

MENU



STARTERS

Goose liver pâté made with Tokaji wine with stewed fruits and brioche	3 980.-
Hungarian charcuteria platter	2 860.-
Burrata with Heirloom tomatoes and avocado	3 880.-
Baked bone marrow topped with tuna tartare	3 960.-
Fried Langos with arugula, sour cream, aged cheese and cured ham	2 080.-
Beet-root marinated salmon with cucumber and horseradish	3 280.-


RAW SELECTION

Beef tenderloin tartar	3 680.-
Avocado carpaccio with smoked sweet pepper cream and aged cheese	3 880.-

SALADS

Strawberry, spinach and asparagus salad with fresh goat cheese	2 960.-
Melon, tomato and arugula salad with cured ham	3 880.-
Nicoise salad with seared tuna and quail egg	3 780.-
Traditional Caesar salad with duck leg confit	2 850.-
with grilled prawns	3 280.-
	3 840.-

CLASSICS

Traditional fried chicken with French fries	3 540.-
Grilled goose liver with peas, letscho and mushrooms	4 840.-
 Stew of veal tong with bread dumplings	2 860.-
Hungarian veal paprikash with potato dumpling	3 960.-
Famous Wiener Schnitzel of veal with Viennese potato & arugula salad	5 260.-
Breaded pike perch with potato mayonnaise salad	4 290.-
Roasted trout with mushrooms, spinach mash and potato strudel	3 980.-



Our legendary Tafelspitz served in three courses

Beef broth, marrow with toasted rye bread, meat & garnish	6 380.-
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PASTA AND RISOTTO

Fettuccini with cherry tomato ragout, prawns and spinach	4 480.-
Spaghetti with tomato sauce and meatballs	3 280.-
Mushroom risotto with duck breast	4 480.-

SOUPS

Goulash soup with homemade nipped pasta	1 850.-
Spring peas veloute with goat cheese crisp	1 280.-
Viennese beef soup with vegetables, beef and semolina dumplings	1 850.-

BURGER

Traditional cheeseburger, with coleslaw & French fries	3 480.-
Epic shredded duck leg burger with goat cheese & French fries	3 280.-
Salmon burger with spinach, dill crème fraîche & French fries	3 480.-

THE GRILL

STEAKS

all items are served with our homemade salsa

Baby chicken with lemon & garlic		4 260.-
Pork ribs 48 hrs marinated		3 960.-
Dry aged Sirloin	230g	6 980.-
Dry aged Rib eye	230g	7 980.-
Dry aged Fillet steak	200g	8 480.-
Whole Sea bass	360g	6 480.-
	520g	8 480.-
King prawns	250g	6 080.-
Lamb chops		5 680.-

SAUCES

Béarnaise or green peppercorn sauce	650.-
Cabernet Sauvignon sauce	650.-

SIDES

Fresh garden salad	1 140.-
Cucumber salad	880.-
Grilled green pimentos	1 260.-
Sautéed baby spinach	990.-
Grilled seasonal vegetables	1 180.-
Hungarian vegetable letcho	990.-
French fries	1 260.-
Jacket potatoes	1 150.-
Truffled mash potatoes	1 260.-

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

Prices are indicated in Hungarian Forint including VAT.

A discretionary 12% service charge will be added to your bill.

Consuming raw or undercooked meats, poultry, seafood, shellfish, 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, we're afraid we cannot always guarantee meeting your needs. Please note some of our dishes may contain traces of peanuts/nuts. Please ask your server for a menu that lists allergens.