



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
*farm ham, mangalitzsa sausage, piglet belly
& cottage cheese with crispy homemade bread
for 1 / for 2*

Tokaj wine infused foie gras paté 3280
with freshly baked brioche

Hortobágy chicken crépe 2880
with paprikash sauce & sour cream

Roasted duck liver 3480
with homemade letcho & roasted potatoes

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 5580
with buttery mashed potatoes

Roasted moulard duckling breast 4420
with cottage cheese noodles & bell pepper

Rack of lamb 6480
with pearl onions & pan-fried potatoes

MAIN

Creamy parmesan risotto 3860
with spring vegetables

Superfood salad 3480
with crunchy goat cheese

Pan-fried pike perch fillet 4860
with fresh spinach & chervil potato purée

Butternut squash letcho 4420
with crispy catfish fillet

Chicken supreme 4380
with barley, wild mushrooms & broccoli

Tenderloin piglet ragout 4260
with light garlic velouté

Chicken paprikash 4120
with buttered noodle dumplings

Veal stew 4980
with creamy egg barley risotto

SIDE

Cucumber salad 980
with sour cream

Mixed green salad 1180
with homemade vinaigrette

Cucumber 980
fermented with dill

Tomato salad 980
with spring onions

Homemade bread 440
made to our own recipe