



21
MAGYAR VENDEGLŐ
HUNGARIAN KITCHEN

EGY ÁSZ
ÉS
EGY TIZES
AZ PONT
HUSZONEGY

SOUP

Goulash soup 1960
with nipped pasta

Hungarian fish soup 2280
with homemade pasta

Újházi chicken soup 1880
with quail egg

STARTER

Hungarian bistro plate 2980 / 4980
*smoked ham, mangalitzsa sausage & pork rilette
with crispy homemade bread for 1 / for 2*

Tokaj wine infused foie gras paté 3120
with brioche

Hortobágy chicken crépe 2880
with creamy paprika sauce

Celery & green apple duck ravioli 3280
with roasted foie gras

13,5% service charge will be added to your bill.

Prices are indicated in Hungarian Forint including VAT. Consuming raw or undercooked meats, poultry or eggs may increase your risk of foodborne illness, especially if you have a medical condition. Although every effort will be made to accommodate food allergies. Please note some of our dishes may contain traces of peanuts/nuts.

Manager: Márk Bense ♦ Chef: Szabolcs Vigh ♦ Senior Group Chef: Lajos Lutz

21 SIGNATURE DISHES

Wiener Schnitzel 5480
with buttery mashed potatoes

Roasted moulard duckling breast 4340
with homemade potato dumplings & red fruits

Rack of lamb 6240
with pearl onions & pan-fried potatoes

MAIN

Beetroot risotto 3680
with grilled goat cheese

Honey & ginger prawn 3840
with roasted romaine lettuce & marinated fennel

**Pan-fried Hungarian
pike perch fillet** 4860
*with crispy garden vegetables
& sweet potato purée*

Catfish & chips 4420
the famous fish & chips reinvented by our Chef

Chicken supreme 4260
with homemade tagliatelle & wild mushrooms

Chicken paprikash 3960
with buttered noodle dumplings

Veal stew 4980
with creamy egg barley risotto

Roasted piglet chops 5680
with cabbage & pan-fried polenta

SIDE

Cucumber salad 980
with sour cream

Mixed green salad 1180
with homemade vinaigrette

Beetroot salad 980
with fresh horseradish

Homemade bread 440
made to our own recipe