

comforting plates and good vibes to share.

<i>Marietta's heritage bean soup – plate of caring, healing broth</i>	<i>3780</i>
<i>Ultimate onion soup, sourdough, melting gruyere</i>	<i>4980</i>
<i>Freehand caesar – add chicken: 3480</i>	<i>4280</i>
<i>Crispy eggplant on aromatic tomato cream</i>	<i>5480</i>
<i>Cheese katsu, jalapeno mayo, crunchy cabbage</i>	<i>4980</i>
<i>Potato gratin – Matuzsalem cheese, cream fraiche, smoked sausage</i>	<i>3980</i>
<i>Spinach főzelék – add new zealand lamb meatball: 3480</i>	<i>3280</i>
<i>My mother's paprikash of slow-cooked free range chicken</i>	<i>4980</i>
<i>The Schnitzel – add mash or tarragon lettuce: 3480</i>	<i>5980</i>
<i>Lamb polpetti – charred meatballs, clouds of parmesan</i>	<i>7480</i>
<i>Duck leg confit sitting on its own sizzling juices</i>	<i>6780</i>
<i>The Bolognese – super comforting 6-hour ragout</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, Italy</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, Australia</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 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!*