

MENU

Hors-d'oeuvre

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| 1. | <i>Beef Tartar Rolled in Sesam Seeds and Soy with Greek Pita and Paprika Salsa</i> | 2890 |
| 2. | <i>Smoked Duck Liver and Duck Liver Pie with Hazel-nuts, with Red Onion Chutney with Sichuan Pepper</i> | 2990 |
| 3. | <i>Aubergine Cream with Greek Pita</i> | 1790 |
| 4. | <i>King Oyster Mushroom with Goat Cheese Baguette and Embalmed Beetroot</i> | 2090 |
| 5. | <i>Mediterranean Tuna Tartare with Avocado</i> | 2890 |
| 6. | <i>Buffalo mozzarella caprese</i> | 2090 |
| 7. | <i>Plate with salads</i> <i>Colourful salads with seasonal vegetables, with dressing according to your request (Roquefort, Cesar, Lemon-Olive, spicy Dressing)</i> | 1390 |
| 8. | <i>Home Smoked Salmon Pâté with Embalmed Purple Onion Salad</i> | 2590 |
| 9. | <i>Hortobágy style rooster meat stuffed pancakes</i> | 1490 |
| 10. | <i>Tenderloin Carpaccio with Tuna Cream</i> | 2590 |

Soups

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| 11. | <i>Rooster soup with testicle and shell-shape pasta</i> | 1090 |
| 12. | <i>Veal liver dumpling soup</i> | 1190 |
| 13. | <i>Meat soup village style</i> | 1090 |
| 14. | <i>Veal Ragout Soup with Tarragow</i> | 1390 |
| 15. | <i>Garlic Cream Soup with Mini Goat's Cheese Loaf of Bread</i> | 1390 |
| 16. | <i>Hungarian Style Wild Mushroom Soup with Basil Dumplings</i> | 1390 |
| 17. | <i>Piquant Thai Fish Soup with Tiger Prawn</i> | 1590 |
| 19. | <i>Hungarian Grey Cattle Goulash with Nipped Pasta</i> | 2090 |
| 20. | <i>Hungarian Grey Cattle Goulash with Nipped Pastain a cup</i> | 1390 |
| 21. | <i>Hungarian fish soup with fillets of carp</i> | 1890 |
| 22. | <i>Hungarian fish soup with fillets of carp in a cup</i> | 1190 |
| 23. | <i>Hungarian fish soup with catfish</i> | 2190 |
| 24. | <i>Hungarian fish soup with catfish in a cup</i> | 1390 |
| 25. | <i>Hungarian Fish Soup with Entrails</i> | 2190 |
| 26. | <i>Hungarian Fish Soup with Entrails in a cup</i> | 1390 |

Vegetarian offer

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| 41. Camembert cheese fried in breadcrumbs with cranberry sauce | 2090 |
| 42. Grilled Walnut Camembert Cheese with Apple with Sesame-Seeds and Mango Puree | 2390 |
| 43. Steamed and Roasted Vegetables with Grilled Goat Cheese and Zucchini Roundel | 2690 |
| 44. Mushrooms Stuffed with Sheep Milk Cheese with Chili Cauliflower Puree, with Sweet Potato Slice and Roman Salad with Gorgonzola | 2690 |
| 45. Ravioli with Pumpkin and Wild Mushroom Sauce | 2690 |
| 46. King Oyster Mushroom with Tomato Penne and Parmesan Cheese | 2390 |

Children' dishes

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| 51. Chicken breast fried in breadcrumbs with fried potatoes | 1290 |
| 52. Fried sea fish fillets with mashed potatoes | 1490 |
| 53. Spaghetti Bolognese | 1290 |
| 54. Fried Cheese Slices with Potato Dippers and Tartar Sauce | 1290 |

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 | 6290 |
| 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 | 12590 |
| 63. Premium Plate for Four Persons 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 | 17990 |

