

Caviar selection

Caviar tasting 5x10 gr (TROUT ROE, KETA WILD SALMON ROE, SIBERIAN STURGEON MALOSSOL CAVIAR, OSETRA MALOSSOL CAVIAR, KALUGA IMPERIAL CAVIAR)	50 GR	39 900 HUF
DeLuxe caviar tasting 5x10 gr (SIBERIAN STURGEON MALOSSOL CAVIAR, OSETRA MALOSSOL CAVIAR, KALUGA IMPERIAL CAVIAR, BELUGA CAVIAR, IRANIAN BELUGA CAVIAR)	50 GR	109 000 HUF
Keta wild salmon roe	30 GR	6 900 HUF
	50 GR	9 900 HUF
Siberian sturgeon malossol caviar	30 GR	34 900 HUF
	50 GR	49 900 HUF
Osetra malossol caviar	30 GR	39 900 HUF
	50 GR	64 900 HUF
Kaluga Imperial caviar	30 GR	44 900 HUF
	50 GR	74 900 HUF
Beluga caviar	10 GR	34 900 HUF
Iranian Beluga caviar	10 GR	39 900 HUF



Hungarian fish menu

Caviar experience from 3 types of caviar +19 000 Huf

(SIBERIAN STURGEON MALOSSOL, OSETRA MALOSSOL AND
KALUGA IMPERIAL CAVIAR, 3X5 GR)

DeLuxe caviar experience from 5 types of caviar +49 000 Huf

(SIBERIAN STURGEON MALOSSOL, OSETRA MALOSSOL, KALUGA IMPERIAL,
BELUGA AND IRANIAN BELUGA CAVIAR 5X5 GR)



Sterlet ham, algae, fennel, caviar



Snail, pistachio, acacia flowers



OPTIONAL **Coconut and caviar** +7.900 HUF



Trout, fish essence, forest mushrooms



Cucumber, roe



Striped bass



Raspberry, mint, cottage cheese



Citrus, poppy seeds, ironwort



The price of the menu: 45 000 HUF / PERSON

Drink pairing: 29 000 HUF / PERSON

Starter

Gillardeau oyster / piece

3 900 HUF

Marinated fish selection

8 900 HUF

Steak tartare and caviar

8 900 HUF

Sterlet ham

6 900 HUF

Scallop

8 900 HUF

Trout, fish essence

5 900 HUF



Main course

Octopus

9 900 HUF

Dover sole

670 HUF / DKG

Lobster

39 900 HUF

Striped bass

11 900 HUF

Lamb

15 900 HUF

Japanese Wagyu steak

44 900 HUF



WE ARE PROUD OF OUR HISTORY SINCE 1990,
WHICH WE WOULD LIKE TO SHOW WITH THREE ICONIC DISHES FROM OUR KITCHEN.

Our History

Lamb filled pelmeni

6 900 HUF

Black Angus Beef “Stroganoff”

18 900 HUF

Chicken „Kiev”

9 900 HUF

We add a 15% service charge to the final amount of the bill.
Our foods may contain traces of additional allergens in addition
to allergens labeled as ingredients. We advise you to speak to
a member of staff in our restaurant if you have
any food allergies or intolerance.



Head Chef: Kanász László
Sommelier: Kincses Dávid
Restaurant Manager: Héjja László

Desszertek

Desserts

Csokoládé, verjus, hajdina
CHOCOLATE, VERJUS, BUCKWHEAT
4 500 FT / HUF

Citrus, mák, sármányvirág
CITRUS, POPPY SEEDS, IRONWORT
4 500 FT / HUF

Eper, yuzu, kókusz
STRAWBERRY, YUZU, COCONUT
4 500 FT / HUF

Kókusz és kaviár
COCONUT AND CAVIAR
7 900 FT / HUF

Házi sorbetek
HOME MADE SORBETS
900 FT / HUF
GOMBÓC / SCOOP



Áraink az Áfát tartalmazzák. A számla végösszegéhez 15 % szervizdíjat számítunk fel. Ételeink az összetevőként jelzett allergének mellett nyomokban tartalmazhatnak további allergéneket, ezekről kérjük, a felszolgálónál érdeklődjenek!



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