

## Main Course



FRESH SALAD, WALNUT, QUINCE, GRILLED GOAT CHEESE – 3 800 FT  
POTATO DUMPLINGS, WILD GARLIC, MUSHROOMS – 4 200 FT  
BEEF CHEEKS, MARINATED VEGETABLES, POTATO SPONGE – 5 400 FT  
BEEF TENDERLOIN RAGOUT, GORGONZOLA, ARTICHOKE – 5 500 FT  
HADDOCK FILLET, CAULIFLOWER VARIATIONS, RISOTTO – 5 600 FT  
ROSE DUCK BREAST, CABBAGE, LENTILS, APPLE – 5 600 FT  
BUDAPEST STYLE BEEF STEAK, DUCK LIVER, LETCHO – 9 900 FT

## Dessert



LEMON TART, GREEK YOGURT SORBET, BASIL, APPLE – 2 300 FT  
CHOCOLATE GANACHE, BLUEBERRY, VIOLET – 2 400 FT  
HUNGARIAN ARTISAN CHEESE SELECTION – 3 200 FT

## Vegan Course



VEGETARIAN | VEGAN BY REQUEST  
FISH COURSE | VEGETARIAN OR VEGAN RISOTTO ON 0.7 COST