

Starters

Cured Trout, Fermented Cucumber, Green Apple, Horseradish	5 200 HUF
Aged Angus Beef Tartare, Homemade Sourdough Toast	6 400 HUF
Duck Liver Brûlée, Peach, Brioche	7 200 HUF

Salads

Mixed Salad, Sugar Snaps, Feta, Elderflower Vinaigrette	4 400 HUF
Small garden salad	3 200 HUF
Charred Baby Romaine, Anchovy, Parmesan	4 900 HUF

Soup

Palóc Lamb Soup With Sour Cream Foam	3 800 HUF
Summer Squash Soup, Toasted Pumpkin Seeds	3 600 HUF
Poultry Broth, Julienne Vegetables, Traditional Hungarian “lúdgége” Pasta	3 600 HUF

Pasta

Vegetable Lasagne	5 900 HUF
Potato Dumplings, Pork Cheek, Porcini Mushrooms, Ewe Cheese	4 900 HUF

Main courses

Breaded Veal Cutlet, Potato Salad with Mayonnaise	8 700 HUF
Argentinian Beef Ribeye with Onion Textures	12 000 HUF
Mátra Style Potato-Coated Pork Chop, Mashed Potatoes	6 200 HUF

USA Omaha Beef Tenderloin, Mashed Potatoes, Grilled Vegetables	18 000 HUF
Fish Croquette, Seasonal Vegetable Stew	6 400 HUF
Classic Chicken Paprikash, Buttered Dumplings, Sour Cream Foam	6 400 HUF
Lecso, Homemade Veal Sausage	6 800 HUF
Mangalica Pork Tenderloin, Pan Fried Potato Dumplings, Black Pudding, Paprika Salad	7 200 HUF
Mátra Venison Loin, Celeriac, Deep Fried Mushroom, Blackberry	9 900 HUF
Braised Pork Cheek Stew, Spaetzle, Pickled Onion	6 900 HUF
Goose Breast, Cabbage Pasta, Plum Jus	7 200 HUF
Salmon Steak, Citrus Pearl Barley Salad, Fennel	7 200 HUF

Dessert

Cottage Cheese and Dill	3 200 HUF
Coconut Cube	2 900 HUF
Floating Island, Toasted Almonds, Meringue	3 200 HUF
Chocolate Mushroom, Plum, Chocolate Ganache	3 200 HUF