



MENU



STARTERS

Goose liver paté made with Tokaji wine, with stewed fruits and brioche	3 640.-
Hungarian charcuterie sampler	2 860.-
Burrata with Heirloom tomato	3 880.-
Fried Langos with arugula, sour cream aged cheese and cured ham	2 940.-
Baked vegetable tart with fresh goat cheese	2 940.-

RAW SELECTION

Smoked salmon trout tartar	3 280.-
Beef tenderloin tartar	3 680.-
Avocado, pineapple and goat cheese	3 480.-

SALADS

Herb lettuce with smoked trout	2 960.-
Mesclun salad with avocado, strawberry and asparagus	3 280.-
Tafelspitz salad with lamb lettuce, red radish, leek and pumpkin seed oil	3 660.-
Nicoise salad with seared tuna and quail egg	3 780.-
Traditional Caesar salad	2 850.-
with duck leg confit	3 280.-
with grilled prawns	3 840.-

CLASSICS

Traditional fried chicken with French fries	3 540.-
Grilled goose liver with Letcho	4 840.-
Stew of veal tongue with bread dumplings	2 860.-
Hungarian veal paprikash with paprika and potato dumpling	3 860.-
Famous Wiener Schnitzel of veal, with Viennese potato-arugula salad	5 260.-
Grilled pike perch with green asparagus carrot and vanilla	4 890.-
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

Prawn fettuccine with cherry tomato ragout and spinach	4 480.-
Meatball spaghetti with tomato sauce	3 280.-
Mushroom risotto with quail breast	4 980.-

SOUPS

Goulash soup with homemade nipped pasta	1 850.-
Spring peas veloute with salmon trout strudel	1 580.-
Viennese beef soup with vegetables, beef and semolina dumplings	1 850.-

BURGER & DOG

Bosna pork sausage hot dog with onions curry & French fries	3 120.-
Traditional cheeseburger with Cole Slaw & French fries	3 480.-
Epic shredded duck leg burger with goat cheese & French fries	3 280.-
Salmon burger with spinach, dill crème fraiche & French fries	3 480.-

THE GRILL

STEAKS

all steaks served with our homemade grill salsa		
Mangalica pork neck		5 290.-
Pork ribs 48 hrs marinated		3 960.-
Dry aged Sirloin	230g	6 480.-
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	5 660.-
Baby chicken with lemon & garlic		4 260.-
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 letcho	990.-
French fries	1 260.-
Jacket potatoes	1 150.-
Truffled mash potatoes	1 260.-

Executive Chef: **Roland Holzer** • Chef: **Tamás Vajna** • Group Senior Chef: **Lajos Lutz**

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

Prices are indicated in Hungarian Forint including VAT.

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.