



21
MAGYAR VENDEGLŐ
HUNGARIAN KITCHEN

EGY ÁSZ
ÉS
EGY TIZES
AZ PONT
HUSZÖNEGY

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
*farm ham, mangalitzsa sausage, piglet 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 Hankóczy

Chef: Szabolcs Vigh ♦ 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 gnocchis
& creamy bell pepper*

Rack of lamb 6480
with gratin potato & 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

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 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