

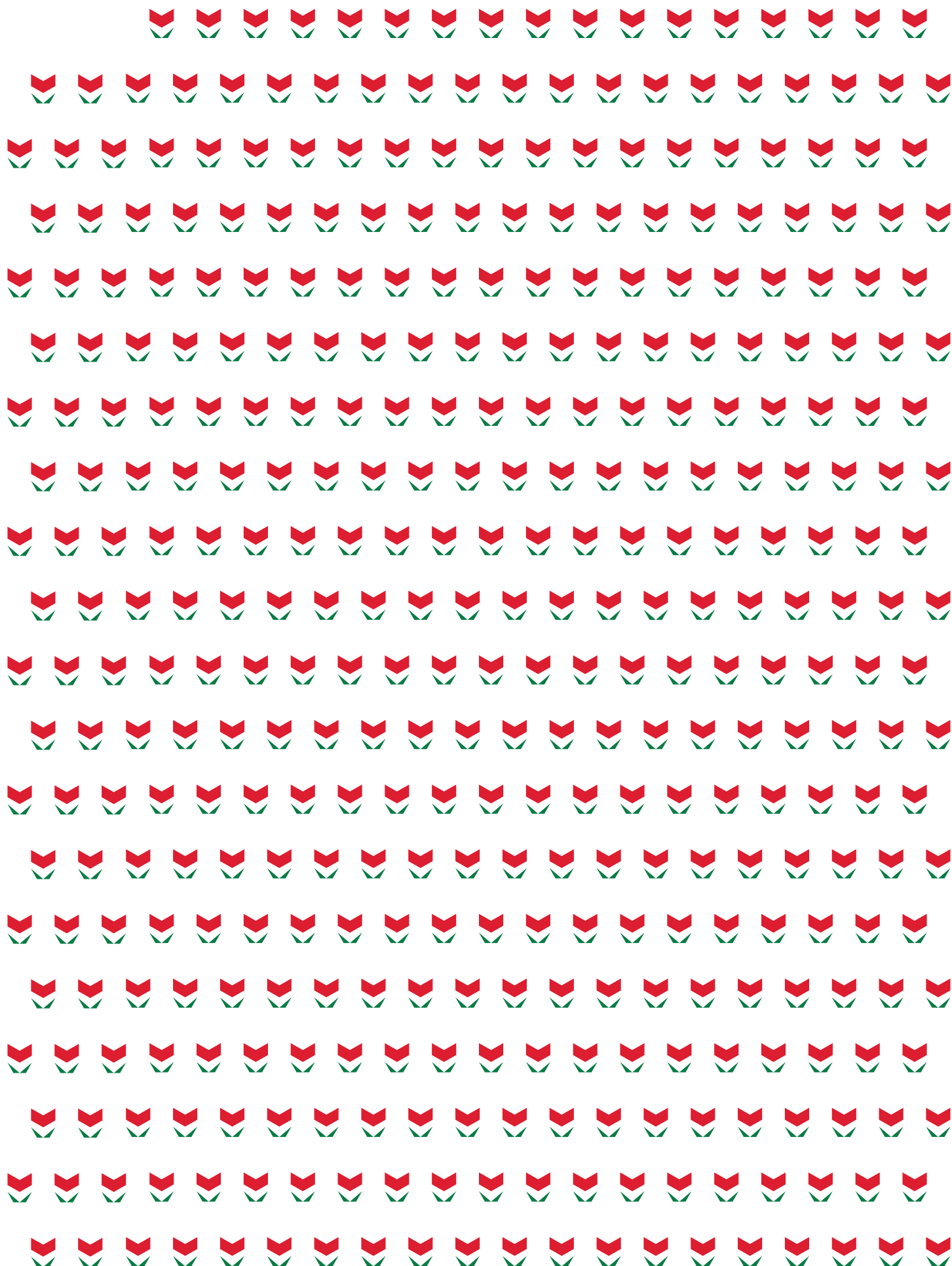


HUNGARIAN

GASTRO CELLAR

EST. 2017





RESERVATION +36 30 712 1619



HUNGARIAN HERITAGE

We believe that a nation can be truly known through its cuisine. A culture is characterized by its gastronomy just as much as by its musical works, literary works or fine art. There is a story behind every single food and drink offered here - all of them are about Hungary. About how we live and enjoy life.

