STARTER

Romaine lettuce, sunflower seed cream, green apple, elder ${}^{\scriptscriptstyle(9,12)} {}^{\scriptscriptstyle(9)} {}^{\scriptscriptstyle(9)}$	4 950 Ft
Trout, asparagus salad, fermented strawberries ${}^{\scriptscriptstyle{(4)}\mathfrak{V}}$	6 880 Ft
Beef tartare, ramson mayonnaise	7 850 Ft
Duck liver, tokaji aszú, ruhbarb (1, 3, 7)	8 720 Ft

SOUP

Spring onion soup, leek confit, millet toast □2) ☜ ֎	3 980 Ft
Hungarian fisherman's soup, catfish, pasta (1, 3, 4)	4 240 Ft
"Palóc" styled venison goulash ^(7, 9)	4 650 Ft
Beef soup with vegetables, semolina dumpling, beef shank ${}^{\scriptscriptstyle(1,\ 3,\ 9)}$	4 650 Ft





M A I N

Vegan stuffed peppers, tomato sauce, celery (9, 11, 12) 👁	5 750 Ft
Crispy pork belly, fried cabbage pasta, rhubarb	6 880 Ft
Confit pike-perch, black garlic, kohlrabi "főzelék" (4, 7, 12)	8 200 Ft
Grilled sturgeon, broccoli cream, fish veloute flavoured with saffron + <i>sturgeon caviar (7g)</i> (2, 4, 7, 9, 12, 14)	9 600 Ft +9 800 Ft
Chicken breast with brown butter, asparagus from Csengele, stuffed morel ${}_{(1, 3, 4, 6, 7, 9)}$	9 800 Ft
Fried mangalica pork tomahawk, new potatoes with parsley $(1, 3, 7)$	11 500 Ft
Venison steak, potato cobbler, Jerusalem artichoke with truffle ${}^{\scriptscriptstyle{(3, 6, 9)}}$	16 800 Ft
"Hagymás rostélyos" Rib-eye steak, caramelized onions, roasted potatoes + <i>duck liver</i> (1, 3, 6, 9)	19 600 Ft +5 860 Ft

DESSERT

Oat panna cotta, almond granola, strawberry sorbet	3 900 Ft
Hungarian layered honey pastry, apricot sorbet (1, 3, 7, 12)	4 800 Ft
VIRTU somloi with walnut ice cream (1, 3, 7, 8)	4 800 Ft
Blue cheese dessert, honeycomb, honey, caramelised apple (1, 7, 8)	4 500 Ft



In case of any food allergy or ingredient sensitivity, please consult with our staff! Our foods may contain traces of other allergens in addition to those listed as ingredients.

Allergens: 1 gluten; 2 crabs; 3 eggs; 4 fish; 5 peanuts; 6 soybeans; 7 milk; 8 nuts; 9 celery; 10 mustard; 11 sesame seeds; 12 sulphur dioxide; 13 lupins; 14 molluscs; 15 spicy

Our prices are in HUF and include VAT. 15% service charge will be added to the final bill.

Chef: Levente Lendvai