

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

SALMON TARTARE  
Caper, Quail Egg  
4 400

RABBIT PÂTE EN CROÛTE  
Cornichon, Dijon Mustard  
3 500

FOIE GRAS TERRINE   
Rhubarb, Violet  
4 400

BONE MARROW   
Oxtail Ragout, Spring Onion  
3 500


BEEF CARPACCIO   
Marinated Mushroom, Horseradish  
4 600

PAN SEARED VEAL LIVER   
Parsnip, Kumquat, Mustard  
3 300

CLASSIC ESCARGOT  
Garlic, Parsley  
4 000

GARDEN SALAD  
Goat Cheese, Provence Herbs  
3 800

## SOUPS

MOREL SOUP   
Dried Ham, Walnut Oil  
2 900

TRADITIONAL ONION SOUP   
2 800

ASPARAGUS SOUP  
Smoked Salmon, Salmon Caviar  
3 600

## MAIN COURSES


SALMON  
Asparagus, Lemon, Almond  
7 200

OCTOPUS & SCALLOP  
Potato Paprikash, Sausage  
7 200

RAINBOW TROUT  
Prawn, Zucchini, Dill  
7 500

VEAL LOIN & SWEETBREAD   
Kohlrabi, Blanquette Sauce, Tarragon  
8 700

BEEF BOURGUIGNON   
Red Wine Sauce, Mushroom  
Pearl Onion  
5 500


SADDLE OF LAMB   
Green Pea, Spring Vegetables  
Black Olives  
8 000


## 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

MANGALICZA CHUCK   
White Bean, Saffron  
Celery  
6 000

DUCK LEG   
Cabbage, Cumin  
Herb Salad  
4 900

LAMB SHANK   
Spinach, Goat Cheese  
Tomato  
5 800

RED SNAPPER  
Bouillabaisse Sauce, Zucchini  
Tomato  
7 700

## CREATE YOUR OWN GRILLED DISH

(served with your choice of one garnish and sauce)

ROASTED CHICKEN or DUCK   
4 200

DOVER SOLE MEUNIÈRE  
13 500

TIGER PRAWN  
7 000

RIB EYE  
Argentinean / Wagyu  
6 900 / 14 900

BEEF TENDERLOIN  
Brazilian / Omaha USDA  
8 200 / 13 900

## GARNISH

900

FRENCH BEAN SALAD

SPINACH & MUSHROOM

MIXED GREEN SALAD

MASHED POTATO

FRENCH FRIES

BROCCOLI GRATIN

## TO SHARE...

BLACK MUSSEL  
"À LA NORMANDE"  
3 900

SEA BASS BAKED IN SALT  
OR GRILLED  
16 000

CÔTE DE BŒUF  
25 000

## SAUCE

SAFFRON

BÉARNAISE

COGNAC

SPICY COLD TOMATO

SMOKED JUS