

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	2990.-
Caesar salad with parmesan shavings and grilled chicken breast	3990.-
Roasted goose rilette with red onion jam and freshly baked mini braided pastry	3150.-
Fried Tihany camembert cheese, sweet potato peel and blueberry marrow	2990.-
Pancake with minced meat and sauce á la Hortobágy style	2990.-

Soups

Auntie's chicken soup with all its goodness, chives and polenta dumpling	2550.-
Spicy beef goulash soup from Szeged - in a cup or - in a pot	1990.- 2990.-
Flap mushroom cream soup scented with truffle oil served with vegetable shavings	1990.-

Dishes - Home-made pasta dish

Venison stew boiled in red wine with potato dumpling	5150.-
Aunt Lizzy's stuffed stewed cabbage, served in a pot with smoked knuckle roll	4750.-
Home made rabbit stew with roasted oyster mushrooms and serviette dumpling	5250.-
Catfish stew Dorozsmai style, round noodles with roasted bacon chips	5290.-
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)	5150.-
Fried turkey breast filled with home-made ham and camembert cheese, served with jasmine rice and coleslaw salad	5150.-
Grilled melted camembert with rosemary and furmint dew and mixed mango salad	3950.-
Roasted duck leg with juniper berry flavoured braised red cabbage and spicy potatoes	5350.-
Rosé duck breast, spring roll stuffed with ginger crispy vegetables and apricot chutney	5990.-
Pork tenderloin baked in full, mashed potatoes mixed with fried goose fat, "palóc" needle beans and flap mushroom stew	5350.-
Oven-baked Prague pork knuckle with confit spare ribs and baked potatoes fried in shallot goose fat	5350.-
Wiener Schnitzel fried in homemade crumb with parsley potatoes and cucumber salad with sour creme	5350.-
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	6990.-
Whole roasted thyme trout with lime sented light Waldorf salad and potatoes	5150.-

Side Salads

Coleslaw salad	990.-
Old times cucumber salad	990.-
Tomato salad	990.-
Ruben salad with goat cheese and yoghurt dressing	1850.-

Desserts

Traditional Hungarian walnut sponge cake with vanilla and chocolate sauce	1990.-
Ruben's chocolate delight (Chocolate mousse perfumed with Grand Marnier, chocolate soufflé, chocolate ice-cream)	2950.-
Crème brûlée - meeting of vanilla and crispy caramel with blackberry marrow	1990.-
Aperol Spritz refreshing sorbet	1990.-

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.

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[FOR WINE LIST CLICK HERE \(PDF\)](#)