




Appetizers

1. Goose liver mousse with blueberry foam and brioche 3300.-
2. Steak tartar, marinated pearl onions, capers, cornichons, baby pepperoni 3650.-
3. Prawns fried in olive oil with chilli and garlic, served with ciabatta 2990.-
4. Vegetable creams  2690.-
/guacamole, olive tapenade, sweet potatoes with chickpeas/

Soups (350ml)

1. Asparagus cream soup with parmesan polenta 1990.-
2. Strawberry cream soup with basil, toasted almonds  1990.-
3. Game-ragout soup with tarragon 2500.-
4. Rich meat soup with csiga noodles 1650.-

Main Courses

1. Porcini risotto with parmesan 3990.-
2. Fried gomolya cheese with garden lettuce and Tokaj wine jelly 4950.-
3. Superfood Salad  3300.-
/green asparagus, arugula, strawberries, pine nuts, balsamic cream/
4. Chicken breast in panko crumb with bulgur and coleslaw salad 4650.-
5. Supreme chicken breast, creamy kohlrabi, polenta, green asparagus 4950.-
6. Spicy chicken wings with dipping sauces, served with french fries 4650.-
7. Rosé duck breast, sweet potato puree, green asparagus 6600.-
8. Confit goose leg, steamed cabbage, quince puree, gratin potatoes 7700.-
9. Fatted foie gras in crispy skin, beetroot risotto, quince puree 9990.-
10. Spaghetti aglio e olio peperoncino with king crab 4950.-
11. Grilled trout fillet served with spinach potatoes,
apple-horseradish sauce 5250.-

12. Salmon steak with zucchini tomato tagliatelle with olives 6600.-
13. Sauerkraut „Bogács”
(finely chopped pork, sauerkraut, pearl barley) 3950.-
14. Fried calf's feet, remoulade sauce, potatoes with parsley 5750.-
15. Iberico pancetta served with potatoe gnocchi in ewe cheese and bacon 5950.-
16. Rosemary lamb shanks, mascarpone creamed potatoes 7950.-
17. Saddle of wild boar, creamy brown sauce with blackberries, roasted potatoes 6600.-
18. Burgundy beef ragout, French baguette 5500.-
19. Beef cheek stew on a bed of vegetables jus, home-made croquette potatoes 5950.-
20. Argentinian beef tenderloin, green pepper sauce, steak potatoes 9900.-
21. Angus burger, coleslaw salad, french fries, red cheddar, rucola 5500.-

Salads

1. Tomato salad with purple onions 790.-
2. Cucumber salad 790.-

Desserts

1. Tiramisu 1750.-
2. Crème Brullée 1650.-
3. Panna cotta with mango 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 1650.-
7. Cottage cheese dumplings with cinnamon flavoured sour cream 1850.-

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

Wi-fi network name: Vadvirag Password: vadraguleves

