

## Menu

Extra basket bred 400,-

### Appetizers-Soups

Goulash soup with small dumplings	1 890,-
Guinea-Fowl broth with colored vegetables and meat balls	2 290,-
Onion cream soup with marinated mushrooms and “Zemplén” cheese crouton	1 990,-
Rabbit pate rolled in bacon, purple onion jam with mustard seed and sour dough bread	3 290,-
Grilled duck liver with corn cream stuffed pasta basket and smoked peer	3 390,-

### Main dishes

Mangalicia-pork “Brasso” style	4 990,-
Eggplant steak, lentil salad with orange, hazelnut and pomegranate	3 590,-
Free range chicken breast, oven baked root vegetables, tarragon Hollander sauce	4 290,-
Beef cheek stew with red wine and ewe’s cheese noodles	3 990,-
Rib Eye steak (300g), gratin potatoes, straw potatoes, mangold and forest fruits jus	9 990,-
Grilled trout filet and stewed white and purple cabbage, fermented pearl barley risotto	4 490,-
Black spaghetti, red capia pepper cream, broccoli, feta cheese	3 490,-
Black spaghetti with garlic and white wine steamed chili shrimp	4 890,-

### Desserts

Chest nut purée chocolate crumbs and passion fruit	1 690,-
Crème Brulée with pistachio	1 990,-
Pumpkin ravioli with sweet sour cream foam with cinnamon and green apple	1 690,-
Raw vegan Flódni (traditional Jewish dessert)	1 890,-

For allergy information please turn your waiter.