

EXCLUSIVELY FOR OUR RESTAURANT
OUR TRADITIONALLY RAISED
FREE-RANGE POULTRY



*Chicken consommé with essence of Tokaji Szamorodni wine,
garnished with quail eggs and a haystack of greens*

1100 HUF



*Guinea hen platter: home-made pasta, vegetables, guinea hen leg,
potatoes with tomato sauce*

1900 HUF

*Guinea hen breast with paprika jam and spinach with
goat cheese and pearl barley*

3200 HUF

*Farm fresh pullet baked in seasoned breadcrumbs,
with Swiss chard steamed in butter and smoky potatoes*

2800 HUF

*Rosé duck breast with wild cherry tea sauce,
served with strawberry rice pudding soufflé*

3700 HUF

Goose leg with apple-cabbage and fried potato dough

3500 HUF

STARTERS

Manglica ham with paprika and tomato salad, served with garlic compote

2500 HUF

*Goose liver trio: goose liver pâté, goose liver aged in Tokaji wine,
smoked goose liver*

3200 HUF



Porcini cream soup with goose liver ravioli, garnished with truffle oil

1300 HUF

*Warm smoked trout with celery-horseradish,
accompanied by baby lettuce with macadamia nut oil*

2100 HUF

*Goose liver aged in Tokaji wine, served with a strawberry-walnut pastry,
finished with aged balsamic vinegar*

2800 HUF

Goat cheese from Őrség with warm spinach salad dressed with basil oil

1900 HUF

OUR TRADITIONAL FOODS

Goose liver pâté with raspberry vinegar, baby lettuce, and green walnut cream

2900 HUF



Múzeum sampler: goose liver pâté, beef tenderloin slices with marinated white cheese, Mangalica ham and garlic compote


3900 HUF



 *Goulash soup prepared with grey steer served with pinched dumplings*

1100 HUF



 *A cup of fish soup made with catfish and long carp with matchstick noodles*

1300 HUF



Veal paprikás with farm-style egg dumplings

3200 HUF



Stuffed cabbage with smoked spare ribs

3200 HUF



Grilled goose liver on onions served with fresh letcho and fingerling potatoes

5400 HUF



Roasted rack of lamb coated in herbs with roasted pepper salad

5900 HUF



Csáky-style sirloin of grey steer with wide noodles and buttered sugar snap peas

3800 HUF

NEW MÚZEUM OFFERINGS

Spinach and pearl barley risotto with buttered Swiss chard and toasted mushrooms

2400 HUF



*Pike-perch fillet with shrimp and dill-mushroom sauce
served with rice salad cake*

3900 HUF



Center-cut catfish with soused fish soup sauce served with Serbian potatoes

3700 HUF



*Roasted salmon steak with creamed green peas and root vegetables
served with a riesling butter sauce*

3600 HUF



*Mangalica pork chop with raspberry-roasted pepper sauce
served with baby vegetables and layered potatoes*

3800 HUF



Slow steamed beef cheeks, cock's testicle stew with cottage cheese dumplings

3500 HUF



Medallions of veal with green straw noodles, mushrooms with egg and roasted letcho

4700 HUF



*Aged tournedos with goose liver and morels on a goat cheese biscuit
with grilled vegetables and Bull's Blood wine sauce*

5100 HUF

DESSERTS, CHEESE

Strudel with ice cream and custard

1100 HUF



Baked crepes filled with myrtle-cottage cheese served with whipped Muscatel sauce

1100 HUF



*Baked fruits in elderberry nectar with acacia seeds and Bourbon vanilla,
accompanied by mint-cucumber sorbet*

2300 HUF



*Fruit trio from seasonal fruits
(fruit essence pudding sauce; home-made ice cream; strudel)*

1600 HUF



Artisanal cheeses from Bükk with seeds and grapes

2300 HUF

All food & beverage is subject to a 12 p.c. service charge.

*Information regarding allergic reaction to ingredients is available from our staff.
The possibility of cross contamination exists in food preparation.*