

STARTERS

Roasted Jerusalem artichoke with brown butter, 2500,-
celery purée, hazelnut, barley, ricotta mousse



Duck and chicken liver parfait, Tokaj wine jelly, 3200,-
fig chutney, almond, chargrilled sourdough
bread



Warm trout fillet, smoked lemon zest cream, 3600,-
grapefruit, tapioca, cucumber, marinated
ginger



Mushroom velouté, burnt leek, marinated 2300,-
and sautéed mushroom



Beef bouillon, vegetables and homemade 2600,-
meat dumpling



MAIN COURSES

Pan-fried duck breast in “dukkah” crust, yellow 5600,-
beetroot, golden raisins, homemade soft cheese
and spinach strudel



Braised pork cheek, smoked mashed potato, 4900,-
sautéed mushroom and root vegetables,
mustard seeds, horseradish



Roasted pullet terrine, parsnip purée, kale, 3900,-
puy lentil, pickled red onion



Pan-fried dorado, chorizo chowder, 7500,-
homemade gnocchi, celery, swiss chard



Rib eye steak, green peppercorn sauce, 9800,-
confit ratte potato with thyme, salt-baked
carrot, caramelized shallot, watercress



Miso glazed aubergine, coconut curry sauce, 3700,-
pak choi, cashew nuts, chickpea beignet



DESSERTS

Caraĩbe chocolate mousse, earl grey tea, cassis 2500,-



Rice pudding mousse, sour cherry,
Moroccan lemon 2500,-



Aria cheese cake 2500,-



HIGH NOTE

SKY BAR

BUDAPEST

Gluten free Lactose free Vegetarian

Contains nuts

Shellfish

Our prices are in HUF. VAT and a 15% service charge is included. Should you have any dietary restrictions, please contact a member of our staff.