

ruben

étterem | restaurant

Starters

The best of Hungary (Cooked smoked leg of mangalica pork, fried goose fat, creamed spicy aubergines)	920.-
Caesar salad with parmesan shavings	890.-
Caesar salad with parmesan shavings and grilled chicken breast	1450.-
Duck liver pâté with green salad and Tokaj wine vinegar pickled baby onions	950.-
Fried Tihany camembert cheese with blueberry sauce and mashed potatoes	850.-
Pancake with minced meat and sauce á la Hortobágy style	750.-
Freshly baked salmon pie with dill flavoured summer squash ragout	950.-

Soups

Auntie's chicken soup with all the goodness	690.-
Spicy beef goulash soup from Szeged in a cup or in a pot	490.- 790.-
Duck ragout soup with tender summer squash and chanterelle mushrooms	790.-
Porcini mushroom cream soup with crunchy vegetable shavings	620.-
Spicy creamed pumpkin soup with masala coated shrimps	790.-

Home-made pasta dishes

Round noodles with soft ewe's cheese and roasted bacon chips	790.-
Giant ravioli filled with roasted goose	1050.-
Tortelloni filled with spinach and ricotta	1050.-

Dishes

Venison stew with red wine, served with peasant style egg barley drops	1750.-
Aunt Lizzy's stuffed stewed cabbage, served in a pot	1200.-
Country-style cockerel stew, home-made pasta with fried fat and soft cow cheese	1450.-
Home-style roasted rabbit with tarragon ragout sauce, with soft ewe's cheese and bread dumplings	1750.-
Catfish stew Dorozsmai style, cottage cheese pasta and roasted bacon	1650.-

Main courses

Tandoori spiced grilled chicken breast, served with marinated vegetables	1550.-
Pressed chicken thigh slices with mixed green salad and balsamic dressing	1250.-
Chicken breast with serrano ham and asparagus, spinach and gorgonzola gnocchi	1650.-
Fried turkey breast with ham and camembert, served with mushroom rice	1650.-
Crispy roasted duck with braised red cabbage and onion potatoes	1850.-
Rosé duck breast coated in sesame seeds, served with basil spring roll, orange and Grand Marnier sauce	1990.-
Fried fois gras with pesto potatoes	2990.-
Pork loin with mushroom and paprika sauce, served with herb and bacon flavoured cornbread	1750.-
Crispy suckling pig with champagne and cabbage, onion potatoes	1650.-
Wiener Schnitzel with parsley potatoes	1550.-
Beefsteak Budapest style with steak potatoes	2850.-
Beefsteak Kedvessy style with wild garlic flavoured mashed potatoes	2850.-
Beefsteak with green pepper sauce, vegetable strudel	2850.-
Spicy beef steak slices served with goat cheese pappardelle	2300.-
Rosemary leg of lamb, served with porcini mushroom and vegetable strudel	2450.-
Salmon filet with chilli and almond, served with spinach and ricotta cannelloni	1890.-
Oven roasted trout with garlic and sour-cream, fresh salad	1790.-
Grilled pike perch from Lake Balaton Kárpáti style with buttered pinched noodles	1890.-

Side Salads

Onion and cabbage salad	290.-
Old times cucumber salad	350.-
Tomato salad	410.-
Home-style mixed pickled salad	350.-
Ruben salad with goat cheese and yoghurt dressing	480.-

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Desserts

Traditional Hungarian walnut sponge cake with vanilla and chocolate sauce	590.-
Poppy seed cake with plum jam and cinnamon ice-cream	690.-
Ruben chocolate delight served with maraschino sour cherry coulis (chilli and chocolate soufflé, white chocolate mousse, chocolate ice-cream)	710.-
Chestnut crème brûlée with mandarin purée	690.-
Cheese selection with orange marmalade	850.-

All our prices are in Forint and include VAT. 10% service charge is included in your bill.
Half portions will be charged at 70% of the normal price. In our restaurant, you will find our full menu and drinks list in English, German and Italian.

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Drinks

Aperitifs

Martini Bianco 8 cl	540.-
Martini Dry 8 cl	540.-
Martini Rosso 8 cl	540.-
Absinth Blue 80% 4 cl	840.-
Calvados 4 cl	940.-
Campari 8 cl	990.-

Hungarian fruit brandies

Kosher szilvapálinka 4 cl	890.-
Agárdi érlelt almapálinka 4 cl	890.-
Agárdi muskotályos szőlőpálinka 4 cl	890.-
Agárdi körtepálinka 4 cl	940.-
Agárdi kajszibarack pálinka 4 cl	940.-
Agárdi bodzapálinka 4 cl	1190.-
Agárdi cigánymeggy pálinka 4 cl	1190.-
Agárdi birspálinka 4 cl	1340.-
Agárdi feketeribizli pálinka 4 cl	1340.-
Nobilis meggy pálinka 4 cl	990.-
Nobilis vilmoskörte pálinka 4 cl	990.-
Zsindelyes Mézes Barackpálinka 4 cl	840.-
Zsindelyes Mézes Körtepálinka 4 cl	840.-
Zsindelyes Fahéjas Mézes Almapálinka 4 cl	940.-

