

White Salon

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STARTERS

Classic beef tartare	26 EUR / 9100 HUF
Main portion is served with salad and fries	37 EUR / 12 950 HUF
1, 3, 10	
Marinated salmon with mustard and dill	19 EUR / 6650 HUF
1, 4, 7, 10	
Grilled Foie gras with apple, celery and salted almonds	27 EUR / 9450 HUF
7, 8, 9	

SALADS

Crispy duck salad, date and orange	22 EUR / 7700 HUF
1, 7, 10	
Caesar salad (prawn or chicken)	22 EUR / 7700 HUF
1, 2, 3, 4, 7	
Roasted beetroot salad with pomegranate and pecan	18 EUR / 6300 HUF
6, 8, 16	

SHELLFISH & CAVIAR

Scallop ceviche with bell pepper	22 EUR / 7700 HUF
1, 8, 14	
Prawns with garlic, cherry tomato and sourdough bread	19 EUR / 6650 HUF
1, 2, 17	
Ossetra caviar (10 g), blinis and crème fraîche	63 EUR / 22 050 HUF
1, 3, 4, 7	

SOUP

The Hungarian goulash soup noodles, hot paprika	13,5 EUR / 4725 HUF
1, 3, 9	
Celery soup and lovage	12,5 EUR / 4375 HUF
9	
Chicken consommé with root vegetables and chicken dumpling	12,5 EUR / 4375 HUF
1, 3, 9	

FISH

Pan fried pike-perch with potato dumpling and spinach	31 EUR / 10 850 HUF
1, 2, 4, 7, 9	
Squid, prawns and black mussels spaghetti, lemon butter sauce	20 EUR / 7000 HUF
1, 2, 3, 7, 14	
Panko fried cod with remoulade sauce and salad	28 EUR / 9800 HUF
1, 3, 7, 10	

VEGAN

Roasted cauliflower with chickpea	20 EUR / 7000 HUF
8	
Sweet potato and sugar peas red curry with jasmine rice	20 EUR / 7000 HUF
6, 8, 17, 18	
Forest mushroom campanelle pasta	22 EUR / 7700 HUF
1, 9	

SIDES

5 EUR / 1750 HUF / PORTION

All grills are served with your choice of sides

Baby spinach

✓

French fries

✓

Mashed potato

7

Mixed salad

3, 10, 16

Roasted courgette

8, 11, 16

TRADITIONAL HUNGARIAN DISHES

Foie gras parfait with sour cherry, pistachio and milk loaf	23 EUR / 8050 HUF
1, 3, 7, 8	
Chicken paprikash, Hungarian dumplings and cucumber salad	24 EUR / 8400 HUF
1, 3, 7	
Home made sausage with mashed beans and marinated paprika	20 EUR / 7000 HUF
10, 15	
Veal osso bucco braised in red wine sauce with mashed potatoes and plum compote	27 EUR / 9450 HUF
7, 9	

THE GRILL

All grills are served with new potatoes and roasted kale

Beef entrecote 250 gr	56 EUR / 19 600 HUF	
7, 10		
Salmon steak 200 gr	29 EUR / 10 150 HUF	
4, 7, 10		
Pork loin on the bone 250 gr	34,5 EUR / 12 075 HUF	
7, 10, 15		
Supreme chicken 200 gr	28 EUR / 9800 HUF	
7, 10		
Choose your preferred sauce		
Green pepper sauce	Bearnaise sauce	Beef jus
7, 9, 10	3, 7	9

MEAT

Angus beef burger with bacon, cheddar cheese, remoulade and roasted onion	21 EUR / 7350 HUF
1, 3, 7, 11, 15	
Lamb loin with lentils and sweet potato	35 EUR / 12 250 HUF
7, 8	
Mangalica pork schnitzel with parsley potatoes and marinated beetroot	28,5 EUR / 9975 HUF
1, 3, 7, 10, 15	

FIXED PRICE MENU

Two courses 40 EUR / 14 000 HUF, three courses 55 EUR / 19 250 HUF

STARTERS

Marinated salmon with mustard and dill	1, 4, 7, 10
or	
Roasted beetroot salad with pomegranate and pecan	6, 8, 16
or	
Foie gras parfait with sour cherry, pistachio and milk loaf	1, 3, 7, 8

MAINS

Confit duck leg red cabbage and gratin potato	7, 10
or	
Roasted cauliflower with chickpea	8
or	
Panko fried cod with remoulade sauce and salad	1, 3, 7, 10

DESSERTS

Choux with vanilla cream and praline	1, 3, 7, 8
or	
Lemon sorbet, pepper crumble	8
or	
Rice pudding with sour cherry	✓

SWEETS AND CHEESE

Lemon sorbet, pink pepper crumble	8	11, 5 EUR / 4025 HUF
Choux with vanilla cream and praline	1, 3, 7, 8	11,5 EUR / 4025 HUF
Rice pudding with sour cherry	✓	11,5 EUR / 4025 HUF
Potato gnocchi topped with poppy seed and plum	1, 3, 7, 16	11,5 EUR / 4025 HUF
New York Chocolate cake	1, 3, 5, 7, 8	12,5 EUR / 4375 HUF
Hungarian farm cheese trio	1, 7	20,5 EUR / 7175 HUF

A 15% service charge will be added to your bill. The check will be issued in Hungarian Forints, the prices on the menu in Euro are an indication and do not reflect the daily exchange rate.

FOOD ALLERGIES AND DIETARY RESTRICTIONS

1. Cereals contain gluten
2. Crustaceans
3. Eggs
4. Fish and dishes made of fish
5. Peanuts and dishes made with peanuts
6. Soybean and dishes made with soybean
7. Dairy products and dishes made with milk
8. Nuts
9. Celery and dishes cooked with celery
10. Mustard and dishes made with mustard
11. Sesame seeds and dishes made with sesame seeds
12. Sulphur dioxide
13. Lupine and dishes made with lupine
14. Molluscs and dishes made with molluscs
15. Contains pork
16. Can be made for vegetarians
17. Spicy food
18. Suitable for vegans
19. Lactose free
20. Gluten free
- Locally sourced ingredients
- Raw ingredients from sustainable economy