



APPETIZERS · SOUPS

Traditional cold foretaste with goose liver pate	2 990,-
Goat cheese brulée with greens and dried fruit	1 990,-
Traditional Savory crepe with chicken and paprika sauce	1 990,-
Hungarian beef goulash soup with home-made onion bread	1 990,-
Jerusalem artichoke cream soup with fermented shimeji mushrooms	1 290,-

MAIN DISHES

Breaded Pike perch with parsley seasoned potatoes and remoulade sauce	4 690,-
Wheatberry risotto with gorgonzola, pear and caramelized walnuts	2 490,-
Home-made black spaghetti with chili lime prawns	3 890,-
Free range chicken breast with beet variation	2 990,-
Pork cutlet with sauerkraut and potato dumpling with onion	3 990,-
Rosé duck breast with quince potato gratin	3 990,-

DESSERTS

Brownie with tonka bean mascarpone and Amarena sour cherries	1 890,-
Poppy seed dumpling strudel with salted caramel	1 390,-
Walnut cake with almond whipped cream, orange and almond brittle (Lactose, gluten, and sugar free)	1 690,-

