

# MENU

## APPETIZERS

<b>Antipasti Platter</b> Prosciutto, Chorizo, olives, cheese (1,5,7,8,10)	4 900 HUF
<b>Shrimp</b> with chili, lime, and coriander (1,2)	4 900 HUF

## SOUPS

<b>„Esztergom” Fish Soup</b> with catfish and homemade noodles (1,3,4,7)	4 300 HUF
<b>Beef Soup</b> with fresh, crunchy vegetables and matzo balls (1,3,9)	3 100 HUF

## MAIN COURSES

<b>Chicken Breast</b> pan-fried in sage butter, with Parmesan mashed potatoes (7)	4 800 HUF
<b>Lung Stew</b> with dumplings and sour cream foam (1,3,7,10)	4 800 HUF
<b>Veal Schnitzel</b> with Dijon mustard potato salad (1,3,7,10)	6 200 HUF
<b>Spaghetti</b> Aglio e Olio with Pecorino (1,3,7)	4 800 HUF
<b>Angus Beef Steak (220g)</b> with porcini potatoes and roasted tomatoes (7)	22 900 HUF
<b>Grand Burger</b> beef patty, bacon, cheddar, burger sauce (1,3,7,10,11)	4 800 HUF
<b>Indian Chickpea Stew</b> (5,6,8,9,11)	4 000 HUF

## KIDS' MEALS

<b>Chicken Soup with noodles</b> (1,3,9)	1 800 HUF
<b>Fried or Grilled Chicken Breast with jasmine rice</b> (1,3)	2 600 HUF

## EXTRA SIDE DISHES

<b>French Fries</b> (1)	1 600 HUF
<b>Green Salad</b> (10)	2 100 HUF

## GRAND DESSERTS

<b>Somlói Trifle</b> (1,3,5,7,8)	2 300 HUF
<b>Pecan Carrot Cake</b> (5,6,8,11) (gluten-free, lactose-free, vegan)	2 100 HUF
<b>Raspberry Pistachio Mousse</b> (5,6,8,11) (gluten-free, lactose-free, vegan)	2 100 HUF
<b>Homemade Sourdough Bread Basket</b> (1)	1 500 HUF

## PICKLES

<b>Pickled cucumber</b> (10,12) (may contain sweeteners)	890 HUF
<b>Mixed Pickles</b> (10,12) (may contain sweeteners)	890 HUF

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**Executive chef: Lajos Patai    Head chef: Roland Villányi**

Allergens: 1-Gluten, 2-Crustaceans, 3-Eggs, 4-Fish, 5-Peanuts, 6-Soybeans, 7-Milk, 8-Nuts, 9-Celery, 10-Mustard, 11-Sesame seeds, 12-Sulphur dioxide and sulphites at concentrations above 10mg/kg or 10mg/l, 13-Lupin, 14-Molluscs.  
For half portions, 70% of the listed price will be charged.

A 12% service charge will be added to the final bill. Prices are in HUF and include VAT.