

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, Anchovy
Mustard Ice Cream
4 200

DUCK SALAD

Herb Salad, Peach, Lavender
Honey Vinaigrette
3 200

FOIE GRAS TERRINE

Apricot, Almond, Almond Milk
4 200

GOAT CHEESE

Cherry Consommé, Fennel
Poppy Seed
3 500

CLASSIC ESCARGOT

Garlic, Herbs
3 800

BONE MARROW

Oxtail Ragout, Horseradish
3 000

NIÇOISE SALAD

Seared Tuna, Baby Lettuce
Appetizer 2 900
Main Course 3 800

SOUPS

TRADITIONAL ONION SOUP

2 800

SWEET CORN SOUP

Black Mussels, Saffron, Fennel
3 300

CHICKEN CONSOMMÉ

Garden Vegetables, Tortellini
2 400

MAIN COURSES

SALMON

Squash, Dill, Sour Cream
6 900

PIKE PERCH

Green Pea, Bacon, Chanterelle
7 000

OCTOPUS & SCALLOP

Potato Paprikash, Sausage
6 100

LAMB RUMP

Ramson Berry, Eggplant, Tomato
7 200

BEEF CHEEK GOULASH

Potato, Cherry 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

Ratatouille, Garlic Confit
5 500

GRILLED SARDINE

Tomato Salad, Pickled Onion
Green Herbs
3 900

CREATE YOUR OWN GRILLED DISH

(served with your choice of one garnish and sauce)

ROASTED CHICKEN or DUCK

4 200

DOVER SOLE

12 000

TIGER PRAWN

6 200

RIB EYE

6 900

BEEF TENDERLOIN

8 200

GARNISH

900

STEAK POTATO

SPINACH & MUSHROOM

GREEN SALAD

MASHED POTATO

FRENCH FRIES

CAULIFLOWER GRATIN

TO SHARE...

BLACK MUSSEL

3 900

SEA BASS BAKED IN SALT OR GRILLED

16 000

CHATEAUBRIAND

19 000

COLD SEAFOOD PLATTER

Oyster, Prawn

Black Mussel, Clam

For 1 person 16 000

For 2 people 28 000

SAUCE

PAPRIKA VELOUTÉ

BÉARNAISE

LEMON

GREEN HERB YOGHURT

SMOKED JUS