GOULASH SOUP contains the curiosity of the plain and the ancient tradition of Hungarian agriculture.

PALINKA contains the finest flavor of the noblest fruits - and in the history of pálinka, the fate of Hungary dates back to the 14th century. century to the present day.

PAPRIKA hides the spiciness that makes us special and unmistakable in Europe and the world.

The success of **ZWACK UNICUM** or **PICK SALAMI** is a timeline stretching from the age of dualism, through the world wars, through communism and the change of regime to the present day, which follows the development of the entire country.

The origin of the **TOKAJ ASZÚ**, the key to its worldwide success, is the result of several lucky combinations: the evolution of the earth's history, the biological features, the climatic conditions, and the knowledge of the wine-growers of the people create this wine together.

The most important market for **HEREND PORCELAIN**'s handmade works of art is China - yes, the country of porcelain imports the most beautiful ceramic creations from us.

**Enjoy yor meal.
Cheers.**



» STARTER

Hungarikum mangalica peasant plate

sausage, töpörtyű (fried fat), bacon, charcuterie, garden vegetables, wild sourdough bread, butter

5 200 Ft



Günzer Cabernet Franc
Villány

1 600 Ft

Duck liver pate

with cold apple chutney and garden vegetables

4 500 Ft



Göncöl 5 puttonyos aszú
Tokaj

2 100 Ft

Caesar salad

optional topping: chicken / vegetarian

5 200 Ft



Figula Olaszrizling
Balaton region

1 500 Ft



Caesar salad

with king crab

6 500 Ft



Takler Pinot Noir Rosé

Szekszárd

1 100 Ft

Duck breast salad

with bacon, pear, camembert, garlic croutons

6 500 Ft



Takler Pinot Noir Rosé

Szekszárd

1 100 Ft

Eggplant cream & Hummus

with vegetable baton and toast

4 500 Ft



Szászi Badacsonyi Kéknyelű

Badacsony

2 800 Ft



» SOUPS

Goulash soup

from beef, with homemade mini-dumplings

2 900 Ft



St. Andrea Merengő Bikavér Superior

5 300 Ft

Eger

Onion soup in bread (V)

Makó style

2 500 Ft



IKON Chardonnay

1 100 Ft

Balatonboglár

Seasonal vegetable cream soup (VV)

2 500 Ft



Kreinbacher Nagy Somlói Juhfark

3 200 Ft

Balaton Region

Potato soup (VV)

Alföld style

2 500 Ft





» MAIN COURSES

Red wine beef stew

with kápis pepper dumplings

6 500 Ft



Gere Kopár

Villány

5 100 Ft

Transylvanian stuffed cabbage

*with sour cream, wild sourdough bread,
a pinch of spicy paprika*

6 500 Ft



Kreinbacher Nagy Somlói Juhfark

Balaton region

3.200 Ft

HUNGARIAN GREY CATTLE BETYÁR STEAK

12 000 Ft

*with porcini mushrooms, homemade lecho,
roasted, seasoned potatoes*



Günzer Cabernet Franc

Villány

1.600 Ft

Giant Schnitzel

*pork tenderloin, potatoes with
butter and parsley, cabbage salad*

7 200 Ft



IKON Rajnai Rizling

Balatonboglár

1 200 Ft

Grilled goat cheese (V)

*pickled tomato with mushroom-bulgur
salad, almond-cherry chutney*

7 200 Ft



Villa Tolnay Zöldvelteli 2023

Balaton region

2 300 Ft



Sous vide turkey breast

cream sauce, with fennel plum
frappe, wild rice (GM, LM)

7 200 Ft



Gál Tibor Pinot Noir 2021

Eger

1 600 Ft

Confit duck

plum pálinka with pearl onions, red
cabbage, mashed potatoes with onions

7 200 Ft



Sebestyén Mozaik Bikavér 2020

Szekszárd

2 000 Ft

MANGALICA GYPSY ROAST

12 000 Ft

with garlic, bacon, straw french fries,
cucumber salad



Takler Syrah 2021

Szekszárd

1 400 Ft

Paprikasch chicken with fresh tomatoes

with butter dumplings, romaine
salad with vinegar

6 500 Ft



Rustica Kékfrankos Siller 2022

Pilisborosjenő-Szentendre

1 700 Ft

Roasted zander fillet in its skin

with spinach pappardelle,
pearl tomatoes with truffles

8 200 Ft



IKON Chardonnay

Balaton Region

1 100 Ft





**Lentil stew
with falafel (V)**

4 500 Ft



Gál Tibor Pinot Noir 2021

Eger

1 600 Ft

**Pea vegetable dish with
smoked quail egg stew(V)**

4 500 Ft



Bolyki Királyleányka 2023

Eger

1 100 Ft

**Crispy zucchini-eggplant
taller (V)**

*with ajvar, lemon-zucchini chutney
with torn greens*

7 200 Ft

**Vegetable potato
pancake (V)**

salad with garlic chutney

4 500 Ft





» DESSERT

Somlói galuska

2 900 Ft



Göncöl Furmint 2023

Tokaj

1 100 Ft

Strudel selection (V)

3 900 Ft

with pálinka fruit dressing



Göncöl Furmint 2023

Tokaj

1 100 Ft

Pancakes

2 900 Ft

with raisin and cottage cheese, flambéed in the oven baked with grape pálinka & sweet sour cream



Göncöl 5 Puttonyos Aszú 2017

Tokaj

2 100 Ft

Vegan tapioca mousse

3 500 Ft

with Dunszt strawberry jam

Cheese selection

4 500 Ft

with Dunszt apple pie jam toasted walnut rose



Oremus Tokaji Aszú 5 Puttony 2017

Tokaj

37 700 Ft



» TASTING

PÁLINKA TASTING

with cold platter

STANDARD SET	3 x 2 cl	7 500 Ft
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PREMIUM SET	5 x 2 cl	12 500 Ft
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WINE TASTING

with cold platter

STANDARD SET	3 x 1.5 dl	7 500 Ft
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PREMIUM SET	5 x 1.5 dl	12 500 Ft
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SOMMELIER SET	7 x 1.5 dl	17 500 Ft
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DUNSZT SYRUP & JAM TASTING

STANDARD SET	3 x 2 dl	7 500 Ft
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PREMIUM SET	5 x 2 dl	12 500 Ft
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➤ PÁLINKA

	4 cl	2 cl	l	bottle	SHOP
1 Csepp Blackberry - Raspberry	3 300 Ft	1 800 Ft	0,35	23 300 Ft	17 900 Ft
1 Csepp Golden Cascara <i>Red Veltelini aged on coffee bed</i>	2 200 Ft	1 250 Ft	0,35	15 500 Ft	11 900 Ft
1 Csepp Irsai Olivér – Williams pear	2 200 Ft	1 250 Ft	0,35	15 500 Ft	11 900 Ft
1 Csepp Jeromine apple	1 500 Ft	800 Ft	0,35	9 900 Ft	7 600 Ft
1 Csepp Red veltelini grape	1 400 Ft	750 Ft	0,35	9 000 Ft	6 900 Ft
Agárdi Miraculum Irsai Olivér grape	1 700 Ft	900 Ft	0,5	13 000 Ft	9 990 Ft
Agárdi Miraculum Yellow Williams pear	2 400 Ft	1 500 Ft	0,35	13 000 Ft	9 990 Ft
Árpád premium quince	2 500 Ft	1 400 Ft	0,5	19 500 Ft	15 000 Ft
Árpád premium double aged gypsy cherry	1 800 Ft	1 000 Ft	0,5	13 700 Ft	10 500 Ft
Árpád premium ginger distillate	2 200 Ft	1 250 Ft	0,5	16 800 Ft	12 900 Ft
Árpád premium raspberry distillate	4 000 Ft	2 300 Ft	0,5	31 700 Ft	24 400 Ft
Árpád premium wild elderberry	2 500 Ft	1 400 Ft	0,5	16 800 Ft	12 900 Ft
Bestillo Gönci apricot	2 200 Ft	1 250 Ft	0,7	23 600 Ft	18 200 Ft
Bestillo red Williams pear	2 200 Ft	1 250 Ft	0,7	23 600 Ft	18 200 Ft
Bestillo plum	2 200 Ft	1 250 Ft	0,7	23 600 Ft	18 200 Ft
Brill aged blueberry	1 900 Ft	1 000 Ft	0,35	11 300 Ft	8 700 Ft
Brill quince pear	3 000 Ft	1 650 Ft	0,35	18 000 Ft	13 800 Ft
Brill beetroot distillate	2 500 Ft	1 400 Ft	0,35	14 300 Ft	11 000 Ft
Brill strawberry	3 200 Ft	1 750 Ft	0,35	19 300 Ft	14 800 Ft
Brill carrot distillate	2 500 Ft	1 400 Ft	0,35	14 300 Ft	11 000 Ft
Etyeki Blackcurrant	2 800 Ft	1 600 Ft	0,35	15 500 Ft	11 900 Ft
Etyeki apricot 40%	2 500 Ft	1 400 Ft	0,35	13 400 Ft	10 300 Ft
Etyeki cherry 40%	2 200 Ft	1 250 Ft	0,35	12 100 Ft	9 300 Ft
Etyeki Mutsu apple 45%	1 500 Ft	800 Ft	0,35	8 900 Ft	6 800 Ft
Etyeki blackberry 40%	3 500 Ft	1 900 Ft	0,35	19 900 Ft	15 300 Ft
Etyeki Williams pear 50%	1 500 Ft	800 Ft	0,35	9 900 Ft	7 600 Ft
Gyulai aged apricot	2 000 Ft	1 200 Ft	0,35	10 800 Ft	8 300 Ft
Gyulai elderflower geist	1 700 Ft	900 Ft	0,35	8 700 Ft	6 700 Ft
Gyulai „deep water” apricot	2 800 Ft	1 600 Ft	0,35	14 900 Ft	11 400 Ft



» WINE

WHITE WINE

White Wine of the House

Etyeki White 2023

Etyek-Buda

1.5 dl

0.75 l

SHOP

1 000 Ft

2 490 Ft

Etyeki Kúria Irsai Olivér

Etyek-Buda

1 200 Ft

3 500 Ft

2 650 Ft

IKON Chardonnay

Balaton Region

1 100 Ft

3 000 Ft

2 250 Ft

Szászi Badacsonyi Kéknyelű 2023 (Bio)

Balaton Region

2 800 Ft

8 000 Ft

6 200 Ft

Szíjjártó Előd Sauvignon Blanc

Etyek-Buda

1 700 Ft

5 100 Ft

3 950 Ft

Göncöl Furmint 2023 (semi-sweet)

