Sunday Family Table

ÉS SHARING BITES

Goose liver pâté, Tokaji wine ragout, brioche 2 14

Smoked and poached sturgeon, pickles 5

Mulled wine poached pears, blue cheese mousse 7 14

Smoky eggplant dip 4 9

Roasted cauliflower tapenade

Sprout salad, fig dressing 7

CLASSIC TAFELSPITZ

Traditional beef soup with prime boiled beef, bone marrow and root vegetables, served with creamy spinach, roasted potatoes with chives and apple-horseradish sauce

1 2 4 7 9

MAINS

Flatfish, ratatouille 5

Potato stew with turbot, veal patty 2 4 7

Wiener schnitzel with steak fries 2 4

Marinated king prawn, "Bocskor" pepper 3

Sirloin, roasted root vegetables, mustard jus 9

Wild mushroom pappardelle, pecorino 2 7

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

CHEESE

Hungarian cheese selection

DESSERT

Our dessert selection is presented on the buffet

BEVERAGES

Unlimited consumption during the lunch

House wines - sparkling, white, rosé and red
Draught beer
Nordaq filtered water
Soft drinks
Coffee and tea

HUF 19,800 +15% service charge / person