

comforting plates and good vibes to share.

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| <i>Turkish eggs – arabic yogurt, hot chili butter, lots of dill</i> | 4280 |
| <i>Shakshuka – sexy cumin-paprika ragout, add lamb meatballs: 3480</i> | 4980 |
| <i>Decadent eggplant schnitzel stretching on aromatic tomato cream</i> | 5480 |
| <i>Ibiza caesar, whole grilled romain – add caviar: 8980</i> | 9880 |
| <i>Marietta’s heritage bean soup – plate of caring, healing broth</i> | 3780 |
| <i>My mother’s paprikash of slow-cooked free range chicken</i> | 4980 |
| <i>Potato gratin – melted matusalem cheese, galgahéviz sausage</i> | 3980 |
| <i>Duck leg confit sitting on its own sizzling juices</i> | 7480 |
| <i>Smashed burrata – vibrant Tel-Aviv anchovy-tomato salad</i> | 6980 |
| <i>The Bolognese – super comforting 6-hour ragout</i> | 4780 |
| <i>Lecsó – ratatouille of sun-kissed vegs – add duck liver: 5980</i> | 4480 |
| <i>Katsu milanese – bone-in veal chop in crunchy panko</i> | 6480 / 100g |
| <i>Lobster spaghetti – fresh canadian monster in garlic chili butter</i> | 19.980 / 100g |
| <i>Sea bass – whole fish, Italy</i> | 6580 / 100g |
| <i>Angus New York, bone-in, Terra Pannonia</i> | 9780 / 100g |
| <i>Wagyu Flank 6+ / Rib Eye 9+, Jack’s Creek, Australia</i> | 19.980 / 100g |
| <i>Dry-aged Angus Chuck, Terra Pannonia</i> | 14.980 / 100g |

*and every day we prep ten juicy wagyu gruyere burgers
-first come first serve – 5980*

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