

## 5 course tasting menu

### AMUSE

*homemade smoked butter with anchovies, sourdough bread*

### STARTER TRIO

*Angus-tartare*

*Çiğ köfte*

*Foie gras snack*

### CUCUMBER

*almond vinaigrette, chili oil*

### CELERIAC

*beurre blanc sauce, buckwheat*

### MANGALICA

*potato, beetroot, swiss chard*

### COCONUT AIR

*crispy milk, dulce de leche*

### PETIT FOUR

**29.900 HUF / 77 EUR**

*Hungarian Wine Pairing*

*+ 19.900 HUF / + 51 EUR*

*Alcohol-free Pairing*

*+ 11.900 HUF / + 31 EUR*

## 7 course tasting menu

### AMUSE

*homemade smoked butter with anchovies, sourdough bread*

### STARTER TRIO

*Angus-tartare*

*Çiğ köfte*

*Foie gras snack*

### CUCUMBER

*almond vinaigrette, chili oil*

### SMOKED EEL

*tosazu sauce, green apple*

### CELERIAC

*beurre blanc sauce, buckwheat*

### SNOW MUSHROOM

*cheddar sauce, Tokaji szamorodni*

### MANGALICA

*potato, beetroot, swiss chard*

### COCONUT AIR

*crispy milk, dulce de leche*

### PETIT FOUR

**38.900 HUF / 100 EUR**

*Hungarian Wine Pairing*

*+ 24.900 HUF / + 64 EUR*

*Alcohol-free Pairing*

*+ 15.900 HUF / + 41 EUR*