



MAGYAR VENDEGLŐ
HUNGARIAN KITCHEN

EGY ÁSZ
ÉS
EGY TIZES
AZ PONT
HUSZONEGY

SOUPS

Goulash soup 1890

with nipped pasta

Hungarian fish soup 2380

with homemade pasta

”Újházi” chicken soup 1780

traditional Hungarian soup

STARTERS/LIGHTER MAIN COURSES

Pan-fried Hungarian pike perch fillet 4380

with fresh spinach leaves, carrots & Bearnaise sauce

Roasted duck liver 3980 / 4680

with homemade letcho & roasted potatoes

Wild mushroom risotto 3680

with grilled goat cheese

Hungarian bistro plate 2980 / 4980

*smoked ham, magnalitzsa sausage & pork rilette
for 1/for 2*

Hortobágyi chicken crépe 2280 / 2960

with creamy paprika sauce

Garden salad 2960 / 3860

with ewe cheese strudel & sundried tomato

Chicken supreme 4260

with crispy garden vegetables & Hollandaise sauce

Tokaj wine flavoured foie gras paté 2940

with homemade brioche

21's CLASSICS

Wiener Schnitzel 4950

with buttery mashed potatoes

Hungarian veal stew 4780

with creamy egg barley risotto

Chicken paprikash 3760

with buttered noodle dumplings

Roasted rack of lamb 5780

with green herbs & potato gratin

Roasted moulard duckling breast 3940

with duck crackling noodles & paprika velouté

Sirloin of pork ragout 4120

with pan-fried potatoes & light garlic velouté

Butternut squash letcho

with crispy fried catfish fillet 3980

with grilled goat cheese 3980

Hungarian goulash soup 2760

in a pot with nipped pasta

SIDES

Cucumber salad 980

with sour cream

Mixed green salad 980

with homemade vinaigrette

Tomato salad 980

with shallots

Homemade bread 320

made to our own recipe

13,5% service charge will be added to your bill.
Prices are indicated in Hungarian Forint including VAT. Consuming raw or undercooked meats, poultry or eggs may increase your risk of foodborne illness, especially if you have a medical condition. Although every effort will be made to accommodate food allergies. Please note some of our dishes may contain traces of peanuts/nuts.

Manager: Márk Bense
Creative Chef: Lajos Lutz