



GRÓF DEGENFELD

1857 TOKAJ

APPETIZERS

TATAR BEEFSTEAK, duck liver ice cream, homemade bread 1,3,5,7,8,10,11,13 4.500 Ft

Recommended wine: Tokaji Aszú 5 puttonyos 2017

Halfboard additional charge: 2.000 Ft

MANGALITSA COLD CUTS, pickled vegetables, homemade bread 1,7,9,10,11 3.000 Ft

Recommended wine: Tokaji BIO Furmint „Zomborka” 2022

GRILLED HANDMADE CHEESE from Szuhafő, beetroot risotto, golden raisins 5,7,8,11,13 3.000 Ft

Recommended wine: Tokaji BIO Szamorodni 2020

SOUPS

BEEF CONSOMMÉ, boiled meat and vegetables, pasta 1,3,9 3.000 Ft

**VENISON BORSCHT SOUP, handmade sour cream from Szuhafő,
homemade bread** 1,5,7,8,9,10,11,13 3.000 Ft

Recommended drink: Aszútörköly Pálinka 2019

CREAM SOUPS

GREEN PEA CREAM SOUP, basil pea salad, buffalo mozzarella 3,5,7,8,9,11,13 2.500 Ft

CITRUS KOHLRABI CREAM SOUP, mango, sun-dried tomato 5,8,9,10,11,13 2.500 Ft

CARROT CREAM SOUP WITH CORIANDER, shrimp salad, fennel 2,5,8,9,11,13 2.500 Ft



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Choose a **main course** and **accompanying sides** as you like. Our waiter will assist you in making your selection and finding the best wine to complement your dish.

If you prefer to choose in a traditional manner, you will find our Chef's selection the following page.

MAIN COURSE

**„MAGYARTARKA” BEEF
TENDERLOIN, green pepper
sauce, fried onion rings**

1,3,5,7,8,9,10,11,13

12.500 Ft

Halfboard additional charge: 8.000 Ft

**BREADED VEAL CHOP, aioli
sauce with roasted peppers**

1,3,7,9,10,11

7.500 Ft

Halfboard additional charge: 3.000 Ft

THYME VENISON RAGOUT

3,10,11

5.000 Ft

**STICKY PORK RAGOUT, green
onion, coriander** 1,5,6,8,9,10,11,13

4.000 Ft

**ROASTED DUCK LEG
with ginger, golden raisins**

9,10,11

5.500 Ft

**FREE RANGE CHICKEN
BREAST, ham, spinach, basil**

5,7,8,9,10,11,13

4.000 Ft

**CATFISH FILLET,
celery velouté sauce with
caviar** 4,5,8,9,10,11,13

5.000 Ft

SIDE

**PAN-FRIED ROOT
VEGETABLES
and mushrooms from
Zemplén area** 5,8,9,10,11,13

2.000 Ft

**ROASTED BEETROOT and
apple**

5,6,8,9,10,11,13

1.200 Ft

**„GREEN PEA STEW”,
handmade cheese** 3,5,7,8,9,10,11,13

1.500 Ft

**CREAMY MASHED POTATOES
with truffle from Zemplén
area** 7

2.500 Ft

**FRENCH FRIES or fried sweet
potatoes** 1

1.500 Ft

**ARANCINI (fried risotto balls)
stuffed with sun-dried
tomatoes** 1,3,5,7,8,9,10,11,13

2.000 Ft

**„CSUSZA” with handmade
cottage cheese and sour
cream, pork cracklings** 1,3,7

1.500 Ft

SALAD, PICKLE

**MIXED SALAD, mustard
vinaigrette** 10,11

1.800 Ft

**CITRUS SALAD
(Citrus, furmint dressing,
green salad)** 5,8,11,13

2.000 Ft

**CAPRESE SALAD
(tomatoes, basil, buffalo
mozzarella)**

5,7,8,10,11,13

2.800 Ft

PICKLED VEGETABLES 9,10,11

1.200 Ft

MIXED PICKLES 9,10,11

1.200 Ft

15% service charge will be added to your bill!

The list of allergens can be found following our menu.