Vodkas

Bols 4 cl	590.-
Finlandia 4 cl	640.-
Smirnoff 4 cl	640.-

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Gin - Tequila - Rum

Gordon's 4 cl	640.-
Beefeater Gin 4 cl	640.-
Tequila Sierra Silver 4 cl	690.-
Tequila Sauza Gold 4 cl	740.-
Bacardi Superior 4 cl	690.-
Jose Cuervo Clasico 4 cl	740.-
Spitz Rum 80% 4 cl	690.-

Cognac

Metaxa***** 4 cl	690.-
Henessy VS 4 cl	990.-
Martell VS 4 cl	990.-
Martell XO 4 cl	2490.-
Henessy XO 4 cl	2990.-
Remy Martin XO 4 cl	2990.-

Whiskies

Canadian Club 4 cl	490.-
Grant's 4 cl	540.-
Black Velvet 4 cl	590.-
Jim Beam 4 cl	690.-
Ballantine's 4 cl	690.-
Johnny Walker Red Label 4 cl	690.-
Jack Daniel's 4 cl	790.-
Tullamore Dew 4 cl	790.-
Jameson 4 cl	790.-
Chivas Regal 4 cl	840.-

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Sweet Liqueurs

Malibu 4 cl	590.-
Bailey's 4 cl	690.-
Amaretto di Saronno 4 cl	790.-
Kahlua 4 cl	690.-
Agárdi Benedictine Sour Cherry Liqueur 4 cl	840.-
Cointreau 4 cl	890.-
Grand Marnier 4 cl	890.-

Digestives

Jägermeister 4 cl	640.-
Unicum 4 cl	640.-
Becherovka 4 cl	640.-
Pernod 4 cl	690.-

Champagnes

Hungária extra dry 0,75 l	3290.-
Hungária extra dry 0,2 l	990.-
Walton rosé 0,75 l	2190.-
Törley Sec dry 0,75 l	3090.-
Törley Charmant Doux sweet 0,75 l	2390.-
Törley Charmant Doux sweet 0,2 l	890.-

Beers on draft

Stella Artois (belga lager) 0,25 l	440.-
Stella Artois (belga lager) 0,4 l	590.-
Hoegaarden Witbier 0,25 l	540.-
Hoegaarden Witbier 0,5 l	840.-
Borostyán 0,3 l	440.-
Borostyán 0,5 l	590.-

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Beers

Beck's 0,33 l	540.-
Leffe Blonde 0,33 l	690.-
Leffe Dark 0,33 l	690.-
Stella Artois 0,33 l	540.-
Stella Artois non alcoholic 0,33 l	540.-

Beer Specialities

Floris Kriek 3,6% 0,33 l	920.-
Floris Framboise 3,7% 0,33 l	920.-
Coronita 4,6% 0,335 l	890.-
Delirium Tremens 8,5% 0,33 l	920.-
Duvel 8,5% 0,33 l	920.-
Pauwels Kwak 8% 0,33 l	920.-
Chimay Red 7,0% 0,33 l	920.-
Chimay White 8,0% 0,33 l	970.-
Scaldis 12% 0,33 l	970.-

Soft drinks

Home-made lemonade with fresh citrus fruits 1 dl	130.-
Home-made elderberry lemonade with fresh citrus fruits 3 dl	410.-
Home-made mint lemonade with fresh citrus fruits 5 dl	650.-
Home-made elderberry lemonade with fresh citrus fruits 3 dl	510.-
Home-made mint lemonade with fresh citrus fruits 5 dl	750.-
Coca-Cola, Coca Cola light 2 dl	280.-
Fanta lemon, Fanta orange 2 dl	280.-
Kinley ginger ale, Kinley tonic 2,5 dl	280.-

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Fruit juices

Apple, Pineapple, Orange, Peach, Williams Pear 1 dl	130.-
Black-currant / Schwarze Johannisbeere / Ribes 1 dl	150.-
Tomato / Tomate / Pomodoro 2 dl	290.-
Ice Tea lemon, peach / Zitrone, Pfirsich / Tè freddo alla pesca, al limone 1 dl	130.-

Mineral water

0,25 l	280.-
0,75 l	650.-

Coffee

Espresso	350.-
Espresso macchiato	410.-
Cappuccino	450.-
Latte macchiato	520.-
Ice coffee	590.-
Irish coffee	890.-
Café á l'Orange	890.-

Hot drinks

Tea	350.-
Hot chocolate 0,25l	590.-
Mulled wine 0,25l	590.-

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Coctails

Cuba Libre	1090.-
Mojito	1090.-
Acapulco	1290.-
Daiquiri	1090.-
Piña Colada	1090.-
Tequila Sunrise	1090.-
Margarita	1090.-
Bum Bum tequila	1090.-
Bloody Mary	1090.-
Cosmopolitan	1090.-
James Bond	1090.-
White Lilly	1290.-
Tom Collins	1090.-
Irish Coffee	1290.-
Tall Mac Tavish	1290.-
Whiskey beer sour	1090.-
Hemingway cocktail	1490.-

Alcoholfree coctails

Beach	890.-
Virgin	890.-