




















SOUP

- **Duck broth with dumplings**1490 Ft
Homemade dumplings filled with duck meat, in duck broth seasoned with rosemary
- **Venison ragout with sour cream and potato dumplings**.....1950 Ft
A delicious stew prepared from venison, vegetables, sour cream and chanterelles, seasoned with tarragon and served with potato dumplings.
- **Porcini mushroom soup** 1820 Ft
An earthy and fragrant soup made from Porcini mushrooms, vegetables, butter, sour cream and a bit of paprika.

STARTERS AND EXTRAS

- **Bean zakuska**   1650 Ft
A variation of this traditional dish from Transylvania made from roasted peppers and eggplant with the addition of pinto beans, served with freshly baked potato round loaf.
- **Cheese made from cow's milk aged in blackened bark**   2590 Ft
Very delicious!!
- **Goose liver and duck leg paté with red onion jam**  1950 Ft
We prepare a hearty paté from goose liver and duck leg, season it with fresh green herbs and serve it with sliced black radishes, chives and homemade red onion jam.
- **Jewish eggs** 1520 Ft
A delicious cream made from chopped hard boiled eggs, mustard, goose fat, sour cream and a generous helping of red onions. Served with freshly baked homemade bread.
- **Oak Leaf Salad with Jogurt**  1250 Ft
- **Homemade mixed salad**    850 Ft
- **Bíborka**   1290 Ft
Tomato from the heaven. #veresiparadicsom

Bread

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





MAIN COURSES

- **Trout fried in a salt-crust, with buttered parsley potatoes**  4190 Ft
We imbed our trout in roughly pulverized salt, after slightly spicing it, in a way that the salt will completely cover it. Its meat remains truly juicy in this way.
- **Roasted pullet breast with tarragon hollandaise sauce**  3620 Ft
Pullet breast seasoned with pepper and fresh marjoram, prepared sous vide and then roasted to a golden brown before serving. We offer fresh spring vegetables with a tarragon hollandaise sauce upon request.
- **Roasted Chicken Strips with Mushrooms and Ewe Cheese**  2990 Ft
Roasted Chicken Breast Strips with button mushrooms and a generous amount of spring onions. Served with ewe cheese curd mixed with sour cream, and accompanied by grilled polenta cakes topped with beans
- **Marinated Chicken Breast in garlic milk** 3650 Ft
Chicken breast slices soaked in garlic milk, then dredged in flour, paprika and egg wash, then fried to a golden brown. Served with forest salad in raspberry vinegar and yoghurt.
- **Sliced goose liver with mushroom millet**  5390 Ft
Mushroom millet cooked until tender and finished with cream, with slices of fatted goose liver seasoned with tarragon.
- **Dumplings filled with shredded duck meat** 3850 Ft
We prepare large dumplings seasoned with paprika, filled with shredded duck leg meat and then steamed . The dumplings are served cut in half with browned duck meat placed in the middle. Served with a remoulade on lettuce hearts toasted in butter.
- **Roasted pork ribs with baby spinach and potato gratin**  3720 Ft
Pork ribs seasoned with sage and caraway seeds baked to a golden brown, served with baby spinach leaves lightly coated in butter and a potato gratin seasoned with fresh thyme.
- **Pork Tenderloin**  3870 Ft
Pork tenderloin sous vide with fresh garlic and fresh marjoram with roasted vegetables and potatoes. Upon ordering, the tenderloin is thoroughly seared to ensure that the center remains pink and juicy. Served with roasted skin on potatoes and roasted vegetables.
- **Pirog** 2870 Ft
A Trans-Carpathian recipe of pastry dough stuffed with minced meat, baked until golden brown, served with fresh sour cream with chives.
- **Beef ragout with red wine, mushrooms and dumplings** 4150 Ft
A rich, luscious ragout of beef shank, red wine and porcini mushrooms.
- **Beef cheek with goose liver, beets and polenta** 4220 Ft
We steam the buffalo cheeks until they are tender. Then they are cooked to perfection in brown sauce and Porto wine. The meat is served with toasted goose liver, butter toasted polenta and puree made out of beets cooked in salt.
- **Pork knuckle slices with brown beer gravy, cabbage and „kifli” potatoes**   3990 Ft
We sous vide the pork slices with cumin and coriander for 18 hours. Fry the sides of the meat and cook them in their own gravy and brown beer. For garnish we add savory cabbage with toasted bacon and oven backed „kifli” potatoes with sage.
- **Zucchini, eggplant, tomatoes**   2850 Ft
The zucchini and eggplant slices are fried on a plate, layered in heat-resistant bowl and poured down with tomato sauce flavored with lovage. Sprinkled on the top with seasoned breadcrumbs to give an other texture in the dish.
- **„Ravioli” filed with cottage cheese and dill**  2550 Ft
We fill our homemade ravioli with cottage cheese which is seasoned with dill, pepper and garlic. On order we cook them and serve with „tejföl”. It’s really tasty!





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







- **Porcini mushroom soup** 1820 Ft
An earthy and fragrant soup made from Porcini mushrooms, vegetables, butter, sour cream and a bit of paprika.
- **Bean zakuszka**   1650 Ft
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- **Jewish eggs**  1520 Ft
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- **Cheese made from cow's milk aged in blackened bark**   2590 Ft

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- **Mushroom millet**   2250 Ft
Mushroom millet cooked until tender and finished with cream, with slices of fatted goose liver seasoned with tarragon.
- **Polenta with Ewe Cheese, baby spinach and Sour Cream**   2590 Ft





DESSERTS

- **Cigándi cushions**  **1550 Ft**
A light dough is kneaded and filled with black plum jam and cottage cheese, and then fried in oil and sprinkled with powdered sugar. This dessert treat gets its name from the way it puffs up into the shape of a cushion when it cooks.
- **Grilled sponge cake**  **1350 Ft**
Our grilled sponge cake is topped with slices of dried plums and then smothered in a cinnamon-ginger chocolate and vanilla cream and white chocolate sauce.
- **Chocolate Cake with Brown Beer and Cranberry**  **1950 Ft**
- **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 kids** **2190 Ft**
Our beef burgers made on plate with fresh vegetables, served with homemade ketchup and mayonnaise in a small bun. Very tasty!
- **Breaded Pork Tenderloin with Mashed Potatoes** **2250 Ft**
Slices of pork tenderloin, breaded with homemade breadcrumbs and fried to a golden brown, served with mashed potatoes with sour cream and butter.
- **Langallo** **1750Ft**
A traditional flatbread covered in cheese, homemade sour cream and toasted bacon bits, baked in a very hot oven until a delicious golden brown. For our pickier guests, we can also make pizza.





VEGAN



VEGETARIAN



LACTOSE-FREE



GLUTEN-FREE