

The chef's specials



Goose ragout soup 1900,-Ft

Hungarian fish soup 3200,-Ft
with catfish fillet

Cream of pumpkin soup 1200,-Ft
with pumpkin seed oil

Wildragoutsoup 1900,-Ft
with Porcini mushrooms

Roast goose leg 6200,-Ft
with braised cabbage and napkin dumplings

Grilled cod fillet, 3900,-Ft
with mixed salad,
and with lemon olive oil dressing

Gyros dish of chicken breast, 3600,-Ft
with salad and French fries

Fiery, spicy, tenderloin strips, 4600,-Ft
with fried potatoes /peppery/

Blacksmith plate 3700,-Ft
grilled ribs,
with chili beans and roasted onions,
with fried potatoes

Roast beef with onions 4600,-Ft
and French fries

Deer-steak 5600,-Ft
with Porcini mushroom sauce
and French fries

Spiced wild-hog fillet 4300,-Ft
with red wine berry sauce
and potatoes croquets

Crispy duck fillet 4600,-Ft
Zucchini with garlic butter
and mashed potatoes

Grilled chicken breast 3900,-Ft
with grilled vegetables
/Zucchini , Tomato, paprika /
with sweet potatoes

