

CHARCUTERIE PLATTER

Duck liver crème brûlée apple- fig mustard, marinated plums, brioche	5990 Ft
Beef steak tartar with pickled vegetables, toasted baguette	5990 Ft
Grilled beetroot salad with apple, goat's cheese	3190 Ft

SOUPS

Goulash soup a la Springs pork cheek , with sourdough bun	3190 Ft
Cream of pumpkin soup with coconut milk and ginger, roasted pumpkin seeds and sea salt	2790 Ft

MAIN COURSES

Spaghetti Bolognese - beef, parmesan shavings, rocket salad	3990 Ft
Gnocchi - wild mushrooms, rocket salad, herb oil	3990 Ft
Local deer goulash with potato dumplings, marinated blueberries, fried onions and sour cream	5190 Ft
Wiener Schnitzel of pork tenderloin, parsley potatoes, lemon and blueberry jam	4390 Ft
Zala Springs Burger – bacon, cheese, roman lettuce, pickles cucumber, onion rings, home made sauce, chips	4990 Ft
Side salads	
Cucumber/ Tomato/ Cabbage	1290 Ft

FROM THE GRILL

MAIN COURSE

Fillet of beef	9990 Ft
Chicken breast	4990 Ft
Salmon trout	4590 Ft
Grilled Cheese	4590 Ft

SIDES

Baked potatoes
Vegetables
Steamed jasmine rice,
Chips

SAUCES

Peppercorn sauce
Wild mushroom sauce
Homemade herb butter

Choose as you wish (main course+sides+sauces)

DESSERTS

FLUFFY SHREDDED SWEET PANKCAKES WITH APRICOT JAM	2990 Ft
VEGAN CHOCOLATE HAZELNUT CAKE (LACTOSE AND GLUTEN FREE)	2690 Ft
CHESTNUT & SOUR CHERRY DUO - CHESTNUT MOUSSE, SOUR CHERRY GEL, AMARINA CHERRIES, VEGAN FOAM	2690 Ft
APPLE PIE WITH VANILLA ICE CREAM AND CARAMEL SAUCE	2690 Ft