

A LA CARTE MENU

STARTERS

Duck liver terrine, with figs, wild cherries, pistachio crumbs and toasted sweet bread / 3, 6, 7, 11, 13 / 4 400 Ft

Roasted shrimp skewers with Thai red curry sauce, green salad and freshly baked ciabatta / 2, 3, 6, 11 / 4 500 Ft

SOUPS

Chicken broth, with meat, vegetables and vermicelli / 1, 3, 5, 6, 11, 13 / 1 900 Ft

Fish soup with crispy stuffed pasta / 3, 4, 13 / 4 900 Ft

Asparagus cappuccino with dried ham grissini / 1, 3, 5, 6, 13 / 2 600 Ft

MAIN DISHES

Grilled perch „steak” with dried tomato bulgur risotto and crispy ravioli / 3, 4, 5, 6, 7, 13 / 3 300 Ft

Coq au vin (Rooster in red wine) with mashed potatoes and caramelized mushrooms and pearl onions / 1, 6, 11, 13 / 4 200 Ft

Pork rib confit with mustard, mashed potatoes with onions and homemade marinated vegetables / 1, 3, 5, 6, 13 / 3 700 Ft

Chicken breast fillet with skin, gently fried, with asparagus ham ragout and steamed garden greens / 1, 3, 5, 6, 11, 13 / 2 900 Ft

Dry-aged Angus sirloin steak (filet mignon) with grilled vegetables and chimichurri sauce / 6 / 9 900 Ft

Cauliflower steak with olives, wild rice with vegetables and cauliflower puree / 6 / 1 900 Ft

DESSERTS

White chocolate tart basket with chili-mango ragu and sweet basil pesto / 3, 6, 7, 13 / 2 300 Ft

Daily offer: cream cup (ask our colleague) 800 Ft

ALLERGENS

01 - gluten 02 - shrimp, seafood 03 - egg 04 - fish 05 - peanut 06 - soybeans 07 - milk
08 - walnuts 09 - celery 10 - mustard 11 - sesame 12 - sulfur dioxide sulphates
13 - lupinus 14 - molluscs

THE ABOVE RATES INCLUDE 5% VAT AND 15% SERVICE FEE.