Poultry dishes

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| 64. | <i>Grilled breast of chicken with grilled vegetables</i> | 2990 |
| 67. | <i>Chicken Breast with Cream, Smoked Mozzarella and Ham, Fried in a Pan, with Steak Potatoes</i> | 3190 |
| 68. | <i>Chicken Breast with Mashed Sweet Potatoes with Almond and Dried Fruits with Oat Cream (Paleo)</i> | 3290 |
| 69. | <i>Bordered Honey Dijon Chicken Breast, Crisp Salad with Gorgonzola and with Sweet Potato Slice</i> | 3290 |
| 70. | <i>Cock Stew with Testicles Dumplings with Goat Cheese</i> | 3490 |
| 71. | <i>Yogurt Chicken Breast with Grilled Goat Cheese and Vegetable Tortilla</i> | 3290 |
| 73. | <i>Duck Variation (Leg, Breast, Liver) with Purple Cabbage Cream, Embalmed Apple and Potato Pancake</i> | 4690 |
| 74. | <i>Duck Breast with Asparagus, Ravioli with Porcini Mushroom, Baby Spinach and Parmesan Chips</i> | 3890 |
| 77. | <i>Chicken breast fillets spiced with basil, stuffed with dried tomato and mozzarella, with creamed spinach gnocchi</i> | 3190 |
| 79. | <i>Caesar Salad from Iceberg Lettuce with Sautéed Chicken Breast</i> | 2890 |
| 81. | <i>Chicken Breast Stuffed with Cheddar Cheese and Ripened Ham in Seedy Crumbs, Romaine Salad with Nuts and Apples and Celery Mayonnaise</i> | 3290 |
| 82. | <i>Breast of chicken fried in butter with parmesan, covered with lettuce, with potato</i> | 3090 |
| 83. | <i>Grilled Duck Liver on apple-bed, mashed potato</i> | 4990 |
| 86. | <i>Duck Breast with Duck Liver with Pear and with Cottage Cheese Doughnut with Almond</i> | 4290 |

Pork dishes

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| 95. | <i>Crispy Bavarian Pork Knuckle with Cabbage and Roasted Dijon Potatoes</i> | 3790 |
| 96. | <i>Pork Neck seasoned in mustard with steak-potatoes and cabbage salad with mayonnaise</i> | 2990 |
| 97. | <i>Mangalitsa Pork Cutlet Roasted on a Lava Stone with Potato Medallions with Garlic and Cheddar Cheese, and Lyonnaise Onions</i> | 4190 |
| 98. | <i>Pork Medallions with Bacon, with Fresh Letcho and Egg Dumplings</i> | 3590 |
| 102. | <i>Pork Medallions Marinated in Spicy Sour Cream in a Crisp Coat, with Potato Salad with Mayonnaise</i> | 3490 |
| 103. | <i>Breaded Cutlet (Wiener Schnitzel) from Fillet Mignon of Pork, with Green Salads with Dill and Yogurt and Roasted Potatoes</i> | 3190 |
| 104. | <i>Mangalitsa Pork Cutlet with Black Forest Ham, Buffalo Mozzarella, Kapia Pepper Cream and Piquant Arugula Salad</i> | 4290 |
| 105. | <i>Fillet Mignon of Pork in Pepper Crust with Sun-Dried Tomato Hollandaise Sauce, Asparagus and Zucchini Roundel</i> | 3890 |
| 107. | <i>Pork and Potato Casserole (Brasov Style) from Fillet Mignon of Pork</i> | 2990 |

