



21
MAGYAR VENDEGLŐ
HUNGARIAN KITCHEN

EGY ÁSZ
ÉS
EGY TIZES
AZ PONT
HUSZONEGY

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 3420
with freshly baked brioche

Hortobágy chicken crépe 2980
with paprikash sauce & sour cream

Spinach ravioli 3280
with thyme butter sauce & crispy cheese

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 4680
with pumpkin purée, beetroots & gratin potato

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

MAIN

Creamy parmesan risotto 3980
with roasted market mushrooms

Superfood salad 3620
*with creamy goat cheese, beetroots
& toasted walnuts*

Pan-fried pike perch fillet 4860
*with spinach potato purée, carrots
& lemony butter sauce*

Crispy catfish fillet 4920
with lentil pottage & homemade sour cream

Chicken supreme 4420
*with fresh homemade tagliatelle
& mushroom paprikash*

Tenderloin piglet ragout 4380
with light garlic velouté

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

Cabbage salad 980
with apple

Beetroot salad 980
with horseradish

Homemade bread 480
made to our own recipe