

White Salon

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STARTERS

Classic beef tartare	20,5 EUR / 7175 HUF
Main portion is served with salad and fries	30,5 EUR / 10 675 HUF
Marinated salmon, mustard and dill	19 EUR / 6650 HUF
Jewish egg salad with duck liver on sourdough bread	20,5 EUR / 7175 HUF

SALADS

Crispy duck salad, date, orange	20 EUR / 7000 HUF
Ceasar salad (prawn or chicken)	20 EUR / 7000 HUF
Roasted beetroot with pomegranate and pecan	18 EUR / 6300 HUF

SHELLFISH & CAVIAR

Scallops ceviche with bell pepper
22 EUR / 7700 HUF

1, 8, 14, 19, 20, ∞

Gambas with garlic, cherry tomato and sourdough bread
19 EUR / 6650 HUF

1, 2, 17, 19, ∞

Osetra caviar (10 g) blinis and cremé fraiche
63 EUR / 22 050 HUF

1, 3, 4, 7, ∞

SOUP

The Hungarian goulash soup with home made noodles, hot paprika and sourdough bread on the side	13,5 EUR / 4725 HUF
Celery soup and lovage	12,5 EUR / 4375 HUF
Chicken consommé with root vegetables and chicken dumpling	12,5 EUR / 4375 HUF

FISH

Pan fried pike-perch, bacon and oyster mushroom	31 EUR / 10 850 HUF
Squid, gambas and black mussels spaghetti, lemon butter sauce	20 EUR / 7000 HUF
Panko fried cod with remoulade sauce	28 EUR / 9800 HUF

VEGAN

Roasted cauliflower with chickpea	20 EUR / 7000 HUF
Sweet potato and sugar peas red curry with jasmín rice	20 EUR / 7000 HUF
Forest mushroom penne	22 EUR / 7700 HUF

SIDES

5 EUR / 1750 HUF / PORTION

All grills are served with your choice of sides

Baby spinach
18, 19, 20

French fries
18, 19, 20

Mashed potato
7, 20

Mixed salad
3, 10, 16, 18, 20

Roasted courgette
8, 11, 16, 18, 19, 20

TRADITIONAL HUNGARIAN DISHES

Foie gras terrine with sour cherry and brioche	20,5 EUR / 7175 HUF
Chicken paprikash, Hungarian dumplings and cucumber salad	24 EUR / 8400 HUF
Home made sausage with onions, pickles and mustard	20 EUR / 7000 HUF
Flat iron steak stew, garlic spätzle and apricot compot	27 EUR / 9450 HUF

THE GRILL

All grills are served with new potatoes and roasted chicory

Beef entrecote 250 gr	36 EUR / 12 600 HUF
Salmon loin 200 gr	29 EUR / 10 150 HUF
Mangalica pork loin on the bone 250 gr	29 EUR / 10 150 HUF
White cabbage sate	20 EUR / 7000 HUF

Choose your preferred sauce

Green pepper sauce	Bernaise sauce	Beef jus
7, 9, 10, 20	3, 7, 20	9, 20

MEAT

Angus beef burger with bacon, cheddar cheese, remoulade and roasted onion	21 EUR / 7350 HUF
Baby roasted chicken with thyme and sweet potato	27 EUR / 9450 HUF
Mangalica pork schnitzel with potato salad	28,5 EUR / 9975 HUF

FIXED PRICE MENU

Two courses 40 EUR / 14 000 HUF, three courses 55 EUR / 19 250 HUF

STARTERS

Marinated salmon with mustard and dill
or
Roasted beetroot salad with pomegranate
or
Jewish egg salad, duck liver on sourdough bread

MAINS

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

DESSERTS

Choux with vanilla cream and praline
or
Lemon sorbet, pepper crumble
or
Rice pudding with sour cherry

SWEETS AND CHEESE

Lemon sorbet, pepper crumble	11, 5 EUR / 3850 HUF
Choux with vanilla cream and praline	11,5 EUR / 3850 HUF
Rice pudding with sour cherry	11,5 EUR / 3850 HUF
Valrhona chocolate cake	12,5 EUR / 4375 HUF
Hungarian farm cheese duo	20,5 EUR / 7175 HUF

Local handmade cheese products, freshly baked cottage cheese salted scones and home made jam (Vászoly Balaton cheese, St. Jakab cheese)

A 15% service charge will be added to your bill. The check will be issued in Hungarian Forints, the prices on the menu in Euro are an indication and do not reflect the daily exchange rate.

FOOD ALLERGIES AND DIETARY RESTRICTIONS

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