



SOUP

- **Duck Consommé with Wild Garlic and Palacsinta Rings**.....1260 Ft
A fresh duck consommé with wild garlic and freshly baked crepes, salted, sliced and added to the broth.
- **Tarragon lamb soup**1990 Ft
Our lamb soup is prepared from a lamb ragu, rich vegetables, homemade tarragon infused vinegar and a generous amount of fresh parsley.
- **Böjti Tomato Prune Soup “Csorba”**1150 Ft
“Csorba” is a general term used in Central Europe for sour soups. Our csorba is prepared with a tomato-duck broth with sweet pruned plums, potato dumplings, potatoes, carrots and broad leaf parsley.
- **Transylvanian white fish soup with trout**1980 Ft
A wonderfully rich cream soup from Transylvania prepared from fresh cream, butter, vegetable stock and boiled polenta, seasoned with fresh tarragon and served over a fresh trout fillet..

STARTERS AND EXTRAS

- **Wild Garlic Spring Vegetable Cream**.....1820 Ft
A vegetable cream prepared from grilled spring vegetables seasoned with wild garlic.
- **Duck liver terrine with Porto wine jelly**..... 2950 Ft
A spicy, luscious terrine made from fattened duck liver. Port wine is then added to form a gelatin. The terrine is served with a sprinkling of toasted pumpkin seed oil.
- **Olomouc Cheese on Black Bread**.....1820 Ft
Originating from Moravia in the Czech Republic, a ripened soft cheese made with beer, spread on black bread, and served with fresh vegetables for an added crunch.
- **Smoked trout cream**..... 2290 Ft
A light and tasty cream made from smoked trout, softened butter and fresh cream. This dish pairs beautifully with Miklos Csabi’s Chardonnay.
- **Spring salad with Baby Peas and Radish Sprouts** 1490 Ft
- **Beetroot Salad**..... 980 Ft

Bread

Round Potato Loaf Baked in Cabbage Leaves
Red Wine and Red Onion Wholemeal Spelt Loaf





MAIN COURSES

- **Crayfish, Trout and Milt**..... 6750 Ft
Whole trout served on a bed of crayfish sauteed with crab stock and milt and seasoned with spices, accompanied by saffron rice.
- **Chicken Breast with Lamb Lettuce** 3790 Ft
Chicken breast with fresh marjoram seared on a cast iron griddle, garnished with turnip puree, and lamb's lettuce with wild garlic and a white wine vinaigrette.
- **Breaded chicken thighs potato salad** 2990 Ft
Our breaded, boneless chicken thighs are seasoned lightly, but we leave the skin on, to make it more juicy. We fry them in homemade panko style crumb. For garnish we marinate boiled somogyi crescent potatoes with onions and vinegar, and serve it with homemade mayonnaise which is flavoured with smoked salt, and hint it with spring onions..
- **Rosemary- Pomegranate Goose Breast with Sweet Potato & Ginger Gratin** 3990 Ft
Sous vide goose breast baked to order so it remains red in the middle, with a seedless pomegranate and red wine cream, garnished with a sweet potato gratin seasoned with fresh ginger.
- **Roasted Pork Loin**..... 3580 Ft
Marinated oven roasted pork loin, served with homemade mustard, fresh baked flatbread and a traditional savory sweet cucumber salad with a dollop of fresh sour cream.
- **Cumin Pork Belly with Bacon and Potatoes** 3570 Ft
Pork Belly seasoned with cumin and slowly roasted at low heat. Upon ordering, it is seared on cast iron to a deep brown and served with roasted potatoes topped with bits of toasted bacon. This dish pairs exceptionally well with the Sabar Rajnai Italian Riesling.
- **Pork Tenderloin** 3990 Ft
Pork tenderloin sous vide with fresh garlic and fresh marjoram with roasted vegetables and potatoes. Upon ordering, the tenderloin is thoroughly seared to ensure that the center remains pink and juicy. Served with roasted skin on potatoes and roasted vegetables.
- **48 Hour Beef Short Ribs** 4720 Ft
Beef short ribs seasoned with mustard seed, coriander seed, ginger, honey and garlic are placed in a sous-vide bath for 48 hours. Upon ordering, it is cut into thin slices, browned and then sprinkled au jus. It is served with bread and pumpkin seed dumplings and a beetroot puree with a touch of butter.
- **Wild boar spare ribs baked as a whole**..... 3990 Ft
The spare ribs are baked for nearly twenty hours at low temperature with fragrant spices. We give it a crunchy skin upon request. We serve it with thin zucchini slices rolled in butter and decorated with oyster mushroom slices. Offered with crisp sweet potatoes and brown sauce.
- **Roasted Lamb Knuckle with Vegetable Puree and Sheep Curd Polenta** 6650 Ft
Lamb knuckle slow roasted in the oven, served with a roasted vegetable puree seasoned with fresh rosemary and thyme, and sheep's curd-polenta dumplings lightly sprinkled with freshly rendered bacon fat. This dish pairs beautifully with our Krisztinus Merlot.
- **Homemade "batyu" filled with lamb** 3590 Ft
Made with fresh eggs and flour from the nearby Szabó Mill, homemade pastry bundles or "batyu" in Hungarian, filled with slow-roasted lamb seasoned with rosemary and served with tarragon infused butter.





