

Appetizers & Salads | Vorspeise und Salaten

- Angus tartar from Balatonfenyves** 5.990.-Huf
Spur flowers leaves, Caesar cream, aged egg
Angus-Tartar aus Balatonfenyves
Kapuzinerkresseblättern, Caesar-Creme, marinieren Ei
- Pikeperch Mousseline** 3.990.-Huf
loliense artichoke, smoked salmon, chervil salad
Zander Mousseline
Loliense-Artischocke, Räucherlachs, Kerbel Salat
- Vinarius wine snacks for 2 people** 9.290.-Huf
duck pie, harissa caramel, crab tart, waldorf pear, camembert from Tekeresvölgy, handmade sourdough bread
Vinarius-Weinplatte für zwei Personen
Entenpastete, Harissa-Karamell, Garnelentarte, Waldorfbirne, Camembert aus Tekeresvölgy, handwerkliches Sauerteigbrot

Soups | Suppen

- Fish soup** 2.590.-Huf
catfish specl, crème fraiche, chermoula
Fischsuppe
Wels Specl, Crème Fraiche, Chermoula

Hungarian classics | Ungarische Klassiker

- "Betyár" soup from Bakony** 2.990.-Huf
deer, porcino, venison sausage
"Betyár" Suppe aus Bakony
Hirsch, Steinpilz, Wildwurst
- Beef cheek in red wine** 5.990.-Huf
venison sauce, bread dumplings, sour cream
Rinderbäckchen in Rotwein
Wildrahm, Semmelknödel, Sauerrahm vom Markt

Mains | Hauptgerichte

- Rossini chicken breast** 5.990.-Huf
goose liver shavings, parsley puree, truffles, madeira sand
Rossini-Hühnerbrust
- Rosé duck breast** 7.490.-Huf
truffle noodle, sour cherry gazpacho, Catalan leek
Rosé Entenbrust
- King trumpet mushroom (vegetarian)** 4.790.-Huf
pancake hortobágy style, goat cheese, golden tomato, onion
Brauner Kräuter-Seitling (vegetarisch)

Vinarius pies | Vinarius Fläden

- Rustic** 3.990.-Huf
venison sausage, ham cream, cottage cheese mousse
Rustikal
- Vegetarian** 3.990.-Huf
eggplant, aged cheese, tomato salad
Vegetarisch

Dessert | Dessert

- Vinarius 200** 2.190.-Huf
red wine, dark chocolate, lavender
Vinarius 200
- Kossuth kifli** 2.990.-Huf
salted caramel, vanilla ice, carambola
Kossuth kifli