



SOUP

Goulash soup 2180 with nipped pasta

Hungarian fish soup 2480 with homemade pasta

Újházi chicken soup 1980 with quail egg

STARTER

Hungarian bistro plate 2980 / 4980 mangalitza ham & sausage, pork belly & cottage cheese with crispy homemade bread, for 1 / for 2

Tokaj wine infused foie gras paté 3980 with fruit chutney & homemade brioche

Market mushroom ravioli 3280 with seasonal mushrooms & sage

Hortobágy chicken crépe 2980 with paprikash sauce & sour cream

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, Attila Hankóczi Chef: Szabolcs Vígh ◆ Executive Chef: Vernon Strachan ◆ Senior Group Chef: Lajos Lutz

21 SIGNATURE DISHES

Wiener Schnitzel 5680

with buttery mashed potatoes

Farm duckling breast 4960

with cottage cheese potato dumplings & creamy bell pepper

Rack of lamb 6480

with potato gratin & rich tomato ragout

MAIN

Creamy spring green pea risotto 3980 with confit egg yolk & crispy parmesan

Superfood salad 3620

with light goat cheese, tenderstem broccoli & pumpkin seeds

Pan-fried pike perch fillet 4860

with spinach potato purée, carrots & lemony butter sauce

Crispy catfish fillet 4920 with potato salad & fresh chives

Sautéed chicken supreme 4420 with carrot purée, barley & crunchy green beans

Roasted pork tenderloin 4380 with homemade letcho & fried potatoes

Chicken paprikash 4280 with buttered noodle dumplings

Veal goulash stew 4980 with creamy egg barley risotto

SIDE

Cucumber salad 980 with sour cream

Mixed green salad 1180 with homemade vinaigrette

Fermented pickles 980 with dill

Tomato salad 980 with spring onion

Homemade bread 480 made to our own recipe