

*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 flat bread, clouds of dill</i>                                 |             | <i>3980</i>          |
| <i>Hungarian fish soup – add filet:</i>                                  | <i>2480</i> | <i>3780</i>          |
| <i>Hearty sour cabbage broth</i>                                         |             | <i>3480</i>          |
| <i>Freehand caesar – add chicken:</i>                                    | <i>3480</i> | <i>4280</i>          |
| <i>Tel-Aviv tomato salad – add smashed burrata:</i>                      | <i>3980</i> | <i>2980</i>          |
| <i>Cheese katsu, jalapeno mayo, crunchy cabbage</i>                      |             | <i>4980</i>          |
| <i>Late summer squash stew – add New Zealand lamb meatball:</i>          | <i>3480</i> | <i>2980</i>          |
| <i>Potato gratin – Matuzsálem cheese, crème fraîche, smoked sausage</i>  |             | <i>3980</i>          |
| <i>My mother's slow-cooked free range chicken paprikash</i>              |             | <i>4980</i>          |
| <i>The Schnitzel – add mash or tarragon lettuce:</i>                     | <i>3480</i> | <i>5980</i>          |
| <i>Lecsó – ratatouille of sun-kissed vegs – add duck liver:</i>          | <i>5980</i> | <i>4480</i>          |
| <i>Duck leg confit sitting on its own sizzling juices</i>                |             | <i>6780</i>          |
| <i>The Bolognese – super comforting 6-hour ragu</i>                      |             | <i>4780</i>          |
| <i>Lobster spaghetti – fresh Canadian monster in garlic 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> |

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