

## Starters



**MARINATED SALMON FILLED WITH CITRUSH  
RICOTTA, LOVAGE MAYO, PICKLED FENNEL  
(2,4,6)**

4890 HUF

**SERRANO HAM, CHORIZO, TAPENADE WITH  
GRILLED MARINATED VEGETABLES WITH  
HOMEMADE BREAD (1,2,6)**

4780 HUF

**DUCK AND DUCKLIVER TERRINE, RHUBARB  
CHUTNEY WITH CROISSANT (1,2,3,4,6)**

4890 HUF

**CHICKEN BREAST, ROMAINE LETTUCE  
WITH DRIED TOMATO, HOMEMADE TRUFFLE  
VINAIGRETTE (1,2,3,6)**

3620 HUF

## Soups



**POTATO CREAM SOUP WITH SPRING ONION,  
SMOKED PORK KNUCKLE, SAUSAGES CRUMBS  
(3,6)**

2350 HUF

**BOUILLON, MEZZELUNE FILLED WITH  
MALLOW, BOILED BEEF AND SMOKED  
VEGETABLES (1,4,6)**

2650 HUF

# NOSZTALGIA GARDEN

## izkertészet



**TARRAGON CHICKEN RAGOUT SOUP  
WITH SPRING VEGETABLES (1,3,4,6)**

2890 HUF

**GREEN APPLE CREAM SOUP WITH  
ELDERBERRY, LEVANDER ICE CREAM AND  
BERRIES (2,3)**

2790 HUF

## Main dishes



**HOMEMADE RAVIOLI STUFFED WITH PORCINI  
MUSHROOM, GOAT CHEESE FOAM,  
SUN-DRIED TOMATOES, RUCCOLA (1,3,4)**

5250 HUF

**GRILLED CHEESE WITH CHICKPEA HUMMUS  
AND GRILLED VEGETABLES (3,4,6)**

4890 HUF

**PIKE-PERCH WITH SWISS CHARD,  
CREAMY KOHLRABI RAGOUT, TAGLIOLINI  
(1,3,4,6)**

6850 HUF

**PAELLA (CHICKEN, BLACK MUSSEL, SQUID,  
OCTOPUS, PORK) (6,3)**

5850 HUF

**„COQ AU VIN” – TRADITIONAL FRENCH  
COCK RAGOUT WITH RED WINE,  
PACCHERI STUFFED WITH MASHED  
POTATOES (1,3,4,6)**

5800 HUF

**DUCK BREAST WITH DUCK CRACKLINGS,  
PISTACHIO CURD DUMPLINGS, SWEET  
POTATO PUREE, HENNESSY-SAUCE (1,3,4,6)**

6990 HUF

**„CSÁKY” PORK TENDERLION WITH SOUR  
CREAM, BACON AND HUNGARIAN COTTAGE  
CHEESE PASTA ROLL (1,3,4,6)**

6490 HUF

**BBQ PORK WITH COLESLAW  
AND SHELLLED POTATOES (2,3,6)**

6300 HUF

**WIENER SCHNITZEL, POTATO SALAD  
WITH PUMPKIN SEED OIL (1,2,4,6)**

6590 HUF

**MATURED SIRLOIN WITH MUSHROOM  
RAGOUT, GRILLED VEGETABLES,  
LYONNAISE POTATOES (2,3,6)**

9900 HUF

## Desserts



### TROIS CHOCOLAT (1,2,3,4)

2390 HUF

### CUP OF FLOATING ISLAND WITH TONKA BEAN (2,3,4,5)

2390 HUF

### ROMAN DUMPLING CAKE WITH STRAWBERRY SAUCE, BERRIES (2,3)

2390 HUF

# NOSZTALGIA GARDEN

*izkertészet*



THE FOLLOWINGS ARE MARKINGS IF  
ALLERGENS ARE IMPORTANT TO YOU:

- (1) GLUTEN
- (2) SUGAR
- (3) LACTOSE
- (4) EGGS
- (5) OIL-SEEDS
- (6) ONION

IF YOU ARE INTERESTED IN ANY  
INGREDIENTS, PLEASE CONTACT OUR  
COLLEAGUES WITH CONFIDENCE.

WE ARE HAPPY TO OFFER ALTERNATIVE  
SOLUTIONS FOR ANY FOOD  
SENSITIVITIES, BUT UNFORTUNATELY WE  
CAN NOT TAKE RESPONSIBILITY FOR  
FOOD ALLERGIES.

'V' - VEGETARIAN

OUR PRICES INCLUDE 13% SERVICE FEES TO SUPPORT  
ALL MEMBERS OF OUR TEAM.



*For our little guests  
(recommended for children up  
to about six years old)*



### CONSOMMÉ WITH VEGETABLES AND "ANGEL HAIR" (1,4)

1890 HUF

### CHICKEN BREAST IN PANKO BREAD CRUMB WITH SMILING POTATOES OR FRENCH FRIES (1,4)

3200 HUF

### PAPARDELLE WITH TOMATO SAUCE OR WITH SOUR CREAM AND CHEESE (1,3,4,6)

2480 HUF