

MENU

MAIN COURSE

BEEF SOUP WITH HOMEMADE RAVIOLI
4 180 HUF

PUMPKIN CREAM SOUP
3 880 HUF

CAESAR SALAD
4 200 HUF

OPTIONAL TOPPINGS | GRILLED GOAT CHEESE 1 880 HUF
CHICKEN BREAST 2 180 HUF
SHRIMP 3 180 HUF

SPINACH SALAD WITH BURRATA
4 500 HUF

FOIE GRAS TERRINE
7 200 HUF

FÜRED TATAR
7 200 HUF

ROASTED BEETROOT STEW WITH GOAT CHEESE
5 580 HUF

BURGUNDY BEEF STEW
6 490 HUF

GRILLED MACKEREL
WITH BEETROOT PURÉE AND HORSERADISH
4 980 HUF

FISH AND CHIPS
6 400 HUF

BREADS & SIDES

HOMEMADE SOURDOUGH BREAD
WITH OLIVE OIL
2 100 HUF

GRISSINI
1 500 HUF

FRESH MIXED SALAD
3 200 HUF

GLUTEN-FREE
BUN 990 HUF
BAGUETTE 2 630 HUF

CHOICE OF OILS:
OLIVE, PUMPKIN SEED, GRAPE SEED

SNACKS

CHEESE PLATTER (VÁSZOLY STYLE)	6 200 HUF
HAM PLATTER	6 000 HUF
OLIVES WITH HERBS	4 400 HUF
FRESH MIXED SALAD	3 200 HUF

DESSERTS

DAILY CAKE
2 500 HUF

ROOFTOP

BY PETIT BOIS