## STARTER

| Romaine lettuce, sunflower seed cream, green apple, elder (9, 12) © © (8) | 4950 Ft |
| :---: | :---: |
| Trout, asparagus salad, fermented strawberries (4) (8) | 6880 Ft |
| Beef tartare, ramson mayonnaise (1, 3, 12) | 7850 Ft |
| Duck liver, tokaji aszú, ruhbarb (1,3,7) | 8720 Ft |

## S O U P

| Spring onion soup, leek confit, millet toast <br> $(12) \infty(\otimes)$ | 3980 Ft |
| :--- | :---: |
| Hungarian fisherman's soup, catfish, pasta <br> $(1,3,4)$ <br> "Palóc" styled venison goulash <br> $(7,9)$ | 4240 Ft |
| Beef soup with vegetables, semolina dumpling, beef shank <br> $(1,3,9)(\otimes)$ | 4650 Ft |

## MAIN

| Vegan stuffed peppers, tomato sauce, celery (9, 11, 12) © | 5750 Ft |
| :---: | :---: |
| Crispy pork belly, fried cabbage pasta, rhubarb (1, 3, 6, 7, 9) | 6880 Ft |
| Confit pike-perch, black garlic, kohlrabi „fözelék" (4, 7, 12) | 8200 Ft |
| Grilled sturgeon, broccoli cream, fish veloute flavoured with saffron + sturgeon caviar (7g) $(2,4,7,9,12,14)$ | $\begin{array}{r} 9600 \mathrm{Ft} \\ +9800 \mathrm{Ft} \end{array}$ |
| Chicken breast with brown butter, asparagus from Csengele, stuffed morel (1, 3, 4, 6, 7, 9) | 9800 Ft |
| Fried mangalica pork tomahawk, new potatoes with parsley (1, 3, 7) | 11500 Ft |
| Venison steak, potato cobbler, Jerusalem artichoke with truffle $(3,6,9)$ | 16800 Ft |
| „Hagymás rostélyos" Rib-eye steak, caramelized onions, roasted potatoes + duck liver $(1,3,6,9)$ | $\begin{array}{r} 19600 \mathrm{Ft} \\ +5860 \mathrm{Ft} \end{array}$ |
| DESSERT |  |
| Oat panna cotta, almond granola, strawberry sorbet (12) | 3900 Ft |
| Hungarian layered honey pastry, apricot sorbet (1, 3, 7, 12) | 4800 Ft |
| VIRTU somloi with walnut ice cream $(1,3,7,8)$ | 4800 Ft |
| Blue cheese dessert, honeycomb, honey, caramelised apple (1,7,8) | 4500 Ft |

RESTAURANT

