

## STARTERS

- Classic beef tartare, 80 gr 26,5 EUR / 10 450 HUF  
Main portion is served with salad and fries, 120 gr 43 EUR / 16 850 HUF  
Marinated salmon with mustard and dill 19 EUR / 7450 HUF  
Grilled foie gras with apple, celery and salted almonds 28 EUR / 10 950 HUF

## SALADS

- Buffalo mozzarella with fennel, blood orange and toasted focaccia 23 EUR / 8950 HUF  
Caesar salad with chicken or prawn 21,5 EUR / 8450 HUF / 26,5 EUR / 10 450 HUF  
Roasted beetroot salad with pomegranate and pecan 18 EUR / 6950 HUF

## SHELLFISH & CAVIAR

- Scallop ceviche with bell pepper 21,5 EUR / 8450 HUF  
Prawns with garlic, cherry tomato and sourdough bread 19 EUR / 7450 HUF  
Ossetra caviar (10 g), blinis and crème fraîche 56,5 EUR / 22 050 HUF

## SOUP

- The Hungarian goulash soup with noodles, hot paprika 14 EUR / 5550 HUF  
Celery soup and lovage 12,5 EUR / 4850 HUF  
Green pea consommé with stuffed guinea fowl breast 12,5 EUR / 4850 HUF

## TRADITIONAL HUNGARIAN DISHES

- Foie gras parfait with sour cherry, pistachio and milk loaf 24,5 EUR / 9550 HUF  
Chicken paprikash, Hungarian dumplings and cucumber salad 24,5 EUR / 9450 HUF  
Homemade sausage with fava bean ragout and homemade pickles 21,5 EUR / 8450 HUF  
Veal osso bucco braised in red wine sauce with mashed potatoes and plum compote 26 EUR / 10 950 HUF

## THE GRILL

All grills are served with spinach cream, sautéed new potatoes and brussels sprouts

- Ribeye 250 gr 55 EUR / 21 550 HUF  
Salmon steak 200 gr 32 EUR / 12 550 HUF  
Bone-in pork loin 250 gr 35,5 EUR / 13 750 HUF  
Chicken Supreme 200 gr 28 EUR / 10 950 HUF  
Choose your preferred sauce  
Green pepper sauce Bearnaise sauce Beef jus

## MEAT

- Angus beef burger with bacon, cheddar cheese, remoulade and roasted onion 25,5 EUR / 9950 HUF  
Venison loin with jerusalem artichoke, parsley root and sage-gooseberry jus 35 EUR / 13 850 HUF  
Wiener schnitzel made from mangalica pork, served with parsley potatoes and butterhead lettuce 35 EUR / 13 850 HUF

## FISH

- Pan seared salmon-trout with cauliflower puree and spring vegetables 32 EUR / 12 550 HUF  
Squid, prawns and black mussels with homemade spaghetti, lemon butter sauce 21,5 EUR / 8450 HUF  
Panko fried cod with remoulade sauce and salad 27,5 EUR / 10 750 HUF

## VEGAN DISHES

- Roasted cauliflower with chickpeas 21,5 EUR / 8450 HUF  
Sweet potato and sugar peas in red curry with jasmin rice 21,5 EUR / 8450 HUF  
Forest mushroom campanelle pasta 23 EUR / 8950 HUF

## ADDITIONAL SIDES

6,5 EUR / 2550 HUF / PORTION

- Baby spinach  
French fries  
Mashed potato  
Mixed salad  
Roasted courgette

## FIXED PRICE MENU

Two courses 39,5 EUR / 15 450 HUF  
three courses 57 EUR / 22 250 HUF

## STARTERS

- Marinated salmon with mustard and dill  
or  
Roasted beetroot salad with pomegranate and pecan  
or  
Foie gras parfait with sour cherry, pistachio and milk loaf

## MAIN DISHES

- Confit duck leg with red cabbage and gratin potato  
or  
Roasted cauliflower with chickpea  
or  
Panko fried cod with remoulade sauce and salad

## DESSERTS

- Traditional lemon tart  
or  
New York chocolate cake  
or  
Rice pudding with sour cherry

## SWEETS AND CHEESE

- Cottage cheese dumplings 11,5 EUR / 4450 HUF  
Vegan coconut foam 11,5 EUR / 4450 HUF  
Traditional lemon tart 11,5 EUR / 4450 HUF  
Rice pudding with sour cherry 11,5 EUR / 4450 HUF  
New York chocolate cake 13,5 EUR / 5250 HUF  
Hungarian farm cheese trio 21 EUR / 8250 HUF

## FOOD ALLERGIES AND DIETARY RESTRICTIONS

-  1. Cereals containing gluten
-  2. Crustaceans
-  3. Eggs
-  4. Fish and dishes made of fish
-  5. Peanuts and dishes made with peanuts
-  6. Soybean and dishes made with soybean
-  7. Dairy products and dishes made with milk
-  8. Nuts
-  9. Celery and dishes cooked with celery
-  10. Mustard and dishes made with mustard
-  11. Sesame seeds and dishes made with sesame seeds
-  12. Sulphur dioxin
-  13. Lupine and dishes made with lupine
-  14. Molluscs and dishes made with molluscs
-  15. Contains pork
-  16. Can be made for vegetarians
-  17. Hot food
-  18. Suitable for vegans
-  19. Lactose free
-  20. Gluten free
-  Locally sourced ingredients
-  Raw ingredients from sustainable economy

White Salon  
CUISINE