

comforting plates and good vibes to share.

<i>Open fire laffa, goat yogurt – add Turkish eggs:</i>	<i>2980</i>	<i>3980</i>
<i>Caviar flatbread, clouds of dill</i>		<i>3980</i>
<i>Avocado corn fritters</i>		<i>6480</i>
<i>Egg burger, kimchi chili mayo, cheddar</i>		<i>4980</i>
<i>Hungarian fish soup – add filet:</i>	<i>2480</i>	<i>3780</i>
<i>Hearty sour cabbage broth</i>		<i>3480</i>
<i>Smashed burrata – tomato & bread salad</i>		<i>6980</i>
<i>Ibiza caesar – add caviar:</i>	<i>8980</i>	<i>9880</i>
<i>The Bolognese – comforting 6-hour ragout</i>		<i>4780</i>
<i>My mother's slow-cooked free range chicken paprikash</i>		<i>4980</i>
<i>Duck leg confit sitting on its own juices</i>		<i>6780</i>
<i>Katsu Milanese – veal chop in crunchy panko</i>		<i>6480 / 100g</i>
<i>Potato gratin – melted Matusalem cheese</i>		<i>3980</i>
<i>Lobster spaghetti – Canadian monster in chili butter</i>		<i>19.980 / 100g</i>
<i>Sea bass – whole fish, ITA</i>		<i>6580 / 100g</i>
<i>Angus New York, bone-in, Terra Pannonia</i>		<i>9780 / 100g</i>
<i>Wagyu Flank 6+ / Rib Eye 9+, Jack's Creek, AUS</i>		<i>19.980 / 100g</i>
<i>Dry-aged Angus Chuck, Terra Pannonia</i>		<i>14.980 / 100g</i>

*and every day we prep ten juicy wagyu gruyère-burgers
- first come first served – 5980*

*Our service charge benefits the entire team.
Tipping your waiter is optional and sexy. Share, enjoy and kiss a lot!*