

## CHEF MENU

16 900 HUF / 54,50 €

Tuna Tartar, Aioli with lime

Baked cauliflower, Cheddar, Roman cumin, Curry

Duck liver soup, cognac, chest nut, quince, honeycomb toffee

Angus steak, „Bearnaise” sauce, Red kapia, shallot onion,  
ratte potato

Raw vegan Flódni (traditional Hungarian-Jewish cake),  
plum sauce

## CHEF'S OFFERS

Eggplant steak, Angus Vermicelli, poached egg, spinach 16 €

Venison Bolognese pasta, Irish Cheddar, porcini 17 €

Raw vegan Flódni (traditional Hungarian-Jewish cake),  
plum sauce 8 €

