

STARTERS

Forest Mushroom & Goat Cheese Mousse

with Pumpkin Variations and Honey–Tokaj Vinegar Walnuts (7,8)

4,300 HUF

Local goat cheese, porcini and chanterelle mushrooms, Hokkaido pumpkin, Tokaj apple vinegar

Duck Liver Pâté Perfumed

with Tokaji Aszú, and Quince–Onion Jam (1,12)

5,100 HUF

Homemade liver pâté, local quince

SOUPS

Roasted Chestnut Cream Soup (7,8,12)

2,900 HUF

Roasted chestnut, buckwheat, rosemary milk foam

“Flavours of the Forest” broth (9)

3,100 HUF

Pheasant broth, Zemplén mushrooms, seasonal vegetables, celery leaf oil

MAIN COURSES

Venison Loin with Blueberry Jus

served with Roasted Celery Purée and Sautéed Potatoes (9,10,12)

9,900 HUF

Venison from the Zemplén Hunting Association, homemade blueberry jam

Tagliatelle with Porcini–Thyme Sauce and Sheep’s Milk Parmesan (7)

4,200 HUF

Durum wheat pasta, porcini mushrooms, local ewe’s cheese

“Esterházy Lamb” with Rosemary Bread Dumplings (1,3,7,9,10,12)

5,900 HUF

Local lamb, marinated vegetable venison-style sauce, Tyrolean-style dumpling

Warm Smoked Trout Fillet with Toasted Millet and Parsley Parsnip (4,7)

4,600 HUF

Trout from local ponds, fresh herbs, organic millet

Mangalica Pork Neck “Butcher’s Style” with Mashed Potatoes (7,10,12)

7,200 HUF

Hegyalja mangalica pork, reimagined butcher’s ragout, brown butter mashed potatoes

Reimagined Stuffed Cabbage with Forest Mushrooms (1,3,9,12)

3,900 HUF

Pickled cabbage leaves filled with forest mushroom bulgur in a vegetable sauce

DESSERTS

Baked Quince Millefeuille with Brittle and Vanilla Ice Cream (1,7,8,12)

2,900 HUF

Puff pastry, Tokaj quince, vanilla ice cream

Rákóczi Cottage Cheese Choux (1,3,7,12)

2,400 HUF

French choux pastry filled with cottage cheese mousse and apricot jelly

Allergens: 1. Cereals containing gluten: namely wheat (including specific varieties like spelt and Khorasan), rye, barley, oats and their hybridised strains, and products thereof; 2. Crustaceans and products thereof (for example prawns, lobster, crabs and crayfish); 3. Eggs and products thereof; 4. Fish and products thereof; 5. Peanuts and products thereof; 6. Soybeans and products thereof; 7. Milk and products thereof (including lactose); 8. Nuts: namely almond, hazelnut, walnut, cashew, pecan nut, Brazil nut, pistachio nut and macadamia nut (Queensland nut), and products thereof; 9. Celery and products thereof; 10. Mustard and products thereof; 11. Sesame seeds and products thereof; 12. Sulphur dioxide and sulphites (at concentrations of more than 10 mg/kg or 10 mg/L in terms of total SO₂, calculated for products as ready for consumption or as reconstituted according to the manufacturer’s instructions); 13. Lupin and products thereof; 14. Molluscs and products thereof (for example clams, oysters, scallops, snails and squid).

Our prices are in Hungarian Forints and include VAT and a 10% service charge.
Please ask our staff for information about ingredients that may cause allergy or intolerance.