Ham, Fried in a Pan, with Steak Potatoes | 4390 |
| 68. Chicken breast fillets spiced with basil, stuffed with dried tomato and mozzarella, with creamed spinach gnocchi | 4390 |
| 69. Bordered Honey Dijon Chicken Breast, Crisp Salad with Gorgonzola and Sweet Potato | 4390 |
| 73. Duck Variation (Leg, Breast) with Purple Cabbage Croquette, Balsamic Glazed Apple and Mashed Potatoes with Cashew Nuts (with Duck Liver + 2000 HUF) | 5690 |
| 77. Chicken Breast Grilled with Serrano Ham and Brie Cheese, with Fresh Mango and Arugula Mashed Potatoes | 4390 |
| 79. Caesar Salad from Iceberg Lettuce with Sautéed Chicken Breast | 3990 |
| 81. Chicken Breast Stuffed with Cheddar Cheese and Ripened Ham in Seedy Crumbs, Romaine Salad with Nuts and Apples and Celery Mayonnaise | 4390 |
| 82. Bordered Chicken Breast in Basil Bread Crumbs, with Pumpkin-Sun Dried Tomato Ravioli | 4390 |
| 83. Grilled Duck Liver on apple-bed, mashed potato | 8990 |
| 86. Duck Breast with Red Wine Plums, Gnocchi with Walnuts and Herbs | 5190 |

Pork dishes

- | | |
|--|-------------|
| 95. Crispy Bavarian Pork Knuckle with Cabbage and Roasted Dijon Potatoes | 4990 |
| 96. Rolled Roasted Suckling Pig with Red Cabbage with Dried Plums and with Potato Pancake | 5190 |
| 97. Mangalitsa Pork Cutlet Roasted on a Lava Stone with Potato Medallions with Garlic and Cheddar Cheese, and Lyonnaise Onion | 5790 |
| 98. Pork Medallions with Bacon, Grilled Homemade Cheese, Rosemary Steak Potatoes and Tzatziki | 4890 |
| 102. Pork Medallions Marinated in Spicy Sour Cream in a Crisp Coat, with Potato Salad with Mayonnaise | 4390 |
| 103. Breaded Cutlet (Wiener Schnitzel) from Fillet Mignon of Pork, with Green Salads with Dill and Yogurt and Roasted Potatoes | 4390 |
| 104. Roast of Fillet Mignon of Pork with Embalmed Beetroot, Pumpkin Puree and Brussels Sprouts with Bacon | 4890 |
| 107. Pork and Potato Casserole (Brasov Style) from Fillet Mignon of Pork | 3990 |

Beef, Venison, Lamb and Game Dishes

112. Paprika flavoured veal stew with curdled ewe-cheese dumplings	4590
113. Beef Cheek with Piquant Brown Sauce and Bread Dumplings	5390
114. Peppered Sirloin Beef Strips with Cheddar Cheese Potato Medallions and Piquant Salad	8490
116. Rolled Sirloin of Beef Roasted on the Spit with Piquant Jalapeno sauce, with Steak Potatoes and Lyonnaise Onion	8490
117. Steak of sirloin of beef with Madagascar green pepper sauce (from 300 grams of Steak + 3500 HUF)	8490
118. New Zealand Lamb Cutlets with Feta-and-Tomato Steak Potatoes with Citrus Baby Spinach	8490
119. Angus Rib-Eye Steak Grilled with Cheddar Cheese, with Rosemary Potatoes and Barbecue Sauce	6990
120. Tenderloin Steak with Truffle Mashed Potatoes, Embalmed Cranberry and Smoked Duck Liver (from 300 grams of Steak + 3500 HUF)	9990
121. Nebraska Angus Beef Brisket with Onion Ragout, with Forest Mushrooms and BBQed Fingerling Potatoes	6590
123. Tenderloin Steak with Cream Cheese with Mustard Seeds, with Pumpkin Puree, Sugar Peas and with Lyonnaise Onions (from 300 grams of Steak + 3500 HUF)	8490
125. Deer Stew with Forest Mushrooms and Potato Doughnuts	5390
134. Tenderloin of Deer with Burgundy Mushroom Sauce, Duck Liver and Potato Fritters	8990

Freshwater fish and seafood

142. Spaghetti with Shrimp and Salmon in a Garlic Cream Sauce	5590
143. Grilled trout fillet with Vegetables and Lemon Butter Sauce	4390
144. Catfish stew in creamy paprika sauce, pasta with cottage cheese	5390
146. John Dory Fish Fillet with Spinach and Cottage Cheese Strudel and with Pumpkin Puree	4990
147. Smoked Salmon Steak with Romaine Salad with Beet and Pear, with Caramelized Goat Cheese and with Sweet Potato Slice	5790
148. Salmon steak with hollandaise sauce	5390
149. Fried catfish Fillets with Mayonnaise Potato Salad	5390
152. Salmon, John Dory Fish Fillet with Prawns grilled with Mustard and Honey, Celery Purée with Yoghurt and Potato Pancake	5790
155. Caesar Salad with Sautéed Garlic Shrimp	5390

Pickles of home made style

161. Cabbage salad	890
162. Cucumber salad with sour cream	890
163. Pickled Cucumbers	890
164. Beetroot Salad	890
165. Mixed salad	890
166. Tomato salad	890
168. Hot Apple Paprika Filled with Cabbage	890

Desserts

170. Vienna Crumbs with Homemade Apricot Jam and Apple Chutney	1890
171. White Chocolate Mille Feuille with Salted Caramel	1890
172. Gundel pancake	1790
173. Golden Dumplings with White Chocolate Vanilla Cream	1790
174. Floating island	1790
175. Somló sponge cake with whipped cream	1790
176. Tiramisu	1790
177. Cold Cottage Cheese Dumplings in Panko Breadcrumbs with Vanilla and Strawberry Sauce	1790
178. Chocolate bomb with mango ice cream	1990
179. Dried Cranberry Crème Brûlée with Strawberry Chutney	1890
180. Mashed Chestnuts with Forest Fruit Sauce	1790
181. Carrot Cake with Almonds and Walnuts, with Ginger and Coconut Sauce and Raspberry Ice Cream	1990
182. Tapioca Pudding with Forest Fruits	1990
184. Capri chalice („Somló” sponge cake and mixed ice cream)	1890
185. Black Forest cup (Chocolate, sour cherry-, punch ice-cream with chocolate sponge-cake)	1890
188. Mixed ice cream with whipped cream	1790
189. Ice cream-surprise for children	1790
193. Strawberry and Raspberry Ice Cream with Fruits	1890

*Most of our dishes are freshly made to fulfill satisfaction.
Your kind patience and understanding is appreciated!
There is a 10% service charge added to your bill.*

Thank you!

ENJOY YOUR MEAL!