

KOLÁZS

FIRST CLASS RESTAURANT

CHEF: Árpád Györffy

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

12 % service charge will be added.

BRASSERIE LUNCH MENU

APPETIZERS

BEEF TARTAR

Beef Tongue, Oyster
Smoked Mayonnaise

4 300

HERB SALAD

Charcoal Cheese, Morel Mushroom

3 500

SMOKED DUCK CARPACCIO

Strawberry, Rhubarb, Kohlrabi

3 300

FOIE GRAS TERRINE

Cherry, Yoghurt

4 200

CLASSIC ESCARGOT

Garlic, Herb

3 800

BONE MARROW

Oxtail Ragout, Spring Onion

3 000

NIÇOISE SALAD

Seared Tuna, Baby Lettuce

Appetizer 2 500

Main Course 3 800

SOUPS

VICHYSOISE

Anchovy, Chive

2 200

GREEN PEA SOUP

Scallop, Rhubarb

3 300

CHICKEN CONSOMMÉ

Garden Vegetable, Tortellini

2 400

MAIN COURSES

SALMON

Garden Vegetable, Butter Sauce

6 500

BEEF CHEEK GOULASH

Root Vegetable, Paprika Chips

4 800

GUINEA FOWL

Cauliflower, Green Pea

5 800

KOLLÁZS BURGER

Beef Confit, Remoulade

Grilled Tomato

3 800

TRADITIONAL HAMBURGER

Foie Gras

4 500

WIENER SCHNITZEL

Roasted Potato, Pickle

from Pork 3 900

from Veal 5 700

CROQUE MONSIEUR

Green Salad, Radish

3 500

KOLLÁZS LUNCH

(all on one plate)

Starter, Soup, Main Course

Dessert, Coffee

5 400

ROTISSERIE / CHARCOAL GRILL

DUCK LEG

Carrot, Elderflower

4 900

ROAST BEEF

Potato, Smoked Shallot

Savoy Cabbage

4 900

LAMB SHANK

Cassoulet, Yogurt

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

TO SHARE...

BLACK MUSSEL

3 800

COLD SEAFOOD PLATTER

Oyster, Prawn

Black Mussel, Clam

22 000

GARNISH

900

STEAK POTATO

GRILLED SPRING VEGETABLE

SPRING SALAD

MASHED POTATO

FRENCH FRIES

CAULIFLOWER GRATIN

SAUCE

PAPRIKA VELOUTÉ

BÉARNAISE

LEMON

GREEN HERB YOGHURT

SMOKED JUS