



SOUP

- **Chicken Soup with Truffle Oil and Semolina Spaetzle** 1260 Ft
A rich hen soup woven with golden yellow chicken fat and semolina spaetzle, lightly sprinkled with truffle oil.
- **Chicken Soufflé Soup**1590 Ft
A sour cream and chicken soup with fried meat dumplings seasoned with dill, served in a cup covered with traditional Hungarian flatbread, and then baked in a very hot oven.
- **Plum soup**1550 Ft
A traditional Hungarian fruit soup made with plums and sour cream, served with a pastry filled with stewed plums.

STARTERS AND EXTRAS

- **Cheek meat pate made with capers and with a side of pickled mushrooms** 1950 Ft
From the slowly roasted pig cheek we make a pate with pickles, green peppers and capers rolled in white bacon. It goes really well with the pickled mushrooms acidity. Really tasty with our homemade potato bread.
- **Vegetable Tartare**1650 Ft
A spicy cream tartar made from baked fresh garden vegetables. This pairs beautifully with Katlan Toní's delicious potato round loaf baked on cabbage leaves.
- **Smoked Trout Cream** 2490 Ft
A light and tasty cream made from smoked trout, softened butter and silky smooth fresh cream.
- **Beetroot Leaf Salad with Radish Sprouts**1290 Ft
- **Kovászos pickles**1050 Ft
- **Bíborka** 990 Ft

Tomato from the heaven. #veresiparadicsom

Bread

Round Potato Loaf Baked in Cabbage Leaves
Red Wine and Red Onion Wholemeal Spelt Loaf

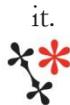




MAIN COURSES

- **Butter roasted trout in almond crust with fresh vegetables and butter sauce 4190 Ft**
In this dish the butter has the main role. We roast the trout filet in butter and on top of that the almonds of the crust also toasted in butter. As garnish we serve butter toasted fresh vegetables and a light velouté.
- **Seared chicken breast3490 Ft**
Chicken breast grilled on a cast iron griddle. Roasted red peppers give our marinade a most distinctive flavor and stunning red color. Served with mashed celery root and a cinnamon apple compote.
- **Gypsy Noodles3150 Ft**
A rich and spicy paprika stew of boneless chicken thighs, served over fresh homemade pappardelle.
- **Duck breast with mushroom rice porridge 3450 Ft**
Baked duck breast with a mushroom rice porridge prepared with white wine and vegetable stock
- **Roasted Pork Loin 3590 Ft**
Marinated oven roasted pork loin, served with homemade mustard, fresh baked flatbread and a traditional savory sweet cucumber salad with a dollop of fresh sour cream.
- **Sous vide pork belly with beans and sausage 3750 Ft**
In this classic "harvest" dish we use sous vide method to cook the meat and roast the skin on order. We make a sauté out of the beans, sausage and grounded red pepper. This dish is only for the brave
- **Roasted Lamb Shank with Vegetable Puree and Sheep Curd Polenta 6950 Ft**
Lamb shank slow roasted in the oven, served with a roasted vegetable puree seasoned with fresh rosemary and thyme, with polenta dumplings stuffed with sheep's curd and lightly sprinkled with freshly rendered bacon fat.
- **Pleskavica and sausage with homemade ajvar..... .2990 Ft**
Pljeskavica is a grilled spiced meat patty mixture of pork, beef and lamb popular throughout the Balkans. Served with homemade ajvar which is a red pepper cream, a clotted cream found throughout the Balkans and Central Asia.
- **Wild beef tokány with bread dumplings4150 Ft**
A true Hungarian classic wild game ragout made with beef and vegetables, served with bread dumplings sliced in half and then browned on a hot griddle.
- **Hungarian fritatta with pumpkin "lecsó" 2690 Ft**
Similar to a frittata, this Hungarian egg classic is served in a deep dish and accompanied by a pumpkin "lecsó" seasoned with fresh dill.
- **Vegan porcini filled pasta in onion sauce with roasted almonds 2850 Ft**

We fill our homemade pasta with seasoned porcini mushroom. On order we cook it and steam it in a surprisingly light red onion sauce. Before it's served we sprinkle roasted almonds on top of it.



