

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 TARTARE
Caper, Wild Garlic, Anchovy
4 400

HAM HOCK TERRINE
Cornichon, Dijon Mustard
2 900

FOIE GRAS TERRINE 
Pear, Poppy Seed
4 400

CLASSIC ESCARGOT
Garlic, Parsley
3 800

EWE CHEESE DERELYE 
Dill-Paprika Sauce, Sour Cream
1 900

BONE MARROW 
Oxtail Ragout, Horseradish
3 200

FRISÉE SALAD
Poached Egg, Bacon
3 400

SOUPS

JERUSALEM ARTICHOKE
Smoked Chestnut, Truffle
2 500

TRADITIONAL ONION SOUP 
2 800

KOLLÁZS BOUILLABASSE
Mussel, Prawn, Saffron
4 500

MAIN COURSES

SALMON
Salsify, Parsley Sauce, Parsnip
6 900

COD
Lobster Sauce, Spinach
6 400

OCTOPUS & SCALLOP
Potato Paprikash, Sausage
6 800

VENISON 
Plum, Black Pudding, Red Cabbage
7 900

BEEF BOURGUIGNON 
Red Wine Sauce, Mushroom
Pearl Onion
4 900

DUCK BREAST
Puy Lentil, Celeriac, Raisin
6 200

BLIND DATE*

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

* Available for the entire table only, until 10 P.M.

ROTISSERIE / CHARCOAL GRILL

PORK BELLY 
Cauliflower Purée, Baked Apple
PX Sherry Sauce
4 200

DUCK LEG 
Mashed Potato, Brussels Sprout
Bacon
4 500

LAMB SHANK 
Potato Gratin
Savoy Cabbage
5 800

SEA BREAM 'AU PISTOU'
Tomato Sauce, Black Mussel
Olives
6 000

CREATE YOUR OWN GRILLED DISH

(served with your choice of one garnish and sauce)

ROASTED CHICKEN or DUCK 
4 000

DOVER SOLE MEUNIÈRE
13 500

TIGER PRAWN
7 000

RIB EYE
7 200

BEEF TENDERLOIN
8 200

TO SHARE...

BLACK MUSSEL
"À LA NORMANDE"
3 900

SEA BASS BAKED IN SALT
OR GRILLED
16 000

CHATEAUBRIAND
19 000

GARNISH

900

STEAK POTATO

SPINACH & MUSHROOM

GREEN SALAD

MASHED POTATO

FRENCH FRIES

CAULIFLOWER GRATIN

SAUCE

PAPRIKA VELOUTÉ

BÉARNAISE

LEMON

GARLIC EMULSION

GREEN HERB YOGHURT

SMOKED JUS