

LUNCH MENU

Extra basket of bread 400

Dishes

Gulyasch Soup in a cup	1 690,-
Gulyasch Soup in a bowl	2 390,-
A traditional soup made of beef jowl with celery leaves, potato and homemade onion bread	
Porcini Cappuccino with stir-fried porcini	1 490,-
A thick porcini cream soup with stir-fried porcini cubes topped with milk foam and nutmeg	
Caesar Salad	2 190,-
Caesar salad with chicken breast	3 390,-
Caesar salad with prawns	4 590,-
Black Spaghetti, kápia pepper cream, feta cheese, broccoli	2 790,-
Homemade black spaghetti with crispy broccoli, feta cubes and kápia pepper cream	
Potato Stew with mustard from Dijon, Bavarian sausages and celery	2 490,-
A traditional potato stew without flour with mustard, fine-chopped celery and kápia pepper, served with grilled Bavarian sausages and baked potatoes	

Chicken Stew Bakony Style with handmade pasta with garlic and porcini	3 490,-
Roast chicken breast with a pepper sauce with mushrooms and smoked bacon, porcini, garnished with handmade stir-fried pasta	
Ribeye (250g) with mashed potatoes and baked tomatoes	6 890,-
Hungarian „Lecsó” with duck liver	3 990,-
Traditional tomato paprika ragout with onion and bacon with grilled duck liver	
Hungarian „Lecsó” with sausage	2 290,-
Traditional tomato paprika ragout with onion and bacon with sausage rolls	

Desserts

Raw Vegan Flódni	1 690,-
A raw vegan version of a classic recipe	
Cheese Cake with lime and forest-fruit stew	1 690,-
A biscuit base with creamy cream cheese flavored with lime and garnished with forest-fruit stew	
Raspberry Sacher Cake	1 690,-

For allergy information please turn your waiter.



DINNER MENU

Extra basket of bread 400

Starters – Soups

Hortobágyi Bundle with crème fraiche	2 190,-
The classic recipe with chicken, served in a salty pancake bundle with pepper sauce topped with crème fraiche	
Grilled Goat Cheese pear, pear vinaigrette, green salad	2 990,-
Hungarian “Lecsó”, duck liver, egg barley	3 190,-
Traditional paprika-tomato ragout with onion and bacon, grilled duck liver, grated egg barley pasta	
Gulyasch Soup	1 990,-
The tradition soup made of beef jowl, celery leaves, and potatoes, served with homemade onion bread	
Raspberry soup with white chocolate, lime and “Raffaello” balls	1 490,-
Cold raspberry soup without cream, whit white chocolate, lime and home-made coconut balls	
Porcini Cappuccino with stir-fried porcini	1 490,-
A thick porcini cream soup with stir-fried porcini cubes topped with milk foam and nutmeg	

Main Dishes

Black Spaghetti, kápia pepper cream, feta cheese, broccoli Homemade black spaghetti with crispy broccoli, feta cubes and kápia pepper cream	2 790,-
Spiced pork belly, tabbouleh, yoghurt eggplant Spiced slow baked pork belly with barbeque sauce, tabbouleh and cold baked eggplant with yoghurt	3 590,-
Black Spaghetti, prawn, garlic Homemade spaghetti coloured with squid ink with prawn fried in olive oil, seasoned with lime, chili and garlic	4 990,-
Maison Chicken Ragu with purple onions in vinaigrette Roast chicken with potatoes mixed with garlic, parsley, tomatoes and pepper	3 590,-
Rosé duck breast , tarragon sour cherry ragout, pepper polenta Pink roast duck breast , cold tarragon flavored sour cherry sauce, molded polenta	4 190,-
Pork Tenderloin „Landlady” style Pink roast tenderloin wrapped into bacon with pickled pearl onions and stir-fried potatoes with bacon, mushrooms and green peas	4 590,-
Ribeye (250g) with mashed potatoes and baked tomatoes	6 890,-

Desserts

Orange infused Chocolate Soufflé with Salty Toffee	1 690,-
Chocolate Soufflé seasoned with orange zest and served with a salty toffee sauce	
Cheeses Cake with lime and forest-fruit stew	1 690,-
A biscuit base with creamy cream cheese flavoured with lime and garnished with forest-fruit stew	
Raspberry Crème Brûlée with Lavender	1 490,-
The classic Crème Brûlée with a fine raspberry sauce and a touch of lavender	
Raw Vegan Flódni	1 690,-
A raw vegan version of a classic recipe	

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Itallap/ Drink Menu

Koktélok/Cocktails

Aperol spritz	1 690,-
Kir Royal	1 390,-
Cosmopolitan	1 690,-
Sex on the Beach	1 490,-
Bloody Mary	1 190,-
Mojito	1 390,-
Cuba Libre	1 190,-
Caipirinha	1 490,-

