



## DESSERTS

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<b>FLOATING ISLAND</b> with berries	1 950.-
<b>ÉS "RIGÓ JANCSI"</b> famous chocolate dessert	1 950.-
<b>WHITE CHOCOLATE &amp; PINEAPPLE DESSERT</b> with saffron ice cream	1 950.-
<b>STRUDEL</b> please check our daily selection	1 680.-
<b>CHEESE PLATE</b> selection of fresh farmhouse cheese	4 260.-

## ICE CREAM SUNDAES

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<b>SACHER</b> 2 scoops chocolate and 1 scoop apricot ice cream, apricot sauce, sweet crumble, whipped cream	2 280.-
<b>ESTERHAZY</b> 1 scoop chocolate, 1 scoop walnut and 1 scoop vanilla ice cream, marzipan sauce	2 280.-
<b>TOPFENKNOEDEL</b> 2 scoops curd cheese and 1 scoop strawberry ice cream, strawberry sauce, sweet crumble	2 280.-
<b>"SPAGHETTIEIS"</b> vanilla ice cream, raspberry sauce, white chocolate flakes	2 280.-



Senior Group Chef: Lajos Lutz • Executive Chef: Roland Holzer • Chef: Géza Kónya

A discretionary 12% service charge will be added to your bill  
Prices are indicated in Hungarian Forint including VAT.

Every effort will be made to accommodate food allergies, we're afraid we cannot always guarantee meeting your needs.  
Please note some of our dishes may contain traces of peanuts/nuts.