

## Appetizers

1. Goose liver mousse with blueberry foam and brioche 2990.-
2. Steak tartar with vegetables and butter, baguette 3600.-
3. Prawns fried in olive oil with chilli and garlic, served with ciabatta 2890.-
4. Vegetable creams 🌱 2490.-  
/eggplant, olive tapenade, sweet potatoes with chickpeas/

## Soups (350ml)

1. Gazpacho soup from yellow Datterini tomatoes 🌱 1850.-
2. Mango cream soup with coconut milk, pink pepper, coconut chips 🌱 1990.-
3. Mutton stew soup Palóc style 1990.-
4. Rich meat soup with csiga noodles 1500.-

## Main Courses

1. Porcini risotto with parmesan 3990.-
2. Grilled gomolya cheese with garden lettuce and blueberry foam 4300.-
3. Superfood Salad 🌱 2990.-  
/sweet potato, quinoa, cashew nuts, dried blueberries, green salad, pomegranate/
4. Chicken breast in panko crumb with bulgur and coleslaw salad 4250.-
5. Supreme chicken breast, mashed potatoes with parmesan and chives, sun-dried tomatoes 4450.-
6. Spicy chicken wings with dipping sauces, served with french fries 3990.-
7. Confit duck leg, home-made cabbage pasta, apple puree 5500.-
8. Rosé duck breast, sweet potatoe puree, baby pear and baby apple 6600.-
9. Fatted foie gras in crispy skin, beetroot risotto, apple puree 9500.-
10. Spaghetti aglio e olio peperoncino with king crab 4950.-
11. Cod fish in panko crumb with remoulade sauce and red jasmine rice 4950.-
12. Grilled trout fillet served with spinach potatoes, apple-horseradish sauce 4850.-
13. Vienesse schnitzel served with french fries 4250.-
14. Sauerkraut „Bogács”  
(finely chopped pork, sauerkraut, pearl barley) 3600.-

15. Fillets of Catfish face, pumpkin puree,  
roasted zucchini, baked potatoes 5500.-
16. Rosemary lamb shanks, mascarpone creamed potatoes 7950.-
17. Game stewed in red wine, served with potato gnocchi in ewe cheese 4950.-
18. Saddle of wild boar, creamy brown sauce with blackberries,  
roasted potatoes 6600.-
19. Beef cheek stew on a bed of vegetables jus, home-made croquette potatoes 5750.-
20. Argentinian beef tenderloin, green pepper sauce, steak potatoes 9900.-
21. Angus burger, coleslaw salad, french fries, red cheddar, rucola 4990.-

### Salads

1. Tomato salad with purple onions 790.-
2. Cucumber salad 790.-
3. Cabbage salad 750.-
4. Leavened Cucumber 750.-

### Desserts

1. Tiramisu 1590.-
2. Crème Brullée 1490.-
3. Panna cotta with passion fruit puree 1650.-
4. „Flodni”- Apple, Walnut and Poppy seed Pastry /gluten, lactose and sugar free/ 1490.-
5. Chocolate Mousse Cake 1490.-
6. Apple-filled pancake with vanilla ice-cream sprinkled with caramel 1490.-
7. Cottage cheese dumplings with cinnamon flavoured sour cream 1650.-

Enjoy your meal and have a pleasant time in our restaurant.

Our Prices are in Hungarian Forint and include VAT.

The invoice doesn't include a service fee.

In case of garnish change, we charge an extra fee of 600 HUF

Extra basket of bread 490 HUF, Packaging fee for takeaway 100 HUF

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