

ruben

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Starters

Taste from the pantry with fresh vegetables roasted dumpling (goat salami, mangalica sausage, spiced ewe's cheese with ramsons)	1550.-
Caesar salad with parmesan shavings	1550.-
Caesar salad with parmesan shavings and grilled chicken breast	1850.-
Caesar salad with parmesan shavings and mild chili tail of crab	1950.-
Duck liver pâté with smoky red onion plum-chutney and butter milk-loaf	1750.-
Fried Tihany camembert cheese with roasted sweet potato and cranberry coulis	1750.-
Pancake with minced meat and sauce á la Hortobágy style	1350.-

Soups

Auntie's chicken soup with all its goodness and flap mushroom filled ravioli	950.-
Spicy beef goulash soup from Szeged - in a cup or - in a pot	790.- 990.-
Flap mushroom cream soup scented with truffle oil served with vegetable shavings	890.-

Dishes - Home-made pasta dish

Venison stew boiled in red wine with potato dumpling	2890.-
Aunt Lizzy's stuffed stewed cabbage served in a pot	2150.-
Home made rabbit stew with roasted chanterelle and goat cheese serviette dumpling	2950.-
Catfish stew Dorozsmai style, cottage cheese pasta and roasted bacon	2850.-
Potato gnocchi with sheep cottage cheese and roasted bacon chips	1350.-

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Main courses

Fried turkey breast filled with home-made ham and camembert cheese, served with mushroom rice	2890.-
Sunshine on the plate: chicken breast baked in whole filled with spinach and serrano, served with roasted tomato-mozzarella-basil gnocchi	2890.-
Grilled camembert with fresh mixed salad and balsamic whortleberry sauce	1950.-
Roasted duck leg with juniper berry flavoured braised red cabbage and spicy potatoes	2950.-
Rosé duck breast with parmesan-fennel risotto and mild chili mango chutney	3250.-
Whole roasted pork loin medallion with ham-breadcrumb served with celery-apple mashed potato, "palóc" green beans ragout and thyme jus	2950.-
Beer flavoured pork leg baked in oven, in goose fat roasted bacon and pearl onion potato, home made sour vegetables	2890.-
Wiener Schnitzel baked in home-made breadcrumb crust with parsley potato and yoghurt cucumber salad	2850.-
Beefsteak Budapest style with spicy potatoes	4150.-
Salmon fillet with cherry tomato roasted in bubbly sage butter served with ricotta-spinach ravioli	3450.-
Thyme trout from Szalajka Valley baked in whole served with oyster mushrooms and zucchini bands	2750.-

Side Salads

Onion and cabbage salad	490.-
Old times cucumber salad	550.-
Tomato salad	550.-
Ruben salad with goat cheese and yoghurt dressing	790.-

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Desserts

Traditional Hungarian walnut sponge cake with vanilla and chocolate sauce	890.-
Ruben's chocolate delight (Chocolate mousse perfumed with Grand Marnier, chocolate soufflé, chocolate ice-cream)	1150.-
Papaya crème brûlée with blackberry	950.-
Cooling orange and strawberry sorbet with sparkling rosé (contains alcohol)	950.-

All our prices are in Forints and include VAT.

10% service charge is included in the final amount of your bill.

Half portions will be charged at 70% of the normal price.

If you require your bill in English, German or Italian, please ask our servers.

Please ask for a special menu in order to avoid dishes made out of components which may cause allergy or intolerance. Download from here:

www.rubenrestaurant.hu/letoltes/Allerg_EN.pdf

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Drinks

Aperitifs

Martini Bianco 8 cl	840.-
Martini Dry 8 cl	840.-
Martini Rosato 8 cl	840.-
Martini Rosso 8 cl	840.-
Campari 8 cl	1290.-
Kir Royal	1190.-
Aperol Spritz Coctail	1290.-

Hungarian fruit brandies

Panyolai Elixír Birsalma (quince) 4 cl	1250.-
Panyolai Elixír Fekete Cseresznye (black cherry) 4 cl	1250.-
Panyolai Elixír Feketeribizli (blackcurrant) 4 cl	1250.-
Panyolai Elixír Fürtösmeggy (curly sour cherry) 4 cl	1250.-
Panyolai Elixír Irsai Olivér Szőlő (wine) 4 cl	1250.-
Panyolai Elixír Szabolcsi Alma (apple) 4 cl	1250.-
Panyolai Elixír Szatmári Szilva (plum) 4 cl	1250.-
Panyolai Elixír Vilmoskörte (Williams pear) 4 cl	1250.-
Panyolai Elixír Kajsziparack (apricot) 4 cl	1550.-

