



M E N U

Amuse-bouche

Hokkaido scallop, fennel, sea water

Borbély: Rózsakő 2023 (Badacsony, Hungary)

Foie gras, pumpkin, hazelnut

Besserat de Bellefon: Blanc de Noirs (Champagne, France)

Wild mushrooms, vegetable emulsion, miso

Haraszthy: Öreghegy Brut 2015 (Etyek-Buda, Hungary)

Pigeon, beetroot, blackcurrant

Albert Bichot: "Origines" Pinot Noir 2024 (Burgundy, France)

Pigeon, aged Madeira wine, spruce

Pre-dessert

Green apple, kefir, white chocolate

Budaházy-Fekete Kúria: "Imperator" Aszú 2017 (Tokaj, Hungary)

Petits Fours

The menu price is: 49,000 HUF

The wine-pairing price is: 26,000 HUF



E P I C U R E A N

M E N U

V E G A N

Amuse-bouche

Kohlrabi, fennel, sea water

Folly: Budai Zöld 2025 (Badacsony, Hungary)

Pumpkin, smoked yeast, hazelnut

Besserat de Bellefon: Blanc de Noirs (Champagne, France)

Wild mushrooms, vegetable emulsion, miso

Haraszthy: Öreghegy Brut 2015 (Etyek-Buda, Hungary)

Beetroot, blackcurrant, soy protein

Vesztergombi: Csaba Cuvée 2020 (Szekszárd, Hungary)

Beetroot, blackcurrant, spruce

Pre-dessert

Green apple, tofu, winter citrus

Grand Tokaj: 5 puttonyos Aszú 2019 (Tokaj, Hungary)

Petits Fours

The menu price is: 49,000 HUF

The wine-pairing price is: 26,000 HUF