



## VALENTINE'S DAY MENU

### WINE PAIRING

*Sauska Furmint,  
Tokaj 0,15 l*

*Kovács Nimród  
Rhapsody Bikavér 0,15 l*

*Grand Tokaj  
Késői Sárgamuskotály 0,1 l*

+19 000 HUF / couple  
(+13 % service charge)

Jerusalem artichoke soup  
scented with truffle oil *G,L,E*



Tempura fried fresh haddock,  
grilled bak-choi and wafu dressing *G,E*



Roasted veal fillet,  
seared polenta cake, smoke infused carrot sauce,  
charred tender stem broccoli *L*



Yoghurt, rose and cardamom  
white chocolate and berry crispy, raspberry sorbet *G,L,E*

### VEGAN MENU

Chanterelle mushroom ragout,  
truffle espuma, pickled enoki *S*



Roasted heirloom beetroot,  
vegan feta, pine nut cream, fried basil leaves *N*



Celeriac risotto,  
oyster mushroom, honey roasted baby carrots,  
crispy onion flakes



Vegan chocolate mousse  
with dried apricot and almond

46 000 HUF / couple (+13% service charge)

Including a welcome cocktail (Flirty Attraction - orange liquor, grapefruit, Grenadine, sparkling rose wine),  
unlimited water, tea & coffee

ALLERGENS: G - GLUTEN, C - CRABS AND SHELLFISH, E - EGG, F - FISH, P - PEANUTS, S - SOY, D - DAIRY PRODUCTS, N - NUTS,  
CE - CELERY, M - MUSTARD, SE - SESAME SEEDS, P - PORK, GF - GLUTEN FREE, DF - DAIRY FREE

While every effort is taken to prevent cross-contamination, please note that our kitchen is not a gluten, dairy and peanut free area.  
Should you or your guest suffer from any food allergy or dietary requirements, please inform any member of our service team.