VEGAN, VEGETARIAN FOOD - HELP! I'M VEGAN/VEGETARIAN, WHAT CAN I EAT?

- **Böjti Tomato Prune Soup “Csorba”** 1150 Ft
“Csorba” is a general term used in Central Europe for sour soups. Our csorba is prepared with a tomato-duck broth with sweet pruned plums, potato dumplings, potatoes, carrots and broad leaf parsley.
- **Wild Garlic Spring Vegetable Cream**.....1820 Ft
A vegetable cream prepared from grilled spring vegetables seasoned with wild garlic.
- **Olomouc Cheese on Black Bread**.....1820 Ft
Originating from Moravia in the Czech Republic, a ripened soft cheese made with beer, spread on black bread, and served with fresh vegetables for an added crunch.
- **Vegan noodles filled with spicy spinach with roasted red "kápia" paprika sauce and roasted walnut** 2850 Ft
We make the noodles from our home style flour, without eggs, which is filled with the spicy spinach. In olive oil we roast the paprika and use a thermomix to make a light paprika sauce. As we plate we sprinkle it with roasted walnut.
- **Stuffed Kohlrabi with Wild Garlic Cream Sauce** 3050 Ft
Fresh Kohlrabi stuffed with a mixture of sauteed vegetables, bulgur and goat cheese, drizzled with a wild garlic cream sauce.
- **Oven baked vegetables, saffron flavoured rice and batata „casserole” made with ginger** 2650 Ft
With a little oil and seasoning we oven bake fresh, spring vegetables and tasty ones from the winter. Rice flavoured with safflower and batata casserole made with ginger are also part of the dish.
- **Polenta dumpling filled with sheep cheese and fresh homemade sour cream** 2390 Ft
We cook the polenta until it's soft and make small round shapes out of it and fill it with sheep cheese and sour cream. On order we heat the dumpling on steam and pour homemade style sour cream on top of it.
- **Breaded oyster mushroom with somogyi crescent potato salad** 2570 Ft
The oyster mushrooms fried in homemade panko style crumb. We serve it with potato salad made from boiled somogyi crescent potato which is marinated with onion and vinegar. Homemade smoked mayonnaise and a handfull of spring onions gave the finishing touch of the dish.





