To start
Green bean (vegan)
sour cream, strawberry, tarragon. 3.400 Ft
Scallops
kohlrabi, lemon, watercress 5.500 Ft
Cucumber soup (vegetarian)
orda, nasturtium 2.900 Ft
Chicken liver parfait
smoked apple, shallot 4.800 Ft
Smoked trout
lichen, fermented raddish, beef tendon 4.200 Ft
Egg galuska
truffle, iceberg lettuce 4.200 Ft

To follow
Quail
swiss chard, parsley root, wild garlic 7.900 Ft
Pike-perch
potato, cabbage, seaweed 8.900 Ft
Rib eye
sorrel, mussels, white asparagus 9.500 Ft
Veal sweetbread
nettle, fermented apple 8.500 Ft
Potato (vegan)
leek, lemon 5.800 Ft

To finish
Bicaz gorge
celery, carrot, rosemary, yoghurt 3.400 Ft
Snow white
elderberry, rhubarb, tomato 3.400 Ft
Veil
sugar pea, rose, lemon verbena 3.400 Ft
Cheese platter 5.000 Ft
**Tasting menu**

**4 course**

Tasting menu  
21.500 Ft

Tasting menu with wine  
29.500 Ft

Tasting menu with wine & cheese  
34.500 Ft

Scallops  
kohlrabi, lemon, watercress

Egg galuska  
truffle, iceberg lettuce

„Dawn” sorbet

Lamb neck  
mashed vegetables, levander, home made cheese

Snow white  
elderberry, rhubarb, tomato

**6 course**

Tasting menu  
30.500 Ft

Tasting menu with wine  
41.000 Ft

Tasting menu with wine & cheese  
46.000 Ft

Scallops  
kohlrabi, lemon, watercress

Egg galuska  
truffle, iceberg lettuce

Cucumber soup (vegetarian)  
orda, nasturtium

Pike-perch  
potato, cabbage, seaweed

„Dawn” – sorbet

Lamb neck  
mashed vegetables, levander, home made cheese

Snow white  
elderberry, rhubarb, tomato