

SPECIÁLIS

MAXIMUS STEAKHOUSE

AJÁNLATAINK

Márton's Daily Maximus Delicacies

Cold starter

Wild mushroom goosebump cream with vegetable confetti

3 890 Ft

Goose Liver from Kiskunfélegyháza in its Own Fat on Fresh Salad with Pumpkin Seed Oil

7 490 Ft

Main course

Roasted Goose Leg from Szarvas with Cabbage Dumplings and Cherry Jus

8 850 Ft

Namíbiai Filet Mignon with Foie Gras from Kiskunfélegyháza, with Choice of Side and Sauce

17 990 Ft

Dessert

Homemade Strudel with Pumpkin and Poppies

2 650 Ft

Szabó és Fia Borpince Kft. New wine

Balatoncsicsói Olaszrizling 24' 6 500 Ft / ü. 900 Ft / dl

Balatoncsicsói Kékfrankos Rosé 24' 6 500 Ft / ü. 900 Ft / dl

Irsai Olivér 24' 7 500 Ft / ü. 1100 Ft / dl