

*“In Matters of Cuisine There Are No Principles Just Only One, to Give Satisfaction to the People We Serve.” Antonin Carême (1784-1833)*

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We Kindly Inform You That Our Dishes Are Recommended to You and Are Subject to Possible Changes Due to the Market and Seasonal Offers.

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We Kindly Request Our Guests to Order the Tasting Menus for the Entire Table.

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In Case of Tables of Six or More Persons, We Kindly Ask Our Guests to Take One of Our Tasting Menus.

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After 22:00 We Do Not Serve the Tasting Menus Due to the Size and the Time to Taste Them Properly.

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## GRAND MENU 8\*

Edible Crab Salad, Pickled Radish, Wasabi Yoghurt,  
Green Apple Jelly  
*Napbor 2010 - St. Andrea*

Chestnut Cream, Aged Parmesan Gnocchi's,  
White Truffle Oil

Roasted Quail, Gem Lettuce, Pommés Purée,  
Pan Seared Duck Liver  
*Olaszrizling 2007 - Tamás Pince*

Pan Fried Red Mullet, Ink Raviolis, Baby Squid, Fennel Puree,  
Spicy Fish Soup  
*Szürkebarát 2010 - Nyári Ödön*

The Wood Pigeon Cooked in 2 Ways:

- The Breast with Sage and Pancetta,  
Poached then Roasted
- The Leg Confit in "Pastilla"

both served with Creamed Savoy Cabbage, Salmis Sauce  
*Cote Chalonnaise La Fortune 2009 - Domaine de la Villaine*

Selection of Matured Local and  
International Cheeses  
*Kopar 2006 - Gere Attila*

Mojito and After Eight Cigar

Soft Chocolate, Textures of Peanuts,  
Black Sesame Tuile  
*Édes Hármás 2008 - Homonna Pincészet*

Price of the menu: HUF 26 000 / EUR 104.0

Price of the menu with wine selection: HUF 36 000 / EUR 144.0

## DISCOVERY MENU 5\*

“Tokaji Aszú” Marinated Duck Liver,  
Tonka Bean Infused Quince Consommé,  
Pickled Pearl Onions

*Barakonyi Hárslevelű 2008 – Tokaj-Nobilis*

Watercress Soup, Pan Seared Scallops,  
Osetra Caviar “Special Edition”

Teriyaki Marinated Duck Breast, Carrot and Ginger Purée,  
Asian Spring Roll

*Brunel de la Gardine 2007 – Côtes-du-Rhône*

Orange Baba, Yuzu Parfait, Confit Kumquat,  
Lemon Cream

Our Version of the classic “Poire Belle Hélène”

*Kuyen 2008 – Antiyal*

Price of the menu: HUF 18 000 / EUR 72.0

Price of the menu with wine selection: HUF 25 000 / EUR 100.0

## VEGETARIAN MENU

*Wines will be recommended to you by our Sommelier*

Our “Orchard”; Raw, Marinated and Cooked Seasonal Vegetable Plate

Chestnut Cream, Aged Parmesan Gnocchi’s, White Truffle Oil

Grated “Candele” Macaroni, Roasted Butternut Squash Purée,  
Black Truffle “*Tuber Uncinatum*” Shavings

Pineapple Ravioli, Seasonal Fruits, Coconut Jelly, Ti Punch Sorbet

Orange Baba, Yuzu Parfait, Confit Kumquat,  
Lemon Cream

Price of the menu: HUF 15 000 / EUR 60.0

Price of the menu with wine selection: HUF 20 000 / EUR 80.0

EXECUTIVE CHEF

**MIGUEL ROCHA VIEIRA**

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**Managers**

**Péter Pongrácz**

**Zsolt Závodi**

The bill will include an additional 12% service charge.

Bill is always printed in HUF, prices in EUR are for information only and calculated with the rate of 250 HUF = 1 EUR