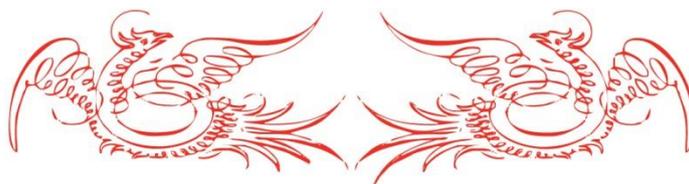
DESSERTS

- **Homemade Doughnut**.....1390 Ft
Freshly baked, rum infused, sweet cheese curd doughnut filled with homemade apricot jam.
- **Chocolate Soufflé**.....1490 Ft
Our luxurious chocolate soufflé is freshly baked both inside and out so be careful, it's hot!
- **Kossuth Biscotti with Rosé-Vanilla Cream Sauce**1290 Ft
A favorite of the legendary statesman Lajos Kossuth, this delicious pastry from Jakug Palugyai's Bratislava confectionery is a full-bodied, crescent shaped almond biscotti, served with a light vanilla sauce made with rosé wine from the Villány wine region.
- **Katlan Tóni's "Everything Free" Chocolate Cake with Fresh Fruit**1690 Ft
A deliciously rich chocolate cake made from almond flour, dates, coconut oil, eggs and spices, topped with sliced fresh fruit and toasted almonds.



FOR KIDS

- **Katlan Tóni's homemade burger for children**.....1820 Ft
Our beef burgers made on plate with fresh vegetables, served with homemade ketchup and mayonnaise in a small bun. Very tasty!
- **Breaded Pork Tenderloin with Mashed Potatoes**1850 Ft
Slices of pork tenderloin, breaded with homemade breadcrumbs and fried to a golden brown, served with mashed potatoes with a bit of sour cream and butter.
- **Langallo**.....1390 Ft
A traditional flatbread covered in cheese, homemade sour cream and toasted bacon bits, baked in a very hot oven until a delicious golden brown. For our pickier guests, we can also make pizza.



Special thanks to ethnographer-museologist
Dr. Ibolya T. Bereczki for her professional help in the compilation of this menu.





VEGAN



VEGETARIAN



LACTOSE-FREE



GLUTEN-FREE



About our courses made to those guests who lives with special food allergies.

Below you will find our offers for our gluten and lactose-sensitive guests. Please always inform the server of any food sensitivities or allergies. We use gluten and lactose-based foods in our kitchen and kitchen equipment. The following foods may contain traces of gluten and lactose in their ingredients.

- Duck Consommé with Wild Garlic and Palacsinta Rings: *without crepés:*  
- Tarragon lam soup: 
- Böjti Tomato Prune Soup:   *without the potato dumplings:* 
- Transylvanian White Soup with Trout 
- Wild Garlic Spring Vegetable Cream:   
- Duck liver terrine with Porto Gelatin: 
- Olomouc Cheese on Black Bread: *with glutenfree bread:*  
- Smoked trout cream: 
- Beetroot salad:   
- Baked Potato Loaf with Cabbage Leaves:  
- Red Wine and Red Onion Wholemeal Spelt Loaf:  
- Crayfish, Trout and Milt: 
- Chicken Breast with Lamb Lettuce: 
- Rosemary- Pomegranate Goose Breast with Sweet Potato & Ginger Graten: 
- Cumin Pork Belly with Bacon and Potatoes:  
- Pork Tenderloin in Clay Oven: *without zucchini puree:* 
- Roasted Lamb Knuckle with Vegetable Puree and Sheep Curd Polenta: *with other garnish:* 
- Stuffed Kohlrabi with Wild Garlic Cream Sauce: 
- Vegan noodles filled with spicy spinach with roasted red "kápia" paprika sauce:  
- Oven baked vegetables, saffron flavoured rice and batata „casserole” made with ginger:  
- Polenta dumpling filled with sheep cheese and fresh homemade sour cream:  
- Breaded oyster mushroom with somogyi crescent potato salad: 
- Jewish style stewed beef with potato-carrot pancake:  
- Homemade Doughnut: 
- Chocolate soufflé: 
- Kossuth Biscotti with Rosé-Vanilla Cream Sauce: 
- Katlan Toni's Chocolate Cake with Fresh Fruit:   



