



THE FLAVORS OF TALU

Allergens

Duck liver gerbeaud style, gooseberry, grape, walnut, brioche

Our wine recommendation: Dereszla Rosé Brut NV

1 3 7 8 12

Leek, wild garlic, pine nut

Our wine recommendation: Degenfeld Zomborka Furmint Organikus 2024

6 8

Sturgeon, wild garlic, kale, aquapazza, salmon roe

Our wine recommendation: Sauska Medve Furmint 2022

4 7 12

Venison loin, buckwheat, forrest mushrooms, beetroot, tenderstem broccoli, blackthorn, jus

Our wine recommendation: St Andrea Hangács Bikavér 2022

6 7 9 11 12

Tiramisu, cream from Mád, coffee roasted in Tokaj, Szerencs cocoa

Our wine recommendation: Holdvölgy Signature 2011

1 3 7

Tasting menu price: HUF 37,900

Wine pairing price: HUF 20,900

THE VEGAN FLAVORS OF TALU

Allergens

Carrot-radish-hazelnut

Our wine recommendation: Dereszla Vintage Brut 2020

5 11

Kohlrabi, granny smith apple cream soup

Our wine recommendation: Majoros Muscat Blanc 2025

12

Leek, wild garlic, pine nut

Our wine recommendation: Degenfeld Zomborka Furmint Organikus 2024

6 8

Asparagus, garden sorrel, potato

Our wine recommendation: Maison aux Pois Sauvignon Blanc 2024

12

Vegan, rumbaba, cranberry, bergamot

Our wine recommendation: Oremus Late Harvest 2023

6 12

Tasting menu price: HUF 37,900

Wine pairing price: HUF 20,900



M E N U

STARTERS

	Allergens	Price
Duck liver gerbeaud style, gooseberry, grape, walnut, brioche	1 3 7 8 12	HUF 6,200
Beef tartare, egg, ponzu, sourdough bread	1 3 4 6 10	HUF 7,200
Fried dough, aged ham, sour cream, aged cheese	1 7	HUF 3,500
Trout, cucumber, radish, yuzu	4 6 12	HUF 7,200

HOT STARTERS - SOUPS

	Allergens	Price
Carrot-radish-hazelnut	5 11	HUF 4,900
Leek, wild garlic, pine nut	6 8	HUF 4,900
Asparagus, garden sorrel, egg, potato	3 12	HUF 4,900
Guinea-fowl consommé, homemade pasta, carrot, celery	1 3 9	HUF 4,600
Venison goulash, pinched noodles, sourdough bread	1 3 9 12	HUF 4,900
Hungarian fisherman's soup, wels catfish, tapioca	4 6 7 12	HUF 4,900
Kohlrabi, granny smith apple cream soup	12	HUF 4,400



M E N U

MAIN COURSES	Allergens	Price
Nduja, rigatoni, aged cheese	1 7 12	HUF 5,900
Spaghetti alla putanesca	1 3 7 12	HUF 4,900
Asparagus, risotto, aged cheese	7 12	HUF 4,900
Chicken paprikash, green herb dumplings, sour cream, cucumber salad	1 3 6 7 12	HUF 6,900
Duck breast, sweet potatoe, pak-choi, blueberry, jus	7 9	HUF 6,900
Gypsy-style pork roast, pork neck, potato dumpling, bell pepper, black garlic, jus	1 3 7 9 12	HUF 6,900
Breaded mangalica loin, mashed potato, truffle, aged cheese, cabbage slaw	1 3 7 12	HUF 8,100
Pike-perch karpatian style, shrimp, forrest mushrooms, bisque	1 2 3 4 7 12	HUF 7,200
Sturgeon, wild garlic, kale, aquapazza, salmon roe	4 7 12	HUF 9,200
Venison loin, buckwheat, forrest mushrooms, beetroot, tenderstem broccoli, blackberry, jus	6 7 9 11 12	HUF 13,900
Beef sirloin steak, potato, wild mushrooms, tomato, peppercorn sauce	1 7 10 12	HUF 12,900



M E N U

DESSERTS	Allergens	Price
Mille-feuille, white chocolate, strawberry	① ③ ⑦	HUF 3,500
Tiramisu, cream from Mád, coffee roasted in Tokaj, Szerencs cocoa	① ③ ⑦	HUF 4,500
Cottage cheese dumpling, rhubarb, sour cream	① ③ ⑦	HUF 3,500
Traditional apple meringue bread pudding, burnt apple sorbet	① ③ ⑦	HUF 3,900
Vegan rumbaba, cranberry, bergamot	⑥ ⑫	HUF 3,500
Vegan milk rice, pear, dark chocolate, puffed rice, tarragon		HUF 3,500
Local cheese master selection, Tibor Szilágyi of Tarcál, Sándor Bodnár of Mád, pear chutney, fresh fruits, walnut	⑦ ⑧	HUF 6,900

KIDS' MENU	Allergens	Price
Guinea-fowl consommé, spiral pasta, carrot	① ③ ⑨	HUF 2,500
Cheesy spaghetti	① ③ ⑦	HUF 3,000
Tagliatelle with tomato sauce	① ③ ⑦	HUF 3,000
Breaded cheese	① ③ ⑦	HUF 2,500
Chicken nuggets	① ③	HUF 2,500
French fries	①	HUF 1,500
Fried sweet potato	①	HUF 1,750
Mashed potato	⑦	HUF 1,750
Jasmine rice		HUF 1,500



A L L E R G E N S

- ① Cereals containing gluten
- ② Crustaceans
- ③ Eggs
- ④ Fish
- ⑤ Peanuts
- ⑥ Soybeans
- ⑦ Milk
- ⑧ Nuts
- ⑨ Celery
- ⑩ Mustard
- ⑪ Sesame seeds
- ⑫ Sulphur dioxide and sulphites
- ⑬ Lupin
- ⑭ Molluscs



Should you have any special dietary restrictions or food allergies,
please contact our colleagues!

Our dishes can be prepared without common allergens.
Please let us know about any special dietary requirements
when placing your order!

Opening hours: 11 a.m. to 10 p.m.

Executive Chef: Cserbák Árpád
F&B Manager: Zakar Adrián
Operator: Hunguest Zrt.

Our prices are in HUF, include 10% service fee and VAT.
Valid from 05 May 2026.