



MENU



STARTERS ÉS SHARING

ÉS selection of our signature starters for two	11 980.-
Goat cheese salad, gin cured salmon, veal tartare, goose liver terrine 2, 4, 5, 7, 9, 10	
Goulash soup with homemade spaetzle 1, 2, 4	4 380.-
Grilled goat cheese mesclun leaves, pecan, elderflower 7, 10	4 680.-
Gin-cured salmon cucumber relish, caviar, lemon crème fraîche 5, 7	5 560.-
Goose liver terrine apricot chutney, green walnut, brioche 2, 10	8 680.-
Veal tartare pickled vegetables, toasted rye bread 2, 4, 9	6 860.-
Classic Caesar salad 2, 7, 5 <i>With your choice of addition:</i>	4 960.-
grilled free range chicken breast / prawns +2 800.- / +3 800.-	
Artisan cheese and charcuterie board 1, 2, 7, 10	8 120.-

TAFELSPITZ

Our legendary Tafelspitz served in three courses	9 820.-
Beef broth, bone marrow with toasted rye bread, meat and garnishes 1, 2, 4, 7	

CLASSICS

Traditional fried chicken with steak fries 2, 4, 7	7 240.-
Brassói style pork loin fried potatoes with pickled vegetables 2	7 420.-
Pan-fried goose liver apple barley risotto, porcini 2, 7	11 280.-
Our famous Wiener schnitzel of veal 2, 4, 9	10 480.-
<i>With your choice of side:</i>	
· arugula and cherry tomato salad	
· German potato salad 9	
· mashed potatoes 7	
Hungarian veal stew traditional pasta, cucumber salad, sour cream 2, 7	8 420.-
Creamy pappardelle burrata, lemon, semi dried tomato, basil 4, 5, 7	6 460.-

BURGERS

served with homemade bun, fries and coleslaw

ÉS Beef Burger	7 560.-
homemade fresh beef patty	
cheese and bacon 2, 4, 7	
<i>Make it Gourmet</i>	
add goose liver	+4 200.-
Beyond vegan burger	6 940.-
with portobello mushroom, avocado, cheese 2	
Salmon steak burger	7 280.-
spinach, capers, lemon & dill crème fraîche 2, 5, 7	

THE GRILL

Select your sauce- Hollandaise 4, 7 / Béarnaise 4, 7 /

Green peppercorn 1, 7 / BBQ 9 / Chimichurri

Grilled mangalitsa sausage with pickles, 240 g	5 640.-
48-hours marinated pork ribs, 350 g 9	10 560.-
Grain-fed beef tenderloin, 180 g / 250 g, NZ	11 580.- / 15 860.-
Prime sirloin steak, 300 g, US	17 860.-
Glazed wagyu flank steak, 250 g, US 13	18 580.-
Dry aged rib eye, 300 g, AT	19 860.-
Rack of lamb, 280 g, NZ 7	18 680.-
Grilled Norwegian salmon, 250 g 4, 5	10 640.-
King prawns, 300 g 3	15 580.-
Grilled celeriac steak 1	5 960.-

SIDES

Fresh garden salad 9	1 890.-
Cucumber salad with sour cream 7	1 480.-
Mixed field greens	1 980.-
Sautéed baby spinach	2 560.-
Steamed broccoli with parmesan 7	2 400.-
Sweet potato fries	2 560.-
Steak fries	1 980.-
Mashed potatoes 7	2 560.-

We are proud of using the finest local products in our dishes. Executive Chef: **Bárdos Péter**
Prices are indicated in Hungarian forint including VAT. A 15% service charge will be added to your bill. Consuming raw or undercooked meats, poultry, seafood, shellfish 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, we are afraid we cannot always guarantee meeting your needs. Please note that some of our dishes may contain traces of peanuts/nuts.
Allergens: 1-celery, 2-gluten, 3-crustaceans, 4-egg, 5-fish, 6-lupin, 7-milk (lactose), 8-molluscs, 9-mustard, 10-nuts, 11-peanuts, 12-sesame seeds, 13-soya, 14-sulphites.