



DESSERTS

FLOATING ISLAND <i>with berries</i>	1 950.-
ÉS “RIGÓ JANCSI” <i>Famous chocolate dessert</i>	1 950.-
STRAWBERRY VARIATION <i>with basil ice cream</i>	1 950.-
STRUDEL <i>Please check our daily selection</i>	1 680.-
CHEESE PLATE <i>Selection of fresh farmhouse cheese</i>	4 260.-

ICE CREAM SUNDAES

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



Executive Chef: **Roland Holzer** • Chef: **Tamás Vajna** • Creative Chef: **Lajos Lutz**
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.