








# A la Carte Menu


## APPETIZERS







- BEEF MARBRÉ**   **4.450 Ft**  
Beef tongue · oxtail · apple · Madeira
- INDONESIAN SATAY CHICKEN**      **3.950 Ft**  
Peanut · lime · coriander
- GAMBAS PIL-PIL**     **4.590 Ft**  
Prawns · garlic · chili · extra virgin olive oil
- GOAT CHEESE**   **3.890 Ft**  
Beetroot · cashew · basil

## SOUPS

- CHICKEN BROTH SERVED IN A POT**    **2.890 Ft**  
Root vegetables · homemade vermicelli · cooked meat
- DUCK RAMEN**      **3.490 Ft**  
Homemade broth · homemade noodles · egg · spring onion

## MAIN COURSES



- BREADED PORK TENDERLOIN**    **6.250 Ft**  
New potatoes · dill cucumber salad
- "PRESSED BEEF SHORT RIBS"**   **8.890 Ft**  
Fondant potato · mushrooms · shallots · hazelnut
- COD**    **6.950 Ft**  
Celery · fennel · leek · peas
- 100% HANDCRAFTED HAMBURGER**    **4.490 Ft**  
Brioche · aged beef · homemade sauce
- ROLLED CHICKEN**   **5.290 Ft**  
Carrot · sweet potato · demi-glace

- ROASTED CAULIFLOWER WITH HARISSA**    **3.990 Ft**  
Labneh · pomegranate · coriander · pine nuts
- SPAGHETTI WITH CARAMELIZED ONION**    **4.490 Ft**  
Prawns · chili · parsley

## SALADS

- GRILLED GOMOLYA CHEESE**   **3.850 Ft**  
Beetroot · citrusy mizuna · nut granola
- CRISPY CHICKEN SALAD**    **4.390 Ft**  
Breaded chicken breast · yogurt-lime dressing · salad textures

## DESSERTS

- LECHE FRITA**   **3.280 Ft**  
Blackberry · meringue
- DEATH BY CHOCOLATE**      **2.890 Ft**  
Chocolate ganache · pistachio · raspberry
- WHITE BLOOM**   **2.950 Ft**  
Semolina · kumquat · elderflower · pear

*Our prices are in HUF and include VAT and a 15% service fee.  
Please ask our colleagues about allergens.*

### Allergens:

