


KOLLÁZS

BRASSERIE & BAR

APPETIZERS

- RABBIT PÂTE EN CROÛTE.....3 500
Cornichon, Dijon Mustard
- CLASSIC ESCARGOT.....4 000
Garlic, Herbs
- FOIE GRAS TERRINE .....4 400
Rhubard, Violet
- GARDEN SALAD
- Appetizer.....2 800
Main Course.....3 800
Goat Cheese, Provence Herbs





	GLASS	BOTTLE
SPARKLING EXTRA DRY..2 400	14 000	
Kreinbacher	1,2 DL	7,5 DL
NV Hungary		
FURMINT.....2 500	12 500	
Lenkey Human	1,5 DL	7,5 DL
Tokaj Hungary 2011		
BIKAVÉR.....3 200	16 000	
Takler	1,5 DL	7,5 DL
Szekszárd Hungary 2015		

BARTENDER'S FAVOURITES

- KOLLÁZS LEMONADE
1 200
- KOLLÁZS APEROL SPRITZ
2 800





SOUPS

- ASPARAGUS SOUP
Smoked Salmon, Salmon Caviar
3 600
- TRADITIONAL ONION SOUP .....2 800
- MOREL MUSHROOM SOUP .....2 900
Dried Ham, Walnut Oil

TO SHARE

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

CHEF'S HUNGARIAN FAVOURITES

- BONE MARROW .....3 500
Oxtail Ragout, Spring Onion
- CHICKEN PAPRIKA .....5 500
Cottage Cheese Noodle, Cucumber Salad
- WIENER SCHNITZEL
- FROM PORK.....4 500
FROM VEAL.....5 700
Roasted Potato, Pickles

BURGERS & SANDWICHES

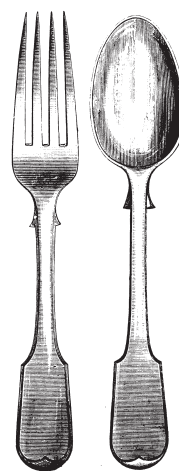
- CROQUE MADAME.....3 500
Green Salad, Radish
- KOLLÁZSBURGER.....4 500
Beef Confit, Remoulade, Grilled Tomato
- TRADITIONAL HAMBURGER.....5 200
Additional Foie Gras + 1 500

KOLLÁZS LUNCH

-ALL ON ONE PLATE-

- STARTER | SOUP | MAIN COURSE
DESSERT | COFFEE
5 400

MAIN COURSES




- RAINBOW TROUT.....7 500
Prawn, Zucchini, Dill
- SALMON.....7 200
Asparagus, Lemon, Almond
- DUCK LEG .....4 900
Cabbage, Cumin, Herb Salad
- BEEF BOURGUIGNON .....5 500
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 .....4 200
- ARGENTINEAN RIBEYE.....6 900
- BRAZILIAN BEEF TENDERLOIN.....8 200

GARNISH

- SPINACH & MUSHROOM
- MIXED GREEN SALAD
- MASHED POTATO
- FRENCH FRIES
- BROCCOLI GRATIN

SAUCE

- SAFFRON
- BÉARNAISE
- COGNAC
- SPICY COLD TOMATO
- SMOKED JUS

LUNCH