Tokaj

1 100 Ft

2 800 Ft

2 150 Ft

IKON Rajnai Rizling 2023

Balatonboglár

1 200 Ft

3 700 Ft

2 850 Ft

Kristinus Liquid Sunshine 2022

Balatonboglár

3 300 Ft

9 000 Ft

7 500 Ft

Kreinbacher Somló Juhfark Selection 2021

Balaton Region

3 200 Ft

9 000 Ft

6 950 Ft

Béla és Bandi Balatonszőlősi Pinot Gris 2023

Balatonfüred-Csopak

1 500 Ft

4 400 Ft

3 450 Ft





» WINE

WHITE WINE

	1.5 dl	0.75 l	SHOP
<u>Villa Tolnay Zöldvelteli 2023</u>	2 300 Ft	6 900 Ft	5 300 Ft
<i>Balaton Region</i>			
<u>Figula Olaszrizling 2023</u>	1 500 Ft	5 800 Ft	4 500 Ft
<i>Balatonmellék</i>			
<u>Rustica Chardonnay 2021/22</u>	1 700 Ft	5 400 Ft	4 200 Ft
<i>PilisBorosjenő - Szentendre</i>			
<u>St. Andrea Boldogságos Egri Csillag Grand Superior 2022</u>	2 200 Ft	6 400 Ft	4 950 Ft
<i>Eger</i>			
<u>Rustica Irsai Olivér 2022</u>	1 400 Ft	4 100 Ft	3 200 Ft
<i>Pilisborosjenő - Szentendre</i>			
<u>Skizo Ottonel Muskotály 2023 (semi-sweet)</u>	1 300 Ft	3 800 Ft	2 990 Ft
<i>Balaton Region</i>			
<u>Bolyki Királyleányka 2023</u>	1 100 Ft	2 800 Ft	2 150 Ft
<i>Eger</i>			

ROSÉ

Rosé of the House

<u>Etyeki Rosé 2023</u>	1 000 Ft		2 350 Ft
<i>Etyek-Buda</i>			
<u>Takler Pinot Noir Rosé 2023</u>	1 100 Ft	2 900 Ft	2 250 Ft
<i>Szekszárd</i>			
<u>Rustica Kékfrankos Siller 2022</u>	1 700 Ft	4 900 Ft	3 800 Ft
<i>Pilisborosjenő - Szentendre</i>			

RED WINE

1.5 dl 0.75 l SHOP

Red Wine of the House

1 100 Ft

2 850 Ft

Etyeki Red 2023

Etyek-Buda

Günzer Cabernet Franc 2018

1 600 Ft

4 500 Ft

3 450 Ft

Villány

Gere Kopar 2020

5 100 Ft

14 000 Ft

10 900 Ft

Villány

Kiss Gábor 364 Rouge 2023

1 500 Ft

4 500 Ft

3 450 Ft

Villány

Gál Tibor Pinot Noir 2021

1 600 Ft

5 000 Ft

3 850 Ft

Eger

Takler Syrah 2021

1 400 Ft

4 100 Ft

3 150 Ft

Szekszárd

St. Andrea Merengő (Bikavér Superior) 2021

5300 Ft

15 500 Ft

11 900 Ft

Eger

IKON Tulipán 2017

3 900 Ft

11 600 Ft

8900 Ft

Balatonboglár

Sebestyén Mozaik Bikavér 2020

2 000 Ft

5 900 Ft

4500 Ft

Szekszárd

» WINE

SPARKLING WINE

Etyeki Kúria Pláne Frizzante White Dunántúl

Etyek-Buda

1.5 dl

0.75 l

SHOP

1 000 Ft

3 700 Ft

2 850 Ft

Kreinbacher Prestige Brut

Balaton Region

4 000 Ft

11 900 Ft

9 100 Ft

Szijjártó Előd Brut Méthode Traditionnelle 2020

Etyek-Buda

DESSERT WINE

Oremus Tokaji Aszú 5 Puttony 2017

Tokaj

0,5 dl

0.5 l

SHOP

37 700 Ft

29 000 Ft

Göncöl 5 Puttonyos Aszú 2017

Tokaj

2 100 Ft

11 000 Ft

8 500 Ft



» BEER & CIDER & COCKTAIL

BEER	0,5 l	0,3 l
TAPPED	1 300 Ft	1 000 Ft
Staropramen		
BOTTLED	0.3 l	
Borsodi (HU)	1 000 Ft	
Borsodi gyümölcsös (HU)	1 000 Ft	

