

MENU

BEER SNACKS

 HERMELIN CHEESE, RUSTIC BAGUETTE	4 900 FT	1, 7
 GRISSINI BREADSTICKS	2 200 FT	1, 3, 7, 9, 10
PORK CRACKLINGS, MUSTARD, PICKLES, WILD-SOURDOUGH BREAD	2 500 FT	1, 3, 7, 9
 SALTED PEANUTS	1 200 FT	5
 POPCORN	1 200 FT	
 DIPPING SAUCE WITH KETCHUP (9, 11) OR MAYONNAISE (3, 9, 11)		
FRENCH FRIES	1 900 FT	1, 6, 7
SWEET POTATO FRIES	2 500 FT	1, 6, 7

APPETISERS

HUNGARIAN-STYLE BEEF TARTARE, SEASONAL VEGETABLES, BUTTER, MALDON SALT, TOASTED RUSTIC BAGUETTE	5 900 FT	1, 3, 6, 9, 11, 15
 GRILLED EGGPLANT, LEMON TAHINI, POMEGRANATE, ALMONDS, MALDON SALT (VEGAN)	2 500 FT	1, 5, 8, 10
BUFFALO CHICKEN WINGS, BLUE CHEESE, CELERY	4 500 FT	1, 6, 7, 9, 15
BEEF RILLETTE WITH FRESH VEGETABLES AND RUSTIC BAGUETTE	4 900 FT	1, 6, 10

SOUP

GOULASH SOUP, WILD-SOURDOUGH BREAD	4 400 FT	1, 6, 11, 15
 SEASONAL CHILLED FRUIT SOUP — PLEASE ASK YOUR SERVER ABOUT TODAY'S SEASONAL SELECTION!	2 900 FT	
 CREAMY CORN SOUP, POPCORN, CORIANDER, LIME	2 900 FT	1, 5, 7, 9, 15

MAIN COURSES WITH SIDE DISHES

BEEF CHEEK IN "VADAS" SAUCE, BREAD DUMPLINGS	6 900 FT	1, 3, 6, 7, 9, 15
HORTOBÁGY-STYLE SAVORY MEAT CRÊPE, DILL FOAM, SMOKED PAPRIKA	5 500 FT	1, 3, 6, 7, 15
SIRLOIN STEAK, PARSLEY POTATOES, HOLLANDAISE SAUCE	9 900 FT	3, 6, 7, 9, 15
PULLED DUCK LEG, CREAMY POLENTA, GRILLED PEACH, ARUGULA, BALSAMIC GLAZE	6 900 FT	3, 6, 9, 15
 TOMATO GNOCCHI, CASHEWS, BASIL PESTO (VEGAN)	4 900 FT	1, 6, 8, 15
GAMBAS PIL-PIL, BAGUETTE	6 900 FT	1, 2, 6, 7, 11, 13
CRISPY SUCKLING PIG "CAESAR", RED CABBAGE CREAM, BELUGA LENTILS, PORK CRISPS	5 900 FT	1, 6, 7, 9, 11
WIENER SCHNITZEL (PORK LOIN), PARSLEY POTATOES, LEMON, MALDON SALT	6 900 FT	1, 3, 6, 7
SALMON STEAK, ROASTED CELERIAC CREAM, PAK CHOI	9 900 FT	4, 6, 15
BEEF STEW, NOKEDLI (HUNGARIAN DUMPLINGS)	6 900 FT	1, 3, 6, 15
BEER-BRAISED PORK KNUCKLE, BAVARIAN CABBAGE, MUSTARD, PICKLED RED ONION, FRIES	10 900 FT	1, 6, 9, 11, 15

PICKLED VEGETABLES

 FERMENTED CUCUMBER (HUNGARIAN SOUR CUCUMBER)	1 900 FT	11
 MIXED PICKLED VEGETABLES	1 900 FT	11
 CUCUMBER SALAD WITH SOUR CREAM	1 900 FT	7

WE ADD 12% SERVICE CHARGE TO THE FINAL AMOUNT OF THE INVOICE.

MENU



FRESHLY MADE CRAFT BURGERS – STRAIGHT FROM DEEP BURGER!
ALL OUR BURGERS ARE SERVED WITH FRIES AND HOMEMADE SAUCE.
YOU CAN SUBSTITUTE SWEET POTATO FRIES FOR AN EXTRA 1290 HUF.

CLASSIC BURGER 150 G ANGUS BEEF, BACON, RED CHEDDAR, TOMATO, ROMAINE LETTUCE, PICKLES, HOUSE SAUCE	5 900 FT	1, 3, 6, 7, 9, 11, 14, 15
PULLED PORK BURGER 140 G PULLED PORK, BBQ, RED CHEDDAR, COLESLAW	5 500 FT	1, 3, 6, 7, 9, 11, 14, 15
SMOKED GOMOLYA CHEESE BURGER 140 G SMOKED GOMOLYA, TOMATO, ARUGULA, PICKLES, HOUSE SAUCE	5 900 FT	1, 3, 6, 7, 9, 11, 14, 15
CRISPY PANKO CHICKEN BURGER 130 G CHICKEN BREAST FILLET, ROMAINE LETTUCE, TOMATO, PICKLES, HOUSE SAUCE	5 500 FT	1, 3, 6, 7, 9, 11, 14, 15
BEERHOUSE BURGER 150 G ANGUS BEEF, RED CHEDDAR, DOUBLE BACON, PICKLES, TOMATO, ONION RINGS, RED ONION JAM	6 900 FT	1, 3, 6, 7, 9, 11, 14, 15

SALAD

 GRILLED ROMAINE HEARTS, CAESAR DRESSING, CROUTONS, PARMESAN CRISPS	3 900 FT	1, 3, 4, 7, 8, 9, 11, 13, 14, 15
WITH CHICKEN BREAST	4 900 FT	
WITH SHRIMP	5 900 FT	2
 ARUGULA, CHERRY TOMATOES, OLIVE OIL, BALSAMIC VINEGAR, MALDON SALT	3 900 FT	11, 15
 MIXED BEETS, ORANGE SEGMENTS, FETA, WALNUTS, OLIVE OIL, MALDON SALT	4 900 FT	6, 7, 8, 11

DESSERTS

 CHEESECAKE WITH SALTED CARAMEL SAUCE	3 500 FT	1, 3, 7
 VEGAN CARROT CAKE, WALNUT CREAM, LIME	3 500 FT	1, 5, 8, 14
 CHOCOLATE SOUFFLÉ, COOKIE CRUMBLE, WALNUT ICE CREAM	3 500 FT	1, 3, 5, 7, 8, 11, 14

EXTRAS

 WILD SOURDOUGH BREAD	1 000 FT	1
 RUSTIC BAGUETTE	1 000 FT	1

ALLERGEN:

GLUTEN
CRUSTACEANS
EGG
FISH
PEANUT
SOY
DAIRY, LACTOSE
NUTS

CODE:

1
2
3
4
5
6
7
8

ALLERGEN:

MUSTARD
SESAME SEEDS
SULPHUR DIOXIDE, SULFITES
LUPINE
MOLLUSCS
ARTIFICIAL SWEETENERS
CELERY

CODE:

9
10
11
12
13
14
15



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