

CONTEMPORARY DEGUSTATION MENU

SMOKED OMAHA BEEF CARPACCIO

*Béarnaise, exotic mango chutney, black pearl onion, toasted hazelnuts,
Amaretto 'caviar'*

JELLIFIED TOMATO MOZZARELLA

Roasted pine nuts, aged balsamic vinegar 'caviar'

FOIE GRAS

Green apple 'symphony' - compote, puree, sorbet

HUNGARICUM - MOLECULAR SPHERE

LOCAL RAINBOW TROUT

Fennel salad, fennel foam, bergamot

BELLY OF SUCKLING PIG

Kohlrabi, watercress, aromatised jus

RUM CAKE

*Rum sponge cake, pineapple ragout, milk chocolate ganache,
pistachio, granita*

This menu must be taken by all the guests at the table.

Price: 29 500 Ft per person

See our caviar selection on the first page for the perfect start of the degustation.

*Our prices are inclusive of VAT. We add 15% service charge to the final bill.
If you have any food allergies or food intolerances, please notify your host in advance.
All of our menu items are subject to availability.*