


# KOLLÁZS

BRASSERIE & BAR

## APPETIZERS

- HAMHOCKTERRINE.....2 900  
Cornichon, Dijon Mustard
- CLASSIC ESCARGOT.....3 800  
Garlic, Herbs
- FOIE GRASTERRINE .....4 400  
Pear, Poppy Seed
- FRISÉE SALAD  
Appetizer.....2 400  
Main Course.....3 400  
Poached Egg, Crouton  
Bacon, Sabayon



	GLASS	BOTTLE
DUVAL LEROY, BRUT.....5 900	1,2 DL	36 000
NV   France		7,5 DL
KOLLÁZS CUVÉE.....2 400	1,5 DL	12 000
Sauska   Cuvée 111		7,5 DL
Zemplén   Hungary   2010		
CABERNET FRANC.....5 500	1,5 DL	27 500
Vylyan   Mandolás		7,5 DL
Villány   Hungary   2011		

## BARTENDER'S FAVOURITES

- KOLLÁZS LEMONADE  
1 200
- KOLLÁZS APEROL SPRITZ  
2 600



## SOUPS

JERUSALEM ARTICHOKE  
Smoked Chestnut, Truffle

2 500

TRADITIONAL ONION SOUP 

2 800

KOLLÁZS BOUILLABAISSSE

Mussel, Prawn, Saffron

4 500

## TO SHARE

- BLACK MUSSEL "À LA NORMANDE".....3 900
- SEA BASS BAKED IN SEASALT OR GRILLED .....16 000

## CHEF'S HUNGARIAN FAVOURITES

- BONE MARROW .....3 200  
Oxtail Ragout, Horseradish
- CHICKEN PAPRIKA .....4 900  
Cottage Cheese Noodle, Cucumber Salad
- WIENER SCHNITZEL  
FROM PORK .....3 900  
FROM VEAL .....5 700  
Roasted Potato, Pickles

## BURGERS & SANDWICHES

- CROQUE MADAME.....3 500  
Pastrami, Green Salad
- KOLLÁZSBURGER.....4 500  
Beef Confit, Remoulade, Grilled Tomato
- TRADITIONAL HAMBURGER.....5 200  
Additional Foie Gras + 1 500

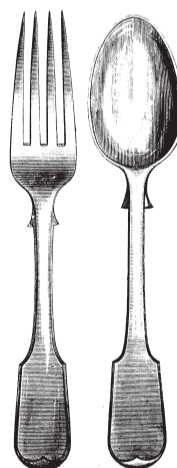
## KOLLÁZS LUNCH

-ALL ON ONE PLATE-

STARTER | SOUP | MAIN COURSE  
DESSERT | COFFEE

5 400

## MAIN COURSES



- COD.....6 400  
Spinach, Lobster Sauce
- SALMON.....6 900  
Salsify, Parsley Sauce, Parsnip
- DUCK LEG .....4 500  
Mashed Potato, Brussels Sprout, Bacon
- BEEF BOURGUIGNON .....4 900  
Red Wine Sauce, Mushroom, Pearl Onion
- BEEF TARTARE.....6 500  
French Fries, Green Salad

## CREATE YOUR OWN GRILLED DISH

-SERVED WITH YOUR CHOICE OF ONE GARNISH AND SAUCE-

### MEAT & FISH

- TIGER PRAWN.....7 000
- DOVER SOLE MEUNIÈRE.....13 500
- ROASTED CHICKEN OR DUCK .....4 000
- RIB EYE.....7 200
- BEEF TENDERLOIN .....8 200

### GARNISH

- SPINACH & MUSHROOM
- GREEN SALAD
- MASHED POTATO
- FRENCH FRIES
- CAULIFLOWER GRATIN

### SAUCE

- PAPRIKA VELOUTÉ
- BÉARNAISE
- LEMON
- GREEN HERB YOGHURT
- SMOKED JUS

# LUNCH