



DESSERTS

FLOATING ISLAND with berries C	2 160.-
ÉS "RIGÓ JANCSI" famous chocolate dessert C	2 090.-
APRICOT DESSERT with Hungarian "Pálinka" and Marzipan ice cream CG	2 090.-
STRUDEL please check our daily selection ACG	1 980.-
CHEESE PLATE selection of fresh farmhouse cheese G	4 260.-

ICE CREAM SUNDAES

SACHER 2 scoops chocolate and 1 scoop apricot ice cream, apricot sauce, sweet crumble, whipped cream ACG	2 480.-
ESTERHAZY 1 scoop chocolate, 1 scoop walnut and 1 scoop vanilla ice cream, marzipan sauce AH	2 480.-
BLACKFOREST 1 scoop chocolate, 1 scoop cherry and 1 scoop vanilla ice cream, marinated cherries and whipped cream ACG	2 480.-
"SPAGHETTIEIS" vanilla ice cream, raspberry sauce, white chocolate flakes G	2 480.-



Executive Chef: Roland Holzer • Chef: Géza Kónya • Zsidai Executive Chef: Vernon Strachan

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. Allergens: A-gluten, B-crustaceans, C-egg, D-fish, E-peanuts, F-soya, G- milk (lactose), H-tree nuts, I-celery, M-mustard, N-sesame seeds, O-sulphites, P-lupin, R-molluscs.