



M E N U

Amuse Bouche

Caipirinha, açai, inhame & cashew nut

Berlucchi: Extra Brut (Franciacorta, Italy)

Shrimp, Jerez vinegar, black garlic

Kilikanoon: Mort's Block Riesling 2022 (Clare Valley, Australia)

"English breakfast"

Neethlingshof: Chenin Blanc 2024 (Stellenbosch, South Africa)

Foie gras, Vaudovan & lemon butter

Budaházy-Fekete Kúria: Sárgamuskotály 2022 (Tokaj, Hungary)

Red mullet, mussels, beer waffle

Haraszthy: Aquarius 2020 (Etyek-Buda, Hungary)

Mangalica pork, onion, poppyseed

Vesztergombi: Csaba Cuvée 2020 (Szekszárd, Hungary)

Pre-dessert

Rhubarb, white chocolate, fennel

Pajzos: 6 puttonyos Aszú 2017 (Tokaj, Hungary)

Petits Fours

The menu price is: 49,000 HUF

The wine-pairing price is: 32,000 HUF



M E N U

V E G A N

Amuse Bouche

Caipirinha, açaí, inhame & cashew nut

Berlucchi: Extra Brut (Franciacorta, Italy)

Piquillo pepper, Gazpacho, escabeche

Fehérvári: Rosé Brut pezsgő (Somló, Hungary)

Carrot, mustard, cocoa

Haraszthy: Fine Dining Sauvignon Blanc 2024 (Etyek-Buda, Hungary)

Paté, vaudouvan, gooseberry

Domaine de la Ville de Colmar: Gewurztraminer 2022 (Alsace, France)

Endive, raspberry, beer

Steigler: Prémium Zöld veltelíni 2022 (Sopron, Hungary)

Onion, paprika, potatoes

Villa Sandahl: Somewhere Eltz 2021 (Badacsony, Hungary)

Pre-dessert

Tomatoes, tofu, chocolate

Grand Tokaj: 6 puttonyos Aszú 2013 (Tokaj, Hungary)

Petits Fours

The menu price is: 49,000 HUF

The wine-pairing price is: 32,000 HUF