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MAIN COURSES ACCORDING TO OUR OFFER

„MAGYARTARKA” BEEF TENDERLOIN, green pepper sauce, fried onion rings, truffle mashed potatoes 1,3,5,7,8,9,10,11,13 <i>Recommended wine: Tokaji Aszú 5 puttonyos 2017</i> Halfboard additional charge: 8.000 Ft	15.000 Ft
BREADED VEAL CHOP, aioli sauce with roasted peppers, fried sweet potatoes 1,3,5,7,8,9,10,11,13 <i>Recommended wine: Tokaji Aszú 6 puttonyos 2017</i> Halfboard additional charge: 3.000 Ft	9.000 Ft
THYME VENISON RAGOUT, pasta with handmade cottage cheese and sour cream from Szuhafő, pork crackling 1,3,5,7,8,9,10,11,13 <i>Recommended wine: Tokaji Aszú 5 puttonyos 2017</i>	6.500 Ft
STICKY PORK RAGOUT, arancini stuffed with sun-dried tomatoes 1,3,5,6,7,8,9,10,11,13 <i>Recommended wine: Tokaji BIO Late Harvest „Fortissimo” 2023</i>	6.000 Ft
ROASTED DUCK LEG WITH GINGER, golden raisins, beetroot, apple 5,6,7,8,9,11,13 <i>Recommended wine: Tokaji BIO Szamorodni 2020</i>	6.700 Ft
FREE RANGE CHICKEN BREAST, ham, spinach, „green pea stew” 3,5,7,8,9,10,11,13 <i>Recommended wine: Tokaji BIO Late Harvest „Fortissimo” 2023</i>	5.500 Ft
CATFISH FILLET, celery velouté sauce with caviar, citrus salad 1,3,4,5,7,8,9,10,11,13 <i>Recommended wine: Tokaji BIO Muscat Blanc 2022/2023</i>	7.000 Ft



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HOMEMADE PASTAS AND RISOTTOS

„CSUSZA” PASTA with handmade cottage cheese and sour cream, pork cracklings 1,3,7	3.000 Ft
<i>Recommended wine: Tokaji Aszú 5 puttonyos 2017</i>	
BASILA GNOCCHI, shrimp, fennel 1,3,5,7,8,9,10,11,13	3.500 Ft
<i>Recommended wine: Tokaji BIO Late Harvest „Fortissimo” 2023</i>	
RISOTTO, MUSHROOMS AND CHEESE from Zemplén area, vegetables 5,7,8,9,10,11,13	3.500 Ft
<i>Recommended wine: Tokaji Late Harvest „Andante” 2016</i>	
ARANCINI (fried risotto balls), sun-dried tomatoes, roasted peppers, buffalo mozzarella 1,3,5,7,8,9,10,11,13	3.000 Ft
<i>Recommended wine: Tokaji BIO Szamorodni 2020</i>	

DESSERT

TOKAJI ESSZENCIA 1999 – duck liver ice cream, homemade brioche 1,3,5,7,8,11,13	7.600 Ft
Halfboard additional charge: 5.000 Ft	
HOMEMADE POTATO DUMPLINGS, rosehip jam, ginger mousse 1,3,5,7,8,11,13	2.500 Ft
<i>Recommended wine: Tokaji Late Harvest „Andante” 2016</i>	
CHOCOLATE CAKE, sour cherry, orange sorbet 3,5,8,12,13	2.500 Ft
<i>Recommended wine: Tokaji 6 puttonyos Aszú Selection 2017</i>	
„FLOATING ISLAND” MOUSSE, poppy seed, berries sorbet 1,3,5,7,8,11,13	2.500 Ft
<i>Recommended wine: Tokaji Aszú 6 puttonyos 2017</i>	

KIDS MENU

MEAT SOUP, handmade pasta, cooked vegetables 1,3,9	2.000 Ft
BREADED CHICKEN BREAST, mashed potatoes 1,3,7	3.000 Ft
ORANGE SORBET, whipped cream, homemade biscuit 1,3,5,7,8,14	1.500 Ft



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ALLERGENS



1. Gluten



2. Crab



3. Egg



4. Fish



5. Peanuts



6. Soya



7. Lactose



8. Nuts



9. Celery



10. Mustard



11. Sulfur dioxide and sulfites



12. Lupine



13. Sesam



14. Molluscs

The allergen table is for information only!

Before you order, please inform our colleague about your food allergy.

In case of food intolerance, please note that our meals are prepared in the same kitchen space, so cross-contamination may occur.

We can serve food to people with severe allergy only at their own risk.

15% service charge will be added to your bill!
The list of allergens can be found following our menu.