VEGAN, VEGETARIAN FOOD - HELP! I'M VEGAN/VEGETARIAN, WHAT CAN I EAT?

- **Plum soup** **1550 Ft**
A traditional Hungarian fruit soup made with plums and sour cream, served with a pastry filled with stewed plums.
- **Vegetable Tartare** **1650 Ft**
A spicy cream tartar made from baked fresh garden vegetables. This pairs beautifully with Katlan Toni's delicious potato round loaf baked on cabbage leaves.
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- **Hungarian fritatta with pumpkin "lecsó"** **2690 Ft**
Similar to a frittata, this Hungarian egg classic is served in a deep dish and accompanied by a pumpkin "lecsó" seasoned with fresh dill.
- **Poppy Seed Noodles** **1750 Ft**
Freshly made potato pasta is cut into noodles, mixed with poppy seeds, fried and then sprinkled with powdered sugar. For those who wish, poppy seeds can be substituted with walnuts.



DESSERTS

- **Floating islands**..... 1650 Ft
We serve homemade sweet wafers with it as munchies.
- **Apple cinnamon pie with apple jam and ice cream**1990 Ft
Baked apple pie with candied orange peel, homemade apple jam and vanilla ice cream.
- **Kunsági meringue**1690 Ft
A tasty and moist cake made with with sweetened sheep cheese, topped with meringue and then baked.
- **Katlan Tóni's "Everything Free" Chocolate Cake with Fresh Fruit**1990 Ft
A deliciously rich chocolate cake made from almond flour, dates, coconut oil, eggs and spices, topped with sliced fresh fruit and toasted almonds.

FOR KIDS

- **Katlan Tóni's homemade burger for children**..... 2290 Ft
Our beef burgers made on plate with fresh vegetables, served with homemade ketchup and mayonnaise in a small bun. Very tasty!
- **Chicken Fingers**..... 2250 Ft
Strips of chicken breasts dipped in batter and fried, served with potato slices baked until golden brown.
- **Poppy Seed Noodles**.....1750 Ft
Freshly made potato pasta is cut into noodles, mixed with poppy seeds, fried and then sprinkled with powdered sugar. For those who wish, poppy seeds can be substituted with walnuts.





**About our courses made to those guests who lives with
special food allergies.**

Below you will find our offers for our gluten and lactose-sensitive guests. Please always inform the server of any food sensitivities or allergies. We use gluten and lactose-based foods in our kitchen and kitchen equipment. The following foods may contain traces of gluten and lactose in their ingredients.

- **Chicken Soup with Truffle Oil and Semolina Spaetzle:** *without spaetzle:*  
- **Plum soup:** *without pastry:* 
- **Vegetable Tartare:**   
- **Smoked Trout Cream:** 
- **Kovászos pickles:**   
- **Beetroot Leaf Salad with Radish Sprouts:**   
- **Baked Potato Loaf with Cabbage Leaves:**  
- **Red Wine and Red Onion Wholemeal Spelt Loaf:**  
- **Seared chicken breast:**  *other garnish:* 
- **Gypsy noodles:** 
- **Duck breast with mushroom rice porridge:**  *other garnish:* 
- **Roasted Pork Loin:** *without sour cream:* 
- **Sous vide Pork Chop with tomato lentils:** 
- **Roasted Lamb Shank with Vegetable Puree and Sheep Curd Polenta:** 
- **Pleskavica:**  
- **Hungarian fritatta with pumpkin "lecsó":**   
- **Vegan noodles filled with spicy spinach with roasted red "kápia" paprika sauce:**  
- **Poppy Seed Noodles:** 
- **Floating island:** *without wafer:*  
- **Katlan Toni's Chocolate Cake with Fresh Fruit:**   

