



Cold and hot starters

1. **Tatar beefsteak** with toast and vegetables *3,5,6* 5.600.- Ft
2. **Caesar salad** (iceberg lettuce, tomato, cucumber, dressing, fried chicken breast strips, and toast with garlic) *3,6* 3.800.- Ft
3. **Smoked salmon** with herb butter and mixed salad with lemon salsa dressing *3,4,6,* 4.200.- Ft
4. **Grilled camembert** with fresh salad and mango chutney *6* 3.800.- Ft
5. **Pappardelle** with red pesto, cream, grilled salmon and Parmesan *3,4,6* 5.400.- Ft
6. **Gnocchi** with forest mushroom and pulled duck meat *3,6,13* 4.400.- Ft

Soups

7. **Újházi chicken soup** with spiral pasta *1,3,13,14* 2.050.- Ft
8. **Creamy ragout soup** with tarragon and lemon *1,3,5,6* 2.050.- Ft
9. **Traditional goulash soup** *1,3* 2.950.- Ft
10. **Seasonal cream soup** a'la chef *1,3,6,12,14* 1.850.- Ft





Main courses

Fish dishes:

11. **Salmon with fried king crab** and wok grilled vegetables
2,3,4,13 6.800.- Ft
12. **Roasted pike perch fillet** with lime sauce and jasmine rice *4* 5.800.- Ft
13. **Pike perch strips in crunchy breadcrumbs** and
parmesan mashed potatoes *3,4,6,13* 5.800.- Ft

Poultry dishes:

14. **Chicken breast in crunchy breadcrumbs,**
balsamic creamy salad, and fried potatoes *3,13* 4.900.- Ft
15. **Oven baked chicken breast,** mixed garnish (stuffed with
creamy mushroom ragout and goose liver) *3,6* 6.200.- Ft
16. **Turkey breast stuffed** with dried plums and camembert,
smoked cheese sauce and croquettes with plum *3,6* 5.400.- Ft
17. **Sous vide chicken breast** with mashed sweet potatoes
and cheese chips *3,6* 5.200.- Ft
18. **Turkey breast rolls** with potato rösti
(filled with smoked trotters, cheese, and gherkins) *3,6,13* 5.400.- Ft
19. **Baked duck thigh** with cognac and sour cherry sauce,
duchess potatoes *3,6* 5.800.- Ft
20. **Crispy duck breast** with gorgonzola gnocchi and
roast walnut *3,6,7,13* 5.800.- Ft



