STARTERS

CHEESE AND HAM PLATTER (G) 6.500 HUF
Local cheese and mangalica cold cuts platter with olives

THYME BEETROOT (G, V) 3.900 HUF
With pumpkin seed brittle and goat cheese mousse.

GRILLED DUCK LIVER 4.800 HUF
With red wine fruit ragout and homemade brioche

BEEF BROTH (L) 3.500 HUF
With beef, noodles and vegetables cooked in the broth

DEER RAGOUT SOUP (G, L) 3.800 HUF
With deer, chanterelle mushrooms, tarragon and lemon

MAIN DISHES

PUMPKIN RISOTTO (G, V) 4.500 HUF
Sprinkled with Vászoly cheese

+ Camembert (G, V) 5.100 HUF
+ Duck Breast (G) 6.500 HUF

TROUT FILLET 7.800 HUF
With ginger and vegetable tagliatelle and parsley foam

CHICKEN SUPREME (G) 6.800 HUF
With mashed potatoes, grilled Brussels sprouts and carrots, and jus

CRISPY ROASTED PORK KNUCKLE (L) 6.800 HUF
With plum-filled "derelye", bacon and red wine jus

HOMEMADE BREADED PORK CHOP (L) 6.800 HUF
With toasted polenta, Dijon mustard sauce and pickled apple

BŒUF BOURGUIGNONNE 8.500 HUF
Slow-braised beef cheek in red wine, served with truffle potato doughnuts

VENISON STEAK (G) 12.500 HUF
With parsnip purée, butter-sautéed chanterelles and blackberry-red wine jus

CREAMED SUMMER SQUASH WITH DILL (G, V) 4.200 HUF
With buttered zucchini spaghetti

+ Sautéed prawns (G) 5.800 HUF
+ Camembert (V) 5.100 HUF

DESSERTS

CHOCOLATE COULANT (V) 3.500 HUF
Chocolate, sour cherry ragout with red wine, and whipped cream

PLUM JAM-FILLED "DERELYE" (L, V) 3.800 HUF
Dumplings filled with Szatmár plum jam, coated in toasted hazelnut panko crumbs, and served with powdered sugar

RED WINE TAPIOCA PUDDING (G, L, V) 3.000 HUF
With sour cherry and red wine ragout

APPLE TART (V) 3.500 HUF
With toasted Monoszló hazelnuts and silky white wine custard

MONOslow Menu

For information regarding additional allergens, please ask our staff. As cross-contamination may occur, we cannot guarantee that any dish is completely free from allergens.

G gluten-free • L lactose-free • V vegetarian

A service charge of 12% is added to the final amount.

Takeaway boxes are available upon request at 250 HUF/each.