Vodkas

Bols 4 cl	890.-
Finlandia 4 cl	890.-
Absolut Blue 4 cl	890.-

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Gin - Tequila - Rum

Beefeater Gin 4 cl	890.-
Gordon's 4 cl	890.-
Sierra Tequila Silver 4 cl	890.-
Olmeca Tequila Blanco 4 cl	940.-
Bacardi Superior 4 cl	840.-
Havana Club Especial 4 cl	890.-

Cognac

Metaxa***** 4 cl	890.-
Calvados Papidoux 4 cl	940.-
Hennessy VS 4 cl	1450.-
Martell VS 4 cl	1550.-

Whiskies

Jim Beam 4 cl	840.-
Johnny Walker Red Label 4 cl	840.-
Ballantine's 4 cl	890.-
Jack Daniel's 4 cl	940.-
Jameson 4 cl	940.-
Tullamore Dew 4 cl	940.-
Chivas Regal 4 cl	1250.-

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Liqueurs

Aperol 4 cl	890.-
Bailey's 4 cl	890.-
Kahlua 4 cl	940.-
Disaronno Amaretto 4 cl	940.-
Pernod 4 cl	990.-
Grand Marnier 4 cl	1250.-

Bitter liqueurs

Jägermeister 4 cl	890.-
Unicum / Unicum Plum 4 cl	890.-
Unicum Riserva 4 cl	1350.-

Champagnes

Hungária extra dry 0,2 l	1290.-
Hungária extra dry 0,75 l	3990.-
Hungária extra rosé 0,75 l	3990.-
Törley Charmant Doux 0,2 l	990.-
Törley Charmant Doux 0,75 l	3190.-
Törley Excellence Chardonnay 0,1 l	890.-
Törley Excellence Chardonnay 0,75 l	3190.-
Törley Sec dry 0,75 l	4190.-

Beers on draft

Soproni 0,3 l	580.-
Soproni 0,5l	680.-
Soproni Óvatos Duhaj IPA 0,3l	620.-
Soproni Óvatos Duhaj IPA 0,5 l	780.-

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Beers

Gösser lemon 0,33 l	640.-
Heineken non alcoholic 0,33 l	640.-
Soproni Fekete Démon (dark beer) 0,5 l	690.-
Edelweiß 0,5 l	890.-

Cider

Strongbow 0,3 l	840.-
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Beer Specialities

Bandibá' 0,33 l	990.-
Napkins 0,33 l	990.-
Monarchista 0,33 l	990.-
Szent András Könnye 0,33 l	1390.-
Meggyes Sör 0,33 l	990.-

Soft drinks

Home-made lemonade with fresh citrus fruits 0,3 l	440.-
Home-made lemonade with fresh citrus fruits 0,5 l	750.-
Home-made elderberry lemonade with fresh citrus fruits 0,3 l	490.-
Home-made elderberry lemonade with fresh citrus fruits 0,5 l	750.-
Home-made raspberry lemonade with fresh citrus fruits 0,3 l	490.-
Home-made raspberry lemonade with fresh citrus fruits 0,5 l	750.-
Fruit syrups 0,3 l	490.-
Fruit syrups 0,5 l	570.-
Coca-Cola, Coca Cola light, Coca Cola Zero 0,25 l	420.-
Fanta elder-lemon, Fanta orange 0,2 l	420.-
Kinley ginger ale, Kinley tonic, 0,25 l	420.-
Sprite 0,2 l	420.-

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Fruit juices

Apple, Peach, Williams Pear, Orange, Pineapple, Black-currant 0,1 l	195.-
Tomato juice 0,2 l	420.-
Ice Tea lemon 0,1 l	195.-

Mineral water

0,25 l	390.-
0,75 l	750.-

Coffee

Espresso	420.-
Espresso macchiato	520.-
Cappuccino	520.-
Caffe Latte	590.-
Latte macchiato	590.-

Coffee Specialities

Ice coffee	590.-
Café Bailey's	1190.-
Irish coffee	1290.-

Hot drinks

Tea	390.-
Mulled wine 0,25l	590.-

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Coctails

Cuba Libre	1190.-
Mojito	1190.-
Acapulco	1390.-
Daiquiri	1190.-
Piña Colada	1190.-
Caipirinha	1190.-
Tequila Sunrise	1190.-
Margarita	1290.-
Long Island	1690.-
Bloody Mary	1190.-
Cosmopolitan	1190.-
James Bond	1190.-
Black Russian	1190.-
Pink Cadillac	1390.-
Martini Dry coctail	1290.-
Gin Fizz	1190.-
French Connection	1490.-

Alcoholfree coctails

Shirley Temple	990.-
Pussyfoot	990.-
Virgin	990.-