CIDER	0,33 l
Somersby Rasp+lime/Passion+orange	1 200 Ft
Somersby Apple	1 200 Ft

PÁLINKA COCKTAIL

WILL YOU BERRY ME?	3 900 Ft
BIRS / QUINCE & TONIC	3 900 Ft
RISE AND SHINE	2 900 Ft
[JUNIPER &] TEA TIME	3 200 Ft
PEST MULE	3 200 Ft
HUNGARIAN STRIPPER	3 200 Ft



» SHORT DRINKS

RUM

	4 cl	2 cl
Flor de Cana 12 years old	2 800 Ft	1 600 Ft
Plantation Pineapple	2 800 Ft	1 600 Ft
Bacardi Carta Blanca	1 400 Ft	750 Ft

UNICUM (HU)

Zwack Unicum	1 400 Ft	750 Ft
Zwack Unicum Szilva	1 400 Ft	750 Ft
Zwack Unicum Riserva	1 400 Ft	750 Ft

VODKA

Opera (HU)	1 500 Ft	800 Ft
Absolut	1 400 Ft	750 Ft

WHISKEY

Agárdi (HU)	1 800 Ft	1 000 Ft
Woodford	2 000 Ft	1 200 Ft
Jameson Irish Whiskey	1 800 Ft	1 000 Ft
Glenmorangie 10 years	2 400 Ft	1 500 Ft
Nikka Japan	2 400 Ft	1 500 Ft

GIN

Pálinka Experience Originals: Artisan London Dry Gin	2 000 Ft	1 200 Ft
Etyeki Czimerey Gin 42% (HU)	2 000 Ft	1 200 Ft
Agárdi London Dry Gin 43% (HU)	2 400 Ft	1 500 Ft
Tequila		
Sierra Silver	1 400 Ft	750 Ft
Olmeca	2 400 Ft	1 500 Ft

