

Starters

Taste from the pantry with fresh vegetables and toasted dumplings (dried spicy beef salami, mangalica sausage, Transylvanian chitterlings, horseradish cream)	2990
Caesar salad with parmesan shavings	2550
Caesar salad with parmesan shavings and grilled chicken breast	2990
Roasted goose rilette with red onion jam and freshly baked mini braided pastry	2990
Fried Tihany camembert cheese, sweet potato peel and blueberry marrow	2990
Pancake with minced meat and sauce á la Hortobágy style	1990

Soups

Auntie's chicken soup with all its goodness, chives and polenta dumpling	1950
Spicy beef goulash soup from Szeged - in a cup or	1690
- in a pot	2350
Flap mushroom cream soup scented with truffle oil served with vegetable shavings	1690

Dishes - Home-made pasta dish

Venison stew boiled in red wine with potato dumpling	4850
Aunt Lizzy's stuffed stewed cabbage, served in a pot with smoked knuckle roll	3450
Home made rabbit stew with roasted oyster mushrooms and serviette dumpling	4950
Catfish stew Dorozsmai style, round noodles with roasted bacon chips	4750
Round noodles with goat cheese and roasted bacon chips	2990



Main courses

Sunshine on the plate (whole fried chicken breast stuffed with spinach and serrano, roasted gnocchi with tomato, mozzarella and basil	4950
Fried turkey breast filled with home-made ham and camembert cheese, served with jasmine rice and coleslaw salad	4950
Grilled melted camembert with rosemary and furmint dew and mixed mango salad	3350
Roasted duck leg with juniper berry flavoured braised red cabbage and spicy potatoes	4990
Rosé duck breast, spring roll stuffed with ginger crispy vegetables and apricot chutney	5450
Pork tenderloin baked in full, mashed potatoes mixed with fried goose fat, "palóc" needle beans and flap mushroom stew	4950
Oven-baked Prague pork knuckle with confit spare ribs and baked patatoes fried in shallot goose fat	4950
Wiener Schnitzel fried in homemade crumb with parsley potatoes and cucumber salad with sour creme	4950
Beef steak from New Zealand "Budapest style" (200 g) with grilled goose liver and spicy potatoes	9990
Salmon fillet fried in frothy sage butter with creamy parmesan risotto and ham chips	5690
Whole roasted thyme trout with lime sented light Waldorf salad and potatoes	4950

Side Salads

Coleslaw salad	990
Old times cucumber salad	890
Tomato salad	890
Ruben salad with goat cheese and yoghurt dressing	990



Desserts

Traditional Hungarian walnut sponge cake with vanilla and chocolate sauce	1550
Ruben's chocolate delight (Chocolate mousse perfumed with Grand Marnier,	2450
chocolate soufflé, chocolate ice-cream)	
Crème brûlée - meeting of vanilla and crispy caramel with blackberry marrow	1590
Aperol Spritz refreshing sorbet	1550

All our prices are in Forints and include VAT.

12% 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.