

KO LÁZS

FIRST CLASS RESTAURANT

CHEF: Árpád Györffy


All prices are in Hungarian Forints and include V.A.T.


12 % service charge will be added.

BRASSERIE
DINNER MENU

APPETIZERS

BEEF TARTAR
Beef Tongue, Oyster
Smoked Mayonnaise
4 300

HERB SALAD 
Charcoal Cheese, Morel Mushroom
3 500

FOIE GRAS TERRINE 
Cherry, Yoghurt
4 200

BONE MARROW
Oxtail Ragout, Spring Onion
3 000

SMOKED DUCK CARPACCIO
Rhubarb, Kohlrabi
3 300

CLASSIC ESCARGOT
Garlic, Herbs
3 800

NIÇOISE SALAD
Seared Tuna, Baby Lettuce
Appetizer 2 500
Main Course 3 800

SOUPS

TRADITIONAL ONION SOUP 
2 900

GREEN PEA SOUP
Scallop, Rhubarb
3 300

CHICKEN CONSOMMÉ
Garden Vegetable, Tortellini
2 400

MAIN COURSES

SALMON
Garden Vegetable, Butter Sauce
6 500

PIKE PERCH & PRAWN
Celeriac, Asparagus
7 400

OCTOPUS & SCALLOP
Potato Paprikash, Sausage
5 800

VENISON 
Savoy Cabbage, Apple-Celeriac Tart
Black Pudding
7 200

BEEF CHEEK GOULASH 
Celery, Potato, Tomato
4 800

GUINEA FOWL
Cauliflower, Green Pea
5 800


BLIND DATE

With the Chef... 19 000
...and the Sommelier 29 000

ROTISSERIE / CHARCOAL GRILL

DUCK LEG
Carrot, Elderflower
4 900

ROAST BEEF
Potato, Smoked Shallot
Savoy Cabbage
4 900

LAMB SHANK 
Cassoulet, Yoghurt
5 500

HOMEMADE CHICKEN SAUSAGE 
Truffle Mashed Potato, Green Salad
Apple Compote
3 900

CREATE YOUR OWN GRILLED DISH

(served with your choice of one garnish and sauce)

ROASTED CHICKEN 
3 900

DOVER SOLE
12 000

TIGER PRAWN
6 200

RIB EYE
6 500

BEEF TENDERLOIN
7 900

GARNISH
900

STEAK POTATO
GRILLED SPRING VEGETABLE

SPRING SALAD
MASHED POTATO

FRENCH FRIES
CAULIFLOWER GRATIN

TO SHARE...

BLACK MUSSEL
3 800

**SEA BASS BAKED IN SALT
OR GRILLED**
16 000

CHATEAUBRIAND
19 000

COLD SEAFOOD PLATTER
Oyster, Prawn
Black Mussel, Clam
22 000

SAUCE

PAPRIKA VELOUTÉ

BÉARNAISE

LEMON

GREEN HERB YOGHURT

SMOKED JUS