

Lunch Specials Monday – Saturday 12 noon – 3 pm

2 course menu: 2500 (plus surcharge if applicable)
3 course menu: 2900 (plus surcharge if applicable)

STARTERS 900

Soup of the day

Grilled vegetables

with pumpkin - Gorgonzola cheese dip

Home-smoked trout fillet

filled with black sesame seeds and cauliflower foam

Risotto of the day

Warm goat cheese crostini

with crisp Mangalica ham

Grilled Mozzarella in San Daniele ham

mixed greens with balsamic dressing

SURCHARGE 700

Tuscan style pure of white beans

with Bresaola ham

Slice of poached Hungarian goose liver

with apple – Tokaji chutney

MAIN COURSE 1900

Rigatoni pasta with spinach

in cream sauce

Spaghetti with sautéed tuna fish cubes

in tomato – basil sauce

Ravioli filled with duck,

Grana Padano cheese and rucola

Salmon fillet in chili butter sauce

and paprika mashed potatoes

Grilled chicken bruschetta with lemon sauce

and warm tomato – spinach salad

Steamed black mussels

with white wine, tomato, garlic, spicy Hungarian peppers

SURCHARGE 1700

Parmesan coated veal Scaloppini

sautéed zucchini with sour cream and dill

Roasted duck breast with quince

served with red wine sauce and baked quince

DESSERTS / CHEESE 800

Peach – bramble pie

with vanilla ice-cream

Tiramisu Peppers! style

Orange – chocolate soufflé

with chocolate sauce

Hungarian crepe filled with poppy-seed

served with home-made plum jam

Home-made sorbets

Daily cheese selection

with Tuscan bread and grapes

SPECIAL BEVERAGE OFFER

Local mineral water sparkling /still 0,25 l 500

Selected white / red wine by carafe 0,25 l 700

Sunday Brunch with selected beverages from 12 noon till 3 pm

A'la carte dinner from 6 pm till 11 pm

All prices in Hungarian Forint (HUF), Taxes included

SIGNATURE STARTERS / ANTIPASTI / TAPAS

Bruschetta of stone oven bread with marinated tomatoes or grilled paprika	1900
Slice of goose liver on toasted brioche with "Pálinka" grapes	3000
Mixed Antipasti to share per person with bruschetta, cocktail shrimp, cured ham, salami, Grana Padano from 2 person onwards	2800
Smoked swordfish Carpaccio with red onions, fresh cucumber and olive oil	2300
Gambas "al pilpil" with garlic, chili flakes poached in olive oil	2800

SOUPS / SALADS ^{1/2} Full Portion / Portion

Peppers! goulash soup from Greyhorn cattle	1300 / 1700
Mediterranean style fish soup with shrimp, calamari, black mussels and garlic bread	3100
Caesar style salad romaine lettuce with classic Caesar dressing and rosemary-focaccia croutons	2000
Add grilled chicken breast	1300
Add sautéed black tiger shrimp	2600
Add grilled beef tenderloin	3800
Green salad leaf salad, mini peppers, artichokes, olives, tomatoes	1600 / 2200
Grilled vegetable salad with eggplant, zucchini, peppers marinated with basil vinaigrette	1600 / 2300
Rucola salad with caramelized nuts, Gorgonzola Dolce, pears	1800 / 2500
Caprese style salad with Mozzarella cheese, tomatoes and rucola	1900 / 2700

If you have any concerns regarding food allergies,
please alert your server prior to ordering.

Specials from the Hungarian Mangalica pork

Carpaccio from Mangalica speck with sweet pepper pesto, warm garlic crostini	1500
Ravioli filled with minced pork and liver in sage butter sauce	2600
Grilled chop of Mangalica pork with oven roasted quince, Gorgonzola-rucola salad	4500
Garlic studded Mangalica neck with braised spinach and thyme flavoured white bean ragout	3900
Fillet of pork wrapped in bacon on honey pumpkin and mushroom risotto	5100

HUNGARIAN CLASSICS PREPARED "PEPPERS! STYLE"

Mediterranean influenced paprika veal stew with potato gnocchi	4300
Braised chicken breast in paprika sauce with Ricotta ravioli	3400

SANDWICHES

225 gr Pure beef burger with melted Cheddar cheese, bacon, fries	3400
Grilled ham & cheese sandwich Italian ham and cheese on Focaccia bread, fries	2600
Focaccia turkey sandwich roasted turkey, tomatoes, lettuce, bacon, fries	2700
Grilled Mozzarella sandwich with Mozzarella, tomatoes, basil, green side salad	2600

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