

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

Hungarian smoked sausage
with hot paprika

Grilled vegetable salad
with olive oil

**Mixed greens with grilled Gomolya
cheese in Italian ham**

Stone oven bruschetta
with goose liver confit

Surcharge 700

Buffalo Mozzarella with San Daniele ham
and oven roasted cherry tomatoes

Gorgonzola cheese tart
with rucola greens

MAIN COURSE 1600

Veal escalope with Parmesan
and pesto linguini pasta

Tagliatelle pasta "a' la Carbonara"
original recipe with pancetta bacon
and eggs

Gnocchi with tomatoes
and goat cheese from Eger

**Risotto with fennel, octopus
and sepia**

Grilled lemon - chicken breast
mashed potatoes with grilled paprika

Surcharge 1700

Pan-fried pike perch with spinach
and parsley butter sauce

Grilled fillet steak with Gorgonzola
and steak potatoes

DESSERTS / CHEESE 700

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

Crème brûlée
with caramelized vanilla cream

Apricot sorbet

Fruits of the season

Sweet cheese cake with blackberries

Goat cheese from Kozmadombja
Special goat cheese, aged with ash
from Western Hungary
Served with Cremona mustard fruits and stone
oven bread

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.

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
				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
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