



SOUPS / SALADS

	1/2 Portion	Full Portion
Soup of the day	900	1100
Rustic chicken broth with duck ravioli and root vegetables	1200	1600
Peppers! goulash soup from Greyhorn cattle	1300	1800
Mediterranean style fish soup with shrimp, calamari, black mussels and garlic bread		2900
Caesar style salad romaine lettuce with classic Caesar dressing and rosemary-focaccia croutons		2000
Add grilled chicken breast		1200
Add sautéed black tiger shrimp		2400
Add grilled beef tenderloin		3500
Green salad leaf salad, mini peppers, artichokes, olives, tomatoes	1400	2000
Grilled vegetable salad with eggplant, zucchini, peppers marinated with basil vinaigrette	1400	2100
Rucola salad with caramelized nuts, Gorgonzola Dolce, pears	1700	2300
Caprese style salad with Mozzarella cheese, tomatoes and rucola	1900	2500
Goose liver salad mixed garden greens with sautéed goose liver, balsamic dressing		3000

PASTA

	1/2 Portion	Full Portion
Linguini pasta "aglio e olio" with olive oil, Parmesan cheese, garlic, dried chili peppers	1300	1800
Spinach – Ricotta ravioli in sage butter sauce	1800	2600
Tortelloni filled with veal with cherry tomatoes and basil	1900	2700
Rigatoni pasta with onions, spicy sausage and red peppers	1800	2600
Spaghetti with shrimp with light tomato sauce, garlic and cream	2100	3100

SEAFOOD / FISH

Stir – fried baby calamari with lemon, garlic, olive oil	3600
Grilled salmon fillet with parsley – butter sauce	4200
Grilled tuna pepper steak with white wine sauce, cherry tomatoes and olives	5100
Grilled jumbo prawns in piquant chili sauce on vegetable rice pilaf	5500

STEAKS & CHOPS FROM THE BBQ

Pork chop from the Mangalica pork	3400
Veal T-bone steak from the Simmental cattle	4900
Fillet steak from the Greyhorn beef	5600
Bone in prime rib steak 600 gr from the Simmental beef	7100
Sauces Peppers! Steak Butter / Bourbon – Pepper Red Wine / Port Wine – Gorgonzola	

MAINS

Grilled chicken breast & polenta cake in wood-garlic sauce, market vegetables	3100
Veal scaloppini with lemon caper sauce	4400
Pink roasted duck breast and duck liver with Kadarka wine sauce	4500
Rack of Racka lamb with zucchini ragout, grilled goat cheese	4900

HUNGARIAN CLASSICS PREPARED "PEPPERS! STYLE"

Chicken breast braised in paprika sauce with Ricotta ravioli	3100
Paprika veal stew Mediterranean influenced, served with potato gnocchi	4100

Business Lunch from Monday through Saturday from 12 noon till 3 pm

Sunday Brunch with selected beverages from 12 noon till 3 pm

All prices in Hungarian Forint (HUF), Taxes included

STARTERS

Crisp flat bread with rosemary, sea salt and sour cream	1500
Bruschetta of stone oven bread with marinated tomatoes or grilled paprika	1900
Cured beef Bresaula with olive oil, Grana Padano cheese and arugula greens	2200
Slice of goose liver on toasted brioche with "Pálinka" grapes	2800
Mixed Antipasti to share per person with bruschetta, cocktail shrimp, cured ham, salami, Grana Padano, crisp rosemary flat bread from 2 person onwards	2500
Smoked swordfish Carpaccio with red onions, fresh cucumber and olive oil	2200
Gambas "al pilpil" with garlic, chili flakes poached in olive oil	2600
Seared bay scallops with creamed spinach and white wine sauce	2800
Shrimp cocktail black tiger shrimps & horseradish cocktail sauce	3100

SALUMI FROM HUNGARY & THE MEDITERRANEAN

Smoked sausages from Etyek thinly sliced, served with sour cream, spicy peppers	1900
San Daniele ham with minted melon	2100
Smoked Mangalica ham with sour cream and spicy peppers	2100
Etyek salumi selection from Árpás László with smoked ham, sausage and salami, served with sour cream and spicy Hungarian peppers	2900
Mediterranean salumi selection with San Daniele prosciutto, Serrano ham, Italian salami and Grana Padano cheese	3000

If you have any concerns regarding food allergies,
please alert your server prior to ordering.

MUSHROOM & DEER SPECIALS!

Mushroom and deer soup served in whole grain bread loaf	1800
Thinly sliced deer loin with rucola greens and sautéed mushrooms	2700
Guinea fowl "Saltimbocca" with grilled polenta and creamed mushrooms	3900
Grilled deer steak with Cabernet sauce, chestnut-red cabbage and potato noodles	5600
Pan-fried venison fillet with forest mushroom sauce and celery – mashed potatoes	5500

SIDES

Choose one side dish for your Entrée:
for each additional side dish, please add
HUF 800

Buttered vegetables

Sautéed spinach with garlic and cream

Grilled pepper

Grilled green asparagus

Sautéed mushrooms of the season

Green salad

Roasted potatoes

Simple buttery mashed potatoes

Steamed rice

French fries

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