



## DESSERTS

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<b>CHESTNUT PURÉE</b> with marinated cherries	1 680.-
<b>HAZELNUT CARAMEL DESSERT</b> with milk ice cream	1 950.-
<b>“VARGABÉLES”</b> with apricot	1 680.-
<b>ÉS “RIGÓ JANCSI”</b> Famous chocolate dessert	1 950.-
<b>FLOATING ISLAND</b> with berries	1 950.-
<b>STRUDEL</b> Please check our daily selection	1 680.-
<b>CHEESE PLATE</b> Selection of fresh farmhouse cheese	4 260.-



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.