Beef, Venison, Lamb and Game Dishes

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| 112. Paprika flavoured veal stew with curdled ewe-cheese dumplings | 3490 |
| 113. Confit Lamb Shank with Vegetable Ragout with Tarragon, and Potato Fritters | 4590 |
| 114. Peppered Sirloin Beef Strips with Cheddar Cheese Potato Medallions and Piquant Salad | 5490 |
| 115. Lamb Cutlets with Goat Cheese Potatoes and Chili Arugula Salad | 4990 |
| 116. Rolled Sirloin of Beef Roasted on the Spit with Piquant Jalapeno sauce, with Steak Potatoes and Lyon Onion | 5690 |
| 117. Steak of sirloin of beef with Madagascar green pepper sauce (from 300 grams of Steak + 2000 HUF) | 5690 |
| 118. Angus Rib-Eye Steak Matured in Guinness Beer with Pearl Onions, Radish and Paprika Potato Croquettes | 5190 |
| 119. Angus Rib-Eye Steak Grilled with Cheddar Cheese, with Rosemary Potatoes and Barbecue Sauce | 5190 |
| 120. Tenderloin Steak with Truffle Mashed Potatoes, Embalmed Cranberry and Smoked Duck Liver (from 300 grams of Steak + 2000 HUF) | 6290 |
| 121. Beef Sirloin Strips with Four-Cheese Sauce, King Oyster Mushrooms and Paprika Potato Croquettes | 5490 |
| 123. Tyrol tenderloin (with mushroom Burgundy sauce, Duck liver) (from 300 grams of Steak + 2000 HUF) | 6290 |
| 124. Beef Cheek with Truffles, with Ravioli with Pumpkin and Wild Mushroom Sauce | 4190 |
| 134. Larded Saddle of Venison with Burgundy Sauce, with Duck Liver Aromatised with Truffles and with Potato Croquettes | 6690 |

Freshwater fish and seafood

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| 142. Spaghetti with Shrimp and Salmon in a Garlic Cream Sauce | 4390 |
| 143. Grilled trout fillet | 2990 |
| 144. Catfish stew in creamy paprika sauce, pasta with cottage cheese | 3790 |
| 146. Tiger Prawn on a Spit with Mixed Salad with Parmesan Cheese (Paleo) | 3990 |
| 147. Smoked Salmon Steak with Romaine Salad with Beet and Pear, with Caramelized Goat Cheese and with Sweet Potato Slice | 4390 |
| 148. Salmon steak with hollandaise sauce | 3990 |
| 149. Fried catfish Fillets with Mayonnaise Potato Salad | 3790 |
| 150. Red Tuna Steak with Sesame Seeds, with Heart Lettuce, Mashed Sweet Potatoes and Chili Dip | 4490 |
| 151. Grilled Pike-Perch Fillet with Sautéed Vegetables with Ramson, with Truffle Butter and Parsley Cream Sauce | 4290 |
| 152. Salmon and Pikeperch in Mustard and Honey, with Prawns, Sweet Potato Slice and Celery Purée with Yoghurt | 4590 |
| 155. Caesar Salad with Sautéed Garlic Shrimp | 4290 |

Pickles of home made style

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| 161. Cabbage salad | 690 |
| 162. Cucumber salad with sour cream | 690 |
| 163. Leavened Cucumbers | 690 |
| 164. Beetroot Salad | 690 |
| 165. Mixed salad | 690 |
| 166. Tomato salad | 690 |
| 167. Cabbage Salat with Dijon Mayonnaise | 790 |
| 168. Hot Apple Paprika Filled with Cabbage | 690 |

Desserts

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| 171. Trifle with Almond and Meringue Cottage Cheese Cake | 1390 |
| 172. Gundel pancake | 1290 |
| 173. Golden Dumplings with White Chocolate Vanilla Cream | 1390 |
| 174. Floating island | 1090 |
| 175. Somló sponge cake with whipped cream | 1290 |
| 176. Tiramisu | 1290 |
| 177. Hungarian Bread Pudding with Mascarpone | 1390 |
| 178. Chocolate bomb with mango ice cream | 1590 |
| 179. Passion Fruit Panna Cotta with Pecan Nuts | 1290 |
| 180. Fresh Fruits Baked in Marzipan Cream | 1590 |
| 181. Poppy-Seed Cake with Raspberry Ice Cream and Wild Fruit Sauce | 1290 |
| 182. BBC Cup (With Coconut and Punch Ice Creams, Bananas, Fresh Pineapple and Baileys) | 1390 |
| 184. Capri chalice („Somló” sponge cake and mixed ice cream) | 1390 |
| 185. Black Forest cup (Chocolate, sour cherry-, punch ice-cream with chocolate sponge-cake) | 1290 |
| 188. Mixed ice cream with whipped cream | 1190 |
| 189. Ice cream-surprise for children | 1190 |
| 191. Lemon sorbet | 1190 |
| 192. Strawberry sorbet | 1190 |
| 193. Strawberry and Raspberry Ice Cream with Fruits | 1290 |

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

Thank you!

ENJOY YOUR MEAL!