

Lunch Specials Monday – Saturday 12 noon – 3 pm

2 course menu: 2100 (plus surcharge if applicable)

3 course menu: 2500 (plus surcharge if applicable)

STARTERS 800

Soup of the day

Cold goose liver in crackling scones

with red onion, tomatoes

Asino salami

special salami from Italy

San Daniele Prosciutto

with melon salad

Mixed greens with grilled Gomolya cheese in Italian ham

Surcharge 700

Steamed black mussel

in creamed wine sauce with French fries

Smoked trout with apple-horse-radish

and romaine salad

MAIN COURSE 1600

Sautéed veal scaloppini

with Oyster mushrooms, Chorizo sausages

Rigatoni pasta with chicken,

zucchini and tomatoes

Grilled salmon steak with lemon,

leek risotto and cucumber

Mushroom ravioli

with cream sauce

Lemon-garlic chicken breast

with baby carrot, green peas, Parmesan chips

Surcharge 1700

Roasted duck breast

with blueberry sauce

Grey-horn beef steak

with spinach and potato gnocchi

Crusted pan-fried sea bream

with slow braised tomatoes

SPECIAL BEVERAGE OFFER

Local mineral water	sparkling /still	0,25 l	400
Selected white / red wine	by carafe	0,25 l	600

Further beverages may be selected from our beverage menu.

DESSERTS / CHEESE 700

Pancake surprise

pancake filled with ice-cream and served with Amaretto chocolate sauce

Cream brûlée

with caramelized pineapple

Fresh fruit selection

Cranberry sorbet

Classical tart aux tin

Gorgonzola dolce from the area of Bergamo, Italy

Mild blue cheese from cow milk; try it with a sweet Tokaj wine

SIGNATURE STARTERS / ANTIPASTI / TAPAS

Mediterranean salumi selection

San Daniele prosciutto, Jamón Serrano, selection of Italian salami, Grana Padano cheese, pickled mushrooms, olives

2800

Shrimp cocktail

spicy cocktail dip

3100

Stone oven Bruschetta

with marinated tomatoes

1800

Gambas al pilpil

poached in olive oil, chili flakes, garlic

2400

Grilled sweet peppers

white bean puree, pumpkin oil

1700

Slice of goose liver

toasted brioche, "pálinka" grapes

2500

SOUPS / SALADS

Beef bouillon

with semolina dumplings

850 / 1300

Caesar style salad

romaine lettuce, rosemary-focaccia croutons

1900

Caprese style salad

mozzarella from cow-milk, tomatoes, rucola

1800 / 2400

Peppers! goulash soup

from grey horn cattle

1100 / 1600

Add grilled chicken,

shrimp or tuna steak

1100

Rucola salad

caramelized nuts, gorgonzola dolce, pears

1600 / 2200

Clear oxtail soup

tortellini, vegetables

850 / 1300

Green salad

leaf salad, mini peppers, artichokes, olives, tomatoes

1300 / 1900

SANDWICHES / SNACKS

Breaded chicken tenders

with piquant red pepper dip, fries

2100

Grilled ham & cheese sandwich

Italian ham and cheese on Focaccia bread, fries

2300

Mini snack salami

and spicy olives

950

Classic beef burger

topped with Cheddar cheese, bacon

2800

Chiabatta & cured ham sandwich

with olive oil, Serrano ham, tomatoes, fries

2400

Grilled Mozzarella sandwich

with Mozzarella, tomatoes, basil, green side salad

2300

HUNGARIAN CLASSICS – PREPARED "PEPPERS! STYLE"

Mediterranean influenced paprika veal stew

with potato gnocchi

2900 / 3900

Stuffed cabbage

wild boar, cabbage, sour cream

1900 / 3100