

STARTERS

DUCK LIVER BRÛLÉE homemade brioche, tarragon onion jam, cherry (1,3,7)	7.300 HUF
STEAK TARTARE horseradish mayonnaise, pickled vegetables (3,10)	7.300 HUF
SMOKED TROUT fresh salad, dill yogurt vinaigrette (4,7)	6.800 HUF

SOUPS

DUCK SOUP duck breast, fresh vegetables, glass noodles (6,9,11)	3.300 HUF
BEEF GOULASH shredded beef dumplings, roasted vegetables (1,3,9)	3.300 HUF
KOHLRABI CREAM SOUP green apple, cucumber, puffed buckwheat (10)	2.800 HUF

VEGETARIAN

SIGMA „LECSÓ” sourdough bread (1,9,10)	5.200 HUF
STUFFED PEPPER celery-tomato velouté, lovage oil, millet (9)	5.200 HUF
DILL PUMPKIN STEW olive oil, croutons (1)	4.800 HUF

MAIN COURSES

GRILLED RABBIT LEG WITH SAUCE VADAS root vegetables, Swiss chard, carrot vinaigrette (7,9,10)	7.200 HUF
VIENNESE-STYLE VEAL parsley potatoes, fresh citrus salad (1,3)	8.200 HUF
PORK CHEEK potato dumplings, mushroom ragout, thyme jus (1,6,7,9)	6.800 HUF
STUFFED QUAIL beurre blanc sauce, apricot, spinach, fennel (7)	8.400 HUF
PIKE-PERCH butternut squash emulsion, asparagus, curd cheese dumplings (3,4,7,10)	8.400 HUF

DUCK BREAST AND LEG**8.200 HUF**

„lecsó” (pepper stew), kápia pepper salad, grilled zucchini (6,9,10)

BUDAPEST-STYLE BEEF TENDERLOIN**20.200 HUF**

duck liver, green pea cream, zakuska, mushrooms, mustard seed jus (6,9,10)

RIBEYE STEAK**16.800 HUF**

truffle mashed potatoes (7)

DESSERTS**WHITE CHOCOLATE BROWNIE****3.300 HUF**

yogurt, berries, lemon balm sorbet (7)

CREAMY CUSTARD**3.300 HUF**

strawberry, basil sorbet (1,7)

COTTAGE CHEESE DUMPLINGS**3.300 HUF**

apricot, sour cream foam (1,7)