


A'LA CARTE MENU














COLD APPETIZERS

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| Frisée – olive - salmon  | 3 490 Ft |
| Tepid beetroot – feta – walnut   | 2 990 Ft |







SOUPS

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| Goulash soup  | 2 590 Ft |
| Pumpkin – coconut – coriander (vegan) | 2 390 Ft |

MAIN COURSES

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| Duck breast – cabbage – pasta  | 6 990 Ft |
| Salmon – sweet potato – pak choi  | 6 990 Ft |
| Pork tenderloin – potato - mushroom   | 4 990 Ft |
| Chicken breast with sage – parmesan – gnocchi   | 4 490 Ft |
| Fried pork – fried french potatoes - salad    | 4 490 Ft |
| Beef stew – potato dumpling – cucumber  | 5 490 Ft |
| Gnocchi – sage – arugula – walnut    | 3 990 Ft |

DESSERTS

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| Cottage cheese dumplings – honey – sour cream    | 2 290 Ft |
| Dessert a'la Dobos    | 2 290 Ft |

Our prices include 10% service charge, VAT and are given in HUF.

Allergens:

