

8-COURSE TASTING MENU

amuse-bouche

snacks

goat cheese • olive • peach /allergens: 1, 2, 3, 6, 9/

zucchini • citrus fruits • sage /allergens: 1, 3/

“lecsó” • potato • sausage /allergens: 1, 2, 3, 4/

beef tenderloin • mango • pepper • buckwheat /allergens:
1, 2, 3, 4, 8/

egg • celery • onion /allergens: 1, 2, 3, 4, 6, 8/

miso • white chocolate • pear /allergens: 1, 2, 3, 6, 9, 11/

final bite /allergens: 1, 2, 3, 4, 6, 7, 8/

*Allergens: 1-gluten, 2-egg, 3-milk, 4-celery, 5-fish, crustaceans, molluscs,
6-nuts, 7-sulfur dioxide, 8-mustard, 9-hazelnut, 10-sesame, 11-soy*

Price: 42,800 HUF/person

Wine pairing or non-alcoholic pairing is available with
the menu.

Wine pairing price: 18,000 HUF/person

Non-alcoholic pairing price: 8,900 HUF/person

Service charge is not included in the total bill.