

CHEF`S SPECIAL

SAUSKA TOKAJ EXTRA BRUT MAGNUM NV

or

VERJUS FRIZZ

AMUSE BOUCHE

SOURDOUGH LOAF RED WINE BUTTER (1,7)

DUCK LIVER TERRINE

*apple compote, walnut cream,
salted caramel, brioche (1,3,7,8)*

TOKAJ LATE HARVEST 2024

or

„0% TOKAJI ASZÚ”

PIKE PERCH

*mushroom paprikash, kápiá salsa,
lobster oil (2,4,7)*

KADARKA 2024/2025

or

KÁPIA SHRUB

CABBAGE & NOODLES

*butter sauce, blackberry,
long pepper (1,7)*

KÉKFRANKOS 2025

or

HIBISCUS COLD BREW

**JUNIPER AGED VENISON
TENDERLOIN**

*pumpkin, pickled pine buds,
lentil demi glace (6,8)*

**VILLÁNYI FRANC MAKÁR
MAGNUM 2018**

or

SLOT – PINE CONE KOMBUCHA

CHESTNUT & DARK CHOCOLATE

*salted cream, chestnut crumble,
blackcurrant ice cream (3,7,8)*

MERLOT CSUKMA 2020

or

BLACKCURRANT INFUSION

PETIT FOURS

**5-COURSE
TASTING MENU**

*without
wine pairing*

39 500

**5-COURSE
TASTING MENU**

*with wine pairing
57 000*

*with non-alcoholic drink
52 000*

A LA CARTE

--- appetizers

ARTISANAL SOURDOUGH BREAD <i>(for two)</i> <i>red wine butter, Swabian bean purée (1,7)</i>	2 700
DUCK LIVER TERRINE <i>apple compote, walnut cream, salted caramel, brioche (1,3,7,8)</i>	7 950
PORK EAR SALAD <i>calamari, black aioli, citrus kissed microgreens (3,14)</i>	4 900
BEEF TARTARE <i>salt cured lemon, capers, smoked egg yolk cream (1,3,10)</i>	6 750
BEETROOT CARPACCIO <i>horseradish-cashew cream, crispy quinoa, blackberry dressing (8,10)</i>	4 100
PHEASANT RAGOUT SOUP <i>gnocchi, crisp vegetables, lime (1,3,7)</i>	4 350

--- main courses

PIKE PERCH <i>layered potatoes, fennel, lobster oil (2,4,7)</i>	9 950
STUFFED BABY CHICKEN <i>roasted celeriac cream, quince, lentil jus (3,7,9)</i>	6 900
DUCK BREAST & QUAIL LEG <i>red cabbage, roasted pumpkin, cranberry jus (1,6)</i>	8 750
MANGALITSA CHEEK & BELLY <i>confit potatoes, fermented savoy cabbage, bacon jam (6,7,10)</i>	7 300
RED WINE BRAISED GOAT <i>Swabian schupfnudeln, smoked bacon, bean ragout (1,3,7)</i>	7 550
MUSHROOM PAPRIKASH <i>dill-curd dumplings, Kápia pepper salsa, roasted Padron peppers (1,3,7)</i>	6 300

All prices are in Hungarian Forints and include V.A.T. 15% service charge will be added to the bill.

A LA CARTE

_____steak

TENDERLOIN (200 g) <i>Uruguay</i>	15 900
CHATEAUBRIAND (400 g) <i>double tenderloin</i>	29 000
GREEN PEPPER AGED SIRLOIN (250 g) <i>Prime Steak, USA</i>	16 900
BONE IN RIB EYE (500 g) <i>dry aged, Hortobágy</i>	17 500
WAGYU FLANK STEAK (150 g) <i>marbling score 5–6, Australia</i>	14 500

_____sauces

MUSTARD–GREEN PEPPER SAUCE (7,10)
ROASTED KAPIA CHIMICHURRI (6)
CAFE DE PARIS BUTTER SAUCE (4,7,10)

Each steak includes one sauce. Additional sauces may be added for HUF 1,900.

_____sides

ROASTED EGGPLANT <i>tomato, capers, drizzled yogurt</i> (7,11)	3 300
FLAME BAKED POTATOES <i>grilled Padron peppers, BBQ onion, fresh herbs</i> (10)	3 500
PUMPKIN VARIATIONS <i>miso, pickled ginger, cranberry jus</i> (6,8)	3 300
CREAMY MASHED POTATOES <i>brown butter, baby spinach salad, aged cheese</i> (7)	3 300

All prices are in Hungarian Forints and include V.A.T. 15% service charge will be added to the bill.

A LA CARTE

_____sweets & cheese

COTTAGE CHEESE DUMPLINGS	3 550
---------------------------------	-------

sour cream, homemade apricot jam, caramelised pistachio (1,3,7,8)

POPPY SEED 'GUBA'	3 750
--------------------------	-------

candied orange, tonka bean vanilla custard, plum sorbet (1,3,7,8)

CHESTNUT & DARK CHOCOLATE	4 350
--------------------------------------	-------

salted cream, chestnut crumble, blackcurrant ice cream (3,7,8)

CHEESE SELECTION	5 950
-------------------------	-------

spiced fruit preserve, blueberry-walnut bread (1,3,7,10)

All prices are in Hungarian Forints and include V.A.T. 15% service charge will be added to the bill.

WE ARE PROUD

... to work with the following local and other Hungarian suppliers dedicated to sustainable agriculture and regenerative farming:

Eggs: *Heppenheimer, Márok*

Goat: *Monda Major, Magyarbóly*

Microgreens: *Kiskertem, Villány*

Pike perch: *Auer Erik, Halmánia, Pécs*

Venison: *Nógrádi Vadaspark*

ALLERGEN INFORMATION



1 *gluten*



2 *shellfish*



3 *egg*



4 *fish*



5 *peanuts*



6 *soybean*



7 *milk, lactose*



8 *nuts*



9 *celery*



10 *mustard*



11 *sesame*



14 *molluscs*