




Panorama Bistro

Starters

Apricot cocktail  
soaked with grenadine syrup

i




Avalon Caesar salad
with coutons and parmesan cheese

a, c, d, g, i, k

Hungarian garden salad   
with cucumbers, lettuce, tomatoes, red onions, Gomolya cheese and croutons

a, d, g

Soups

Karfiol Leves (cauliflower soup)   
with chopped chives and herb croutons

d, g, i


Main Courses

Túrós Csusza (savory Hungarian curd noodles) 
with bacon and cottage-cheese sour cream

d, g, i


Fogas Korhely (pan-fried fillet of river perch)  
with korhely broth, vegetable julienne and semolina dumplings

a, d, g, j

Csirkepaprikás galuskával (breast of corn-fed chicken) 
with paprika sauce, broccoli and homemade dumplings

a, d, g, i, j, k

Endings

Somlói Galuska (Hungarian three-layered sponge cake) 
with vanilla cream and chocolate sauce


a, d, g, h, i

Mango-coconut chia pudding 

d

Trappista, Karaván and Gomolya cheese
with Carr's crackers, walnuts, grapes and quince mustard

d, g, h, i

Watermelon, orange, pineapple and kiwi 

Today's Wines

Pinot Blanc

Alfred Fischer – Austria – 12.5% vol.

Kovacs 777

Kovacs Nimrod

Rosé

Kovács Nimród – Hungary – 12.5% vol.

 = Avalon Fresh  = Local specialty  = Vegetarian

a = eggs / b = peanuts / c = fish / d = gluten / e = crustaceans / f = lupines / g = dairy / h = tree nuts

i = sulfur dioxide and sulfites / j = celery / k = mustard / l = sesame seed / m = soy, soybeans / n = mollusks