MENU

STARTERS

Ricotta Cream (1,7,5,8,11) — 3 100 HUF
roasted bell pepper, basil, pistachio and wild sourdough bread

Pork Cheek Rillettes (1,9) — 4 800 HUF
truffle, green apple and celeriac salad, wild sourdough bread

SOUPS

Esztergom Fisherman's Soup (1,3,4,7) — 4 700 HUF
made with wels catfish, served with traditional hungarian wide-cut pasta

Classic Chicken Soup (1,3,9) — 3 600 HUF
fresh crisp vegetables, green peas and pasta

Hot Plum Soup (7,8) — 2 900 HUF
with cinnamon and roasted walnuts with dried plums

MAIN COURSES

Farmhouse Chicken Breast (7,5,8,11) — 5 200 HUF
pumpkin risotto, roasted pumpkin seeds, pumpkin seed oil, coriander and pecorino

Hungarian-style Veal Lung Stew (1,3,7,10) — 5 200 HUF
with dumplings and sour cream foam

Veal Wiener Schnitzel (1,3,7,10) — 7 400 HUF
with dijon mustard potato salad

Pumpkin Risotto (7, 5,8,11) — 3 800 HUF
roasted pumpkin seeds, pumpkin seed oil, coriander and pecorino

Spaghetti Aglio e Olio (1,3) — 3 800 HUF

Wagyu Beef Tenderloin Steak (220 g) (7) — 38 900 HUF
green peppercorn sauce, rosemary roasted potatoes and grilled tomato

Grand Burger (1,2,3,7,11) — 4 900 HUF
beef patty, crispy fried shrimp, truffle mayonnaise, bacon and cheddar

CHILDREN'S MENU

Chicken Soup (1,3,9) — 2 300 HUF
with pasta

Fried or Grilled Chicken Breast steamed jasmine rice or french fries (1,3) — 2 800 HUF

EXTRA SIDE DISHES

French Fries (1) — 1 800 HUF

Green Salad with microgreens (10) — 2 600 HUF

GRAND DESSERTS

„Somlói" sponge cake trifle (1,3,5,7,8) — 2 700 HUF

Mogyek 3.0 (1,3,5,7) — 2 900 HUF
hazelnut madeleine, dark chocolate and hazelnut ganache heart,
hazelnut mousse and a crispy chocolate coating

Peach & Passion Fruit (3) — 2 900 HUF
peach and passion fruit mousse with citrus flourless sponge cake and passion fruit sauce

Sourdough bread basket (1) — 1 500 HUF

PICKLES

Sweet pickled cucumber (10,12) (may contain sweeteners) — 890 HUF

Cucumber Salad — 890 HUF

Mixed Pickles (10,12) (may contain sweeteners) — 890 HUF

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 vegetarian and vegan options, please ask our waitstaff for the additional menu. 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.