
















À La Carte Menu Card














COLD STARTERS

- Caesar salad**    **4 590 Ft**
mini romaine salad, chicken breast, dressing, parmesan, croutons
- Burrata**  **4 510 Ft**
dried tomatoes, truffle oil, sourdough bread
- Salmon tartare**     **4 590 Ft**
with mango, mini buchée pasta basket, orange sauce, dill caviar
- Smoked duck breast rilette**    **4 590 Ft**
Focaccia, pearl onion, black olives

SOUPS

- Meat soup**    **1 990 Ft**
pasta, root vegetables, boiled meat
- Traditional goulash soup**    **2 990 Ft**
Hungarian hot pepper, homemade pinched noodles, sourdough bread
- Mexican corn cream soup** **2 190 Ft**
with coconut milk and tortilla chips

MAIN COURSES

- Grilled salmon**    **9 890 Ft**
with pak choi and hollandaise sauce
- Grilled supreme chicken breast**    **4 990 Ft**
with pagoda cauliflower, ried cauliflower, cheese sauce and shimeji mushrooms
- Fried pork tenderloin medallions**    **4 990 Ft**
with mashed potatoes and cucumber salad
- Beef tenderloin steak** **11 990 Ft**
with potato gratin, baby corn, young vegetables and jus
- Rosé duck breast**  **5 190 Ft**
with goat cheese polenta, pickled shallots and jus
- Pan-seared shrimp**    **5 490 Ft**
with white wine cream sauce, baby spinach, roasted tomatoes and baguette



GLUTEN



CRAB



EGG



FISH



PEANUT



SOYA



LACTOSE



WALNUTS



CELERY



MUSTARD



SESAME



SULPHUR DIOXIDE AND SULFITES



MOLLUSCS



LUPIN



MUSHROOM

PASTA

- Tagliatelle Canuti with salmon**     **4 990 Ft**
- Canuti pappardelle**    **4 290 Ft**
with porcini mushroom sauce

VEGETARIAN FOOD

- Beetroot risotto**  **3 190 Ft**
with ricotta, lime dressing and walnuts

CHILDREN'S MENUS

- Spaghetti Bolognese**   **3 690 Ft**
- Fried chicken breast**   **4 290 Ft**
french fries, ketchup
- Fried Camembert**    **4 290 Ft**
jasmine rice, cranberry jam
- Fried cheese**     **4 290 Ft**
jasmine rice, tartar sauce

SALAD

- Fresh salad** **990 Ft**
- Pickles** **990 Ft**
pickled cucumber, mixed pickles, pickled pearl onions, pickled apple pepper

DESSERTS

- Chia pudding with fruits** **2 990 Ft**
- Chocolate soufflé**    **3 890 Ft**

Kraseczki Tamás
F&B Manager

Kondics Zoltán
Executive Chef



fagus HOTEL
SOPRON ★★★★★
Conference & Spa

Our prices are listed in HUF and include VAT and contain 15 % service fee
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