Pálinka – 4 cl

Gyulai Pálinka Manufaktúra	1 490,-
Gyulai Pálinka Báró Harruckern	1 950,-
Gyulai Pálinka Manufaktúra 60°	2 490,-
Árpád Pálinkák	1 490,-
Árpád Málna Pálinka	2 690,-
Szamosszegi Pálinkák	1 790,-
Szamosszegi Málna Pálinka	2 900,-
Bükkaranyosi Szamolyai Feketecseresznye	
Pálinka	1 490,-
1 Csepp Pálinkafőzde Pálinka	1 790,-
1 Csepp Pálinkafőzde Prém. Pálinkák	2 990,-
Villányi Törköly Pálinka 70°	1 290,-
Villányi Cabernet Sauvignon Pálinka	1 390,-
Villányi Cabernet Franc Törköly Ó-pálinka	1 290,-

Párlatok / Spirits – 4 cl

Beluga Allure Vodka	2 900,-
Gorbatschow Wodka 40	1 090,-
Mamont Siberian Vodka	1 490,-
Grey Goose Vodka	1 990,-
Bombay Sapphire Gin	1 090,-
BCN Gin	1 890,-
Opihr Oriental Spiced Gin	1 690,-
Bacardi Superior Rum	1 090,-
Four Square Rum Port cask finish	1 590,-
Zacapa 23 years Rum	2 590,-
Tequila Sauza Tres Generaciones Anejo	1 590,-
Tequila Sauza Tres Generaciones Plata	1 590,-
Christian Drouin Calvados Pays d’Auge 5 ans	1 290,-
Cachaca Pitú	1 090,-

Whisky / Whiskey – 4 cl

Jameson	1 090,-
Jack Daniels Single Barrell	1 590,-
Johnnie Walker Black Label	1 490,-
Chivas Regal 18 years	2 900,-
Glenfiddich 12 years old	1 890,-
Laphroaig Single Malt Triple Wood	2 290,-
Nikka Blended	1 800,-
Glenfarclas 15 years	1 990,-

Brandy, Cognac, Armagnac – 4 cl

Corvins Brandy	900,-
Villányi EXR Brandy	900,-
Tokaji Borpárlat	1 290,-
Hennessy V.S.	1 090,-
Hennessy X.O.	4 900,-
Lhéraud XO EUGÉNIE Cognac	7 900,-

Likőrök / Liqueur – 4 cl

Aperol	1 100,-
Unicum	990,-
Unicum Riserva	1 590,-
Jägermeister	990,-
Fernet Branca	990,-
Amaretto Di Saronno	990,-
Drambuie	1 390,-
Kahlua	900,-
Grand Marnier Rouge	1 290,-
Bailey's	1 290,-
Pernod	990,-
Ramazotti Sambuca	990,-

Csapolt Sör / Drought Beer

Primator Premium Lager 12° 5% 0,3	690,-
Primator Premium Lager 12° 5% 0,5	1 090,-

Palackos Sör / Bottled Beer

Bors Serfözde Tuck Barát 0,5	1 190,-
Szentandrás Meggyes 0,5	1 190,-
Dreher 24 Alkoholmentes 0,33	790,-
Primator Weizen 0,5	1 190,-

Üdítő Ital / Soft Drinks

Cappy gyümölcslevek / fruit juices	590,-
Coca-Cola, Light, Fanta, Sprite	590,-
Kinley Tonic, Gyömbér / Ginger	590,-

Ásványvíz / Mineral Water

Thoreu Víz mentes / still, savas / sparkling 0,375	490,-
Thoreau Víz szénsavas / still, savas / sparkling 0,75	890,-
Natur Auqua 0,25	490,-

Házi Készítésű Ital / Homemade Drinks

Kézműves Gyümölcs Szörpök, / Fruit syrups	690,-
Klasszikus limonádé / Classic lemonade	990,-
Idény limonádék / Flavored lemonade	1 090,-
Házi jeges tea / Home made ice tea	890,-

Kávé / Coffee – Caffè L'Antico Reserva 1490

Espresso	490,-
Ristretto	490,-
Americano	490,-
Espresso macchiato	550,-
Espresso Doppio	790,-
Cappuccino	590,-
Café Lungo	490,-
Bécsi kávé / Viennese coffee	690,-
Café Latte	590,-
Latte macchiato	690,-
Mézes mélange / honey mélange	750,-
Ír kávé / Irish coffee	1 050,-
Jeges kávé / iced coffee	890,-

Tea-Tee

Dilmah Exceptional szálas tea selyemfilterben / silk-filtered tea	550,-
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