

BRASSERIE AND ATRIUM

LA BURRATA

Heritage tomatoes, basil, 25 year aged balsamic (V) *D, Su* Figs, peaches & date molasses (V) *D, Su* Cetara anchovies, garlic sourdough *D, F, G, Su*
— HUF 6 500 / BURRATA —

STARTERS

Gillardeau oyster, green apple, shallot, and red wine vinegar mignonette *F, Mo, Su*
HUF 3 300

Roasted carrot hummus, charred heritage carrots, pomegranate,
sumac, crispy tofu, pine nuts (Vg) *G, N, S, Se, Su*
HUF 5 500

Blackberry marinated beetroot, grilled radicchio, soy tahini cream, beet leaves (Vg) *M, S, Se, Su*
HUF 5 500

Tuna tartar, Nicoise garnish, soft quail egg *Ce, D, E, F, M, Su*
HUF 6 000

Beef tartar, shallots, cornichon, chives, egg yolk, sourdough *Ce, E, G, M, Su*
HUF 6 200

MAIN COURSES

Tenderloin (250g)* HUF 14 500	Rib eye (350g)* HUF 14 900	Striploin (300g)* HUF 16 000
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** All our grills are served with roasted onion, charred tomato, mushroom & Béarnaise. D, E, Su*

Sauces *Ce, D, M, Su*: Red wine jus / Peppercorn cream / Mushroom & thyme
HUF 970

“Chicken” fried crisp coated tofu, grilled sprouting broccoli, carrots, soy (Vg) *Ce, G, S, Su*
HUF 7 000

Miso roasted aubergine, charred Roscoff onion, smoked aubergine puree,
mushroom dressing, black garlic (Vg) *M, S, Se, Su*
HUF 8 000

Grilled seabass, piperade, olives, basil oil *F, Su*
HUF 13 500

SCHNITZELS

Hähnchen Schnitzel - chicken escalope, braised red cabbage, red wine sauce *D, E, G, Su*
HUF 9 000

Holstein Schnitzel - pork escalope, fried egg, cornichons, capers & anchovies *D, E, F, G, Su*
HUF 12 000

Wiener Schnitzel - veal escalope, warm potato salad, lingonberry compote *D, E, G, M, Su*
HUF 15 200

SIDES

Butter new potatoes, confit garlic, and pecorino (V) *D* Garden peas, buttered carrots and confit shallots (V) *D* Garden salad, honey, and summer herb dressing (Vg) *M, Su*
Potato fries (V) Potato wedges (V) Creamed potatoes (V) *D* Sweet potato fries (V) Buttered spinach, garlic confit (V) *D* Steamed rice (V)

— HUF 1 900 / SIDE —

FLAVOURS OF HUNGARY

STARTER

Gulyásleves

Goulash soup, classic root vegetables, beef and paprika *Ce*

Disznósajt

Spiced pork terrine, pickled cabbage, pear, brioche *Ce, D, E, M, Su*

Füstölt harsa

Smoked catfish, apple, horseradish & sour cream *D, F, M, Su*

MAIN COURSE

Csirkepaprikás, nokedli

Chicken in paprika sauce,
noodles, oyster mushrooms, sour cream *Ce, D, E, G, Su*

Sült pisztráng

Oven roasted trout, herb, garlic, lemon, beurre noisette *D, F, Su*

Kacsacomb

Confit duck leg, pear, red cabbage, jus *Ce, D, Su*

DESSERT

Rigó Jancsi

Chocolate cake, bitter chocolate pâte à bombe,
vanilla “caviar”, white chocolate ganache *D, E, G, N, P, S*

Somlói galuska

Soft sponge, vanilla, chocolate, whipped cream *D, E, G, N, S*

Rákóczi túrós

Cottage cheese, apricot jam, meringue *D, E, G, N, P, S*

2 Course Menu: HUF 14 600

3 Course Menu: HUF 18 000