

## CRUDO & STARTER

<i>Duck toast, rilette, cornichons, pico de gallo</i>	3980
<i>Octopus salad – bergamot gremolata, red onions, citrus vinaigrette</i>	4780
<i>Angus carpaccio – of melting dry-aged chuck, shaved parmesan</i>	4480
<i>Burrata – heritage tomatoes, red cipollini, feta-labneh</i>	4980

## CHIC

<i>Calamari Mosambique – spicy peri peri, citrus butter, shoestring fries</i>	7280
<i>Duck gyoza – super tender 9h duck confit, hoisin, scallions</i>	5280
<i>Moules – 500 g black mussels steaming in butter and white wine – add sobrassada: 1480</i>	4980
<i>Scampi al ajillo – baby prawns toasted in garlic-chili butter – add spaghetti: 1980</i>	5980

## FISH & STEAK (price for every 100 g)

<i>Branzino – whole fish, Italy</i>	4280
<i>Wagyu Flank 6+, Jack's Creek Farm, Australia</i>	8980
<i>Angus Rib Eye, dry-aged, Austria</i>	7280
<i>Wagyu Rib Eye 9+, Jack's Creek Farm, Australia</i>	14 980
<i>Wagyu Kagoshima A5, Japan</i>	17 980

## CHARCOAL GRILL (pm)

<i>Summer squash katsu, fresh dill, pickled cucumber mayo</i>	3480
<i>Charcoal-roasted potatoes, citrus labneh, arabic salsa</i>	3980
<i>Jalapeño, sobrassada, manchego</i>	4280
<i>Ash-baked sweet shallots, cumin greek yogurt dip</i>	3480

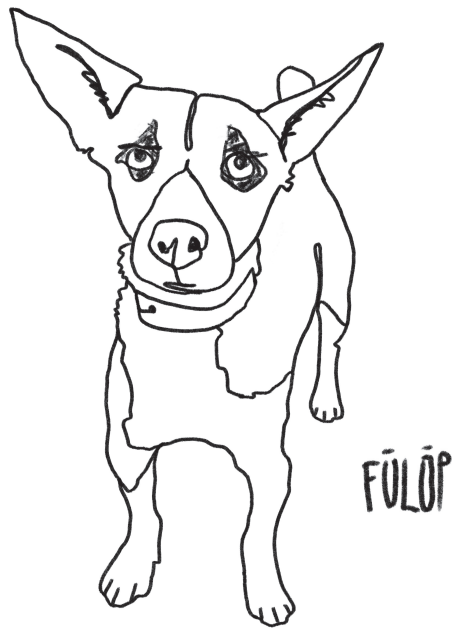
## PLATES

<i>Tales of Lecsó – comforting creamy ratatouille of sun-kissed tomatoes, paprikas and sweet onions</i>	3980
<i>Lamb garganelli – heart-warming ragout melting into creamy ricotta</i>	5480
<i>Char siu tortellini – slow-roasted beef brisket, parmesan butter cream</i>	4980
<i>Katsu Milanese – veal chop, crunchy panko and parmesan breading, jalapeno mayo</i>	3980 / 100 g

*A 15% service charge is added to your check to benefit the entire team. Share, enjoy and kiss a lot!*

*friends —*

*Fekete Farm biogazdaság  
Kereki Farm, Kerekegyháza  
Alberto Callejas  
Terra Pannónia, Pásztó  
The Fishmonger, Budaörs  
Séfkertje, Pilis  
Bandi a kacsás, Békés  
Szárász András, Galgahévíz*



*dinner —*

*dedicated to our lovely journeys  
in the south. Life is sweet, share  
your love!*