



NOSZTALGIA GARDEN



Starters

**BEEF TARTARE WITH CAPERS,
QUAIL EGG, AIOLI, TOAST (1,3,7,10)**

4800 HUF

**ANTIPASTI PLATE:
GIANT OLIVES, PARMA HAM,
ITALIAN SALAMI, ITALIAN CHEESE,
FOCACCIA (1,7,8)**

4600 HUF

**MARINATED NORWEGIAN SALMON,
RICOTTA WITH PUMPKIN SEED OIL AND
DILL, CAVIAR, MIXED SALAD,
BLACK BREAD (1,4,7)**

4800 HUF

**DUCK LIVER PÂTÉ,
ELDERBERRY ONION JAM,
SALTED CARAMEL WALNUTS,
HOMEMADE LOAF (1,3,7,8)**

5100 HUF



Soups

**GOULASH SOUP WITH PRESSED BEEF
CHEEK AND HOMEMADE BREAD (1,9)**

2800 HUF

**CHICKEN SOUP WITH VEGETABLES AND
QUAIL EGG NOODLES (1,3,9)**

2800 HUF

**CREAM SOUP – DAILY OFFER
(1,2,3,4,5,6,7,8,9,10,11)**

2500 HUF

Main dishes

**VEGAN HOMEMADE GNOCCHI WITH
ASPARAGUS VEGETABLE RAGOUT AND
PLANT-BASED CHEESE (1)**

4500 HUF

**ROMAINE LETTUCE
WITH ORANGE FILLET,
FRIED GOAT CHEESE IN TEMPURA
DOUGH, MARINATED RADISH (1,7)**

4950 HUF

**FILLET OF SALMON,
PUMPKIN STEW WITH TURMERIC, FENEL
(4,7)**

5850 HUF

**PIKE PERCH FILLET WITH
FISH SOUP SAUCE,
COTTAGE CHEESE PASTA
AND BACON TUILE (1,3,4,7)**

5850 HUF

**CHICKEN SUPREME WITH CITRUS,
PAK CHOI, RUCCOLA-PESTO DUMPLINGS
STUFFED WITH SPICY KOHLRABI RAGOUT
(1,3,7,8)**

5950 HUF

**PULLED DUCK MEAT,
TAGLIATELLE WITH HERBS AND GREAVES,
PARMESAN SHAVINGS (1,3,7,9)**

6800 HUF

**GRILLED VEAL LIVER WITH POLENTA,
CORN, OYSTER MUSHROOMS,
THYME SAUCE (7,9)**

5250 HUF

**STUFFED PORK MEAT
WITH PORCINI WILD RICE AND
GRILLED VEGETABLES (1,3,7)**

5150 HUF



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Main dishes

**PORK TENDERLOIN „BRASSO”
(POTATO PANCAKE, PORCINI
MUSHROOM, PANCETTA,
GREEN PEA MOUSSE) (1,3,7,9)**

5850 HUF

**VEAL PAPRIKASH WITH STRAPACHKA,
SOUR CREAM FOAM AND BACON CHIPS
(1,3,7)**

6800 HUF

**WIENER SCHNITZEL FROM VEAL
WITH BAVARIAN MASHED POTATOES
AND SALTED LEMON (1,3,7)**

7300 HUF

**VENISON NECK WITH
VEGETABLE-MUSTARD SAUCE, SHALLOTS,
CARROT VARIATIONS,
SERVED WITH POTATO DUMPLINGS
(1,3,7,10,11)**

5850 HUF

**STEAK WITH SOFT-BOILED EGG,
GRATINATED POTATOES,
CELERY PUREE WITH TRUFFLES,
ROASTED CAPIA PAPRIKA (3,7,9)**

12300 HUF

Desserts

TROIS CHOCOLAT (1,3,7)

2800 HUF

„SOMLÓ” DUMPLINGS (1,3,7,8)

2800 HUF

**LEMON PANNA COTTA
WITH ALMOND CRUMBLE,
APEROL JELLY, MINT PEARL /VEGAN/ (8)**

2800 HUF

For our small guests

(child portion, offered until the age of 6 :)

**CONSOMMÉ WITH VEGETABLES
AND „ANGEL HAIR” (1,3,9)**

1890 HUF

**CHICKEN BREAST
IN PANKO BREAD CRUMB WITH
SMILING POTATOES OR FRENCH FRIES (1,3)**

3800 HUF

**TAGLIATELLE WITH TOMATO SAUCE OR
WITH SOUR CREAM AND CHEESE (1,3,7)**

2800 HUF

THE FOLLOWING MARKINGS HELP
IF ALLERGENS ARE IMPORTANT TO YOU:

- (1) GLUTEN
- (2) CRAB
- (3) EGG
- (4) FISH
- (5) NUT
- (6) SOYA
- (7) MILK PRODUCT, LACTOSE
- (8) WALNUT
- (9) CELERY
- (10) MUSTARD
- (11) SESAME

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.

WE ADD 13% SERVICE FEE
TO THE PRICES OF OUR MEALS.