Main courses

21. **Gúnár plate for two:**

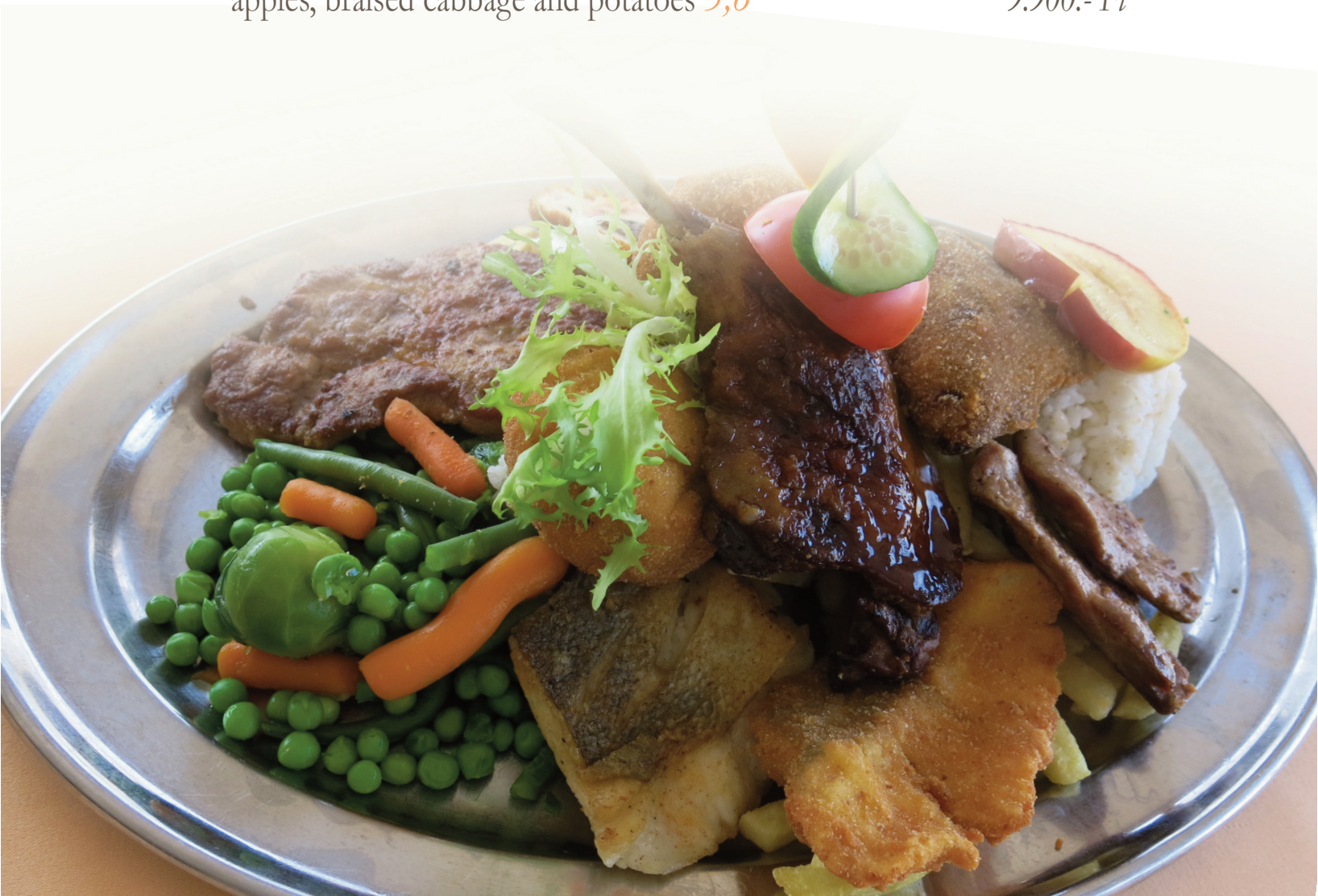
Breaded goose liver, breaded cheese and mushrooms, breaded pike-perch fillet, grilled pike-perch fillet, crispy duck thigh, turkey breast, pork Vas style, cheese crusted pork medallion, bacon wrapped chicken thigh fillet, with mixed garnish, Budapest sauce (ragout with chicken liver and vegetables), tartar sauce *3,4,5,6,13*

15.200.- Ft

22. **Oven baked goose liver** Makó style with roast potatoes *3* 9.400.- Ft

23. **Roasted goose liver slices** with cognac, baked fruits and potato roses *3,6* 9.400.- Ft

24. **Duck breast and thigh** with oven baked goose liver, apples, braised cabbage and potatoes *3,6* 9.900.- Ft





Main courses

Pork and beef dishes:

25. **Giant pork cutlet** in crispy breadcrumbs with french fries and mixed salad *3,13* 5.700.- Ft
26. **Pork medallion** Batthyány style with goose liver, grilled vegetables and crispy onion *3* 6.800.- Ft
27. **Sous vide pork** with herbs and mashed potatoes with jus *3,6* 5.900.- Ft
28. **Baked spicy pork clod** and loin with crispy bacon and roast potatoes *3* 6.800.- Ft
29. **Oven roasted pork clod** (with paprika, tomato, ham, cheese and fried egg) with fried potato *3,6,13* 5.900.- Ft
30. **Crispy pork trotters** with roasted mushrooms and oven baked potatoes *3* 4.900.- Ft
31. **Hungarian beefstew** with red wine and potatoes *3* 4.600.- Ft
32. **Steak** with cognac green peppercorn sauce and onion rösti *3,13* 8.200.- Ft
33. **Tenderloin** with **goose liver**, onion, madeira sauce and jasmine rice *3* 9.600.- Ft



Salad

34. **Salads:** Cucumber, tomato, cabbage, gherkins, pickled peppers *5* 1.250.- Ft
35. **Greek salad** (cucumber, tomato, pepper, red onion, feta cheese, olives) *6* 2.800.- Ft

Desserts

36. Homemade sponge cake Somló style with almond *3,6,7,13* 1.750.- Ft
37. **Gundel pancakes** with rum chocolate sauce *3,6,7,13* 1.750.- Ft
38. **Három Gúnár cup**
(fruit salad, sponge cake Somló style, vanilla ice cream, chocolate sauce, whipped cream) *3,6,7,13* 1.950.- Ft
39. **Chocolate lava cake** with forest fruit *3,6,7,13* 1.750.- Ft

