



Menu

Extra homemade sourdough bread basket from Chez Matild Artisan Bakery
600,-

Appetizers

- Warm duck liver with sweet braided bread, roasted apple, and Tokaji Aszú sauce
5 490,-
- Salmon tartare with avocado cream, crispy rice noodles, and mirin (GF)
3 990,-
- Garlic chili king prawns (5 pcs) with arugula on toast
4 990,-
- Hortobágyi-style savory crêpe with smoked paprika, filled with hemp-fed chicken from the Kurca region
3 790,-
- Truffle Lángos with Truffle Sour Cream and Cheese
3 190,-
- “Búsuló” salad with romaine lettuce, roasted sweet potato, beetroot, cashews, arugula, and apple (VG)
3 290,-

Soups

- Traditional Hungarian beef broth with butter semolina dumplings
3 490,-
- Goulash soup made with Hungarian beef (GF, LF)
3 990,-
- Carrot Soup with Coconut Milk, Ginger and Toasted Pumpkin Seeds (VG)
2 990,-

Main dishes

- Grilled salmon fillet with crispy skin, grilled vegetables, bok choy, and miso foam.....7 990,-
- Caesar salad with chicken.....6 290,-
- Caesar salad with tiger prawns.....7 990,-
- Caesar salad with garlic croutons and Parmesan flakes.....3 990,-
- Grilled aged sirloin steak with onions and real French fries.....9 990,-
- Monte Nevado Mangalica pork tenderloin Brassói style GF, LF.....7 490,-
- Spiced sweet potato steak with curry sauce GF, VG.....4 990,-
- Gold Ribbon Grade Foie Gras with fresh lecsó, confit potatoes, and roasted onions.....11 990,-
- Gold Ribbon Grade Foie Gras with Green Potato Purée and Caramelized Apricots.....11 990,-
- Viennese schnitzel made from Monte Nevado Mangalica pork loin with potato salad.....8 490,-
- Rib-Eye Steak with Apple-Dressed Salad.....10 990,-
- Kurca-region hemp-fed chicken breast with butter-roasted cauliflower.....5 990,-
- Kurca-region hemp-fed duck breast with honey-walnut roasted potato dumplings, raspberries, and red currants...7 490,-
- Homemade pasta with porcini mushroom cream and Parmesan shavings.....4 990,-

Burgers

- Beef burger from Naragh beef.....6 990,-
- Duck liver burger.....9 990,-
- De Luxe burger with duck liver and Naragh beef.....10 990,-
- Every burger comes with homemade burger bun, Sriracha mayo, pickled radish, romaine lettuce, fried onion, sweet potato fries*
- Extra sweet potato fries and Sriracha mayonnaise.....1 990,-

Salads

- Cucumber and pepper salad.....1 490,-
- Mixed pickles.....990,-
- Cucumber and pepper salad with sour cream.....1 690,-

Desserts

- Baked cheesecake on almond biscuit with salted caramel and strawberry ragout.....3 690,-
- Somlói trifle served in a glass with Belgian chocolate.....3 290,-
- Pistachio tiramisu.....3 990,-
- Vegan ice cream selection GF, VG.....3 990,-