LIQUEUR

Jägermeister	1 400 Ft	750 Ft
Kahlúa	1 400 Ft	750 Ft
Disaronno	1 400 Ft	750 Ft



» **SOFT DRINKS**

LEMONADE & SYRUP

LEMONADE

Lemon

0.5 l

0.3 l

1 200 Ft

900 Ft

Flavoured

1 400 Ft

1 100 Ft

Elderberry / Raspberry / Seasonal flavours

HOME-MADE ICED TEA

1 200 Ft

900 Ft

DUNSZT PREMIUM SYRUP

1 200 Ft

900 Ft

Strawberry / Raspberry / Cherry / Elderflower / Lemongrass

SOFT DRINKS

0.25 l

Coca-Cola

700 Ft

Coca-Cola Zero

700 Ft

Cappy Narancs / Orange

700 Ft

Cappy Alma / Apple

700 Ft

FuzeTea

700 Ft

Kinley tonic

700 Ft

RedBull

1 200 Ft

Fever Tree Premium Tonic Water

1 200 Ft

Fever Tree Elderflower Tonic Water

1 200 Ft

Fever Tree Premium Ginger Ale

1 200 Ft

MINERAL WATER

0.33 l

Szentkirályi mineral water

700 Ft



» **COFFEE & TEA**

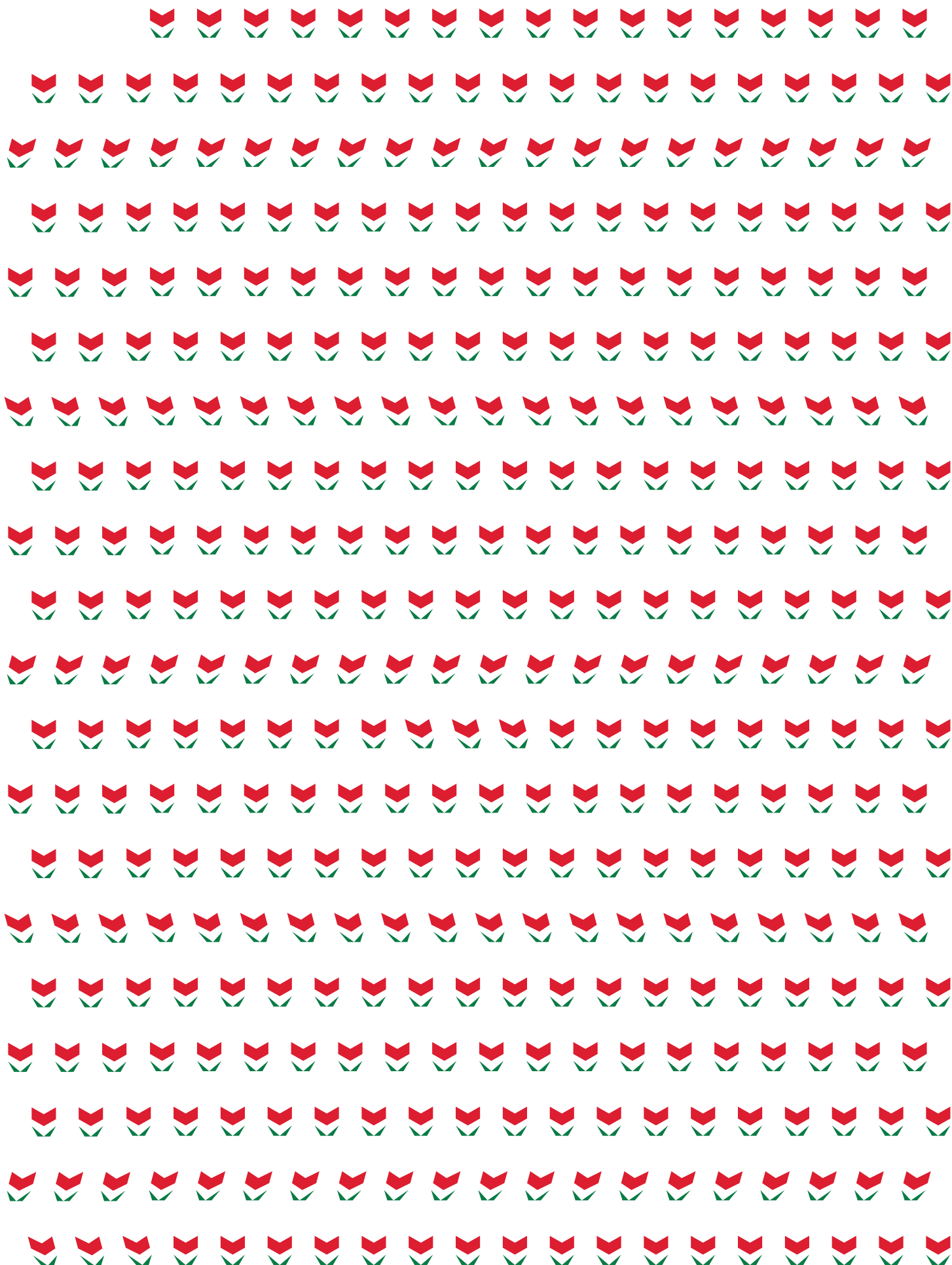
Vienna XVI. Espresso	600 Ft
Americano	700 Ft
Cortado	700 Ft
Cappuccino	900 Ft
Latte	1 100 Ft
Forró csokoládé / Hot chocolate	1 100 Ft
Premium Tea	700 Ft

EXCLUSIVE · PROFESSIONAL · UNIQUE
**BILLIARD
CLUB**

POOL TABLE RENTAL

3 500 Ft/h





Our prices include VAT. We add a 12% service charge to the bill. Kitchen opening hours: weekdays until 21:00, Fri-Sun until 22:00.
Last call 30 minutes before kitchen closing time.

