

# Tasting menu

4 courses - 36 000 HUF

Wine pairing + 16 000 HUF

Non-Alcoholic Pairing + 11 000 HUF

**Duck Liver • Apricot • Onion • Honey**

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**Quail • Mung Bean • Glass Noodles**

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**Duck Breast • Sour Cherry • Batata • Granola**

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**Rákóczi Revolution**

 Prices include VAT and a 15% service charge.   
For information about allergens, please feel free to ask our staff.

# Tasting menu

7 courses - 48 000 HUF

Wine pairing + 23 000 HUF

Non-Alcoholic Pairing + 18 000 HUF

Duck Liver • Apricot • Onion • Honey

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Salmon Trout • Celery • Caviar • Wild Garlic • White Miso

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Quail • Mung Bean • Glass Noodles

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Curd Dumplings • Mushrooms • Wild Savory

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Sturgeon • Kapia • Smoked Butter • Asparagus • Fermented Lemon

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South American Beef Tenderloin • Yacon • Anna Potato • Sumac

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Lavender • Yuzu • Chocolate

 Prices include VAT and a 15% service charge.   
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# Vegetarian Menu

4 courses - 28 000 HUF

Wine pairing + 16 000 HUF

Non-Alcoholic Pairing + 11 000 HUF

**Curd Dumplings • Mushrooms • Wild Savory**

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**Asparagus • Hazelnut • Celery • Green Apple**

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**Savoy Cabbage • Potato • Caraway • Ras el Hanou**

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**Lavender • Yuzu • Chocolate**

 Prices include VAT and a 15% service charge.   
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