



E P I C U R E A N

M E N U

Amuse-bouche

Haraszthy: Öreghegy Brut 2021 (Etyek)

Asparagus, almond, kaffir lime

Zelna: "Sós-kút" Olaszrizling 2021 (Balatonfüred-Csopak)

Egg yolk, medicinal herbs, verjus

Tóthborbirtok: "Kódex" Chardonnay 2023 (Pannonhalma)

Trout, green apple, buttermilk, Juhfark

Fehérvári: Juhfark Reserve 2024 (Somló)

Managlica pork, sour cherry, cucumber

Káldi: "Le Kek" Superior Kékfrankos 2022 (Szekszárd)

Rack of lamb, baby carrot variations, Cabernet Franc

Vinatus: Villányi Franc Premium 2018 (Villány)

Pre-dessert

Chamomile, elderflower, honey, pollen

Gróf Degenfeld: 6 puttonyos Aszú 2017 (Tokaj)

Petits Fours

The menu price is: 49,000 HUF

The wine-pairing price is: 24,000 HUF



E P I C U R E A N

M E N U

V E G A N

Amuse-bouche

Haraszthy: Öreghegy Brut 2021 (Etyek)

Asparagus, almond, kaffir lime

Zelna: "Sós-kút" Olaszrizling 2021 (Balatonfüred-Csopak)

Spelt "Risotto", medicinal herbs, wine

Pécsinger: "Director" Rajnai Rizling 2024 (Pannonhalma)

Cabbage, yeast essence, hazelnut

Tornai: "Grófi" Hárslevelű 2022 (Somló)

Smoked beetroot, walnut, fermented must

Káldi: "Le Kek" Superior Kékfrankos 2022 (Szekszárd)

Aubergine and red pepper "paprikás"

Tiffán: "Elina" Rosé 2022 (Villány)

Pre-dessert

Chamomile, elderflower, maple syrup

Gróf Degenfeld: 6 puttonyos Aszú 2017 (Tokaj)

Petits Fours

The menu price is: 49,000 HUF

The wine-pairing price is: 24,000 HUF