

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 
Mushroom, Celery
4 400

BONE MARROW 
Oxtail Ragout, Spring Onion
3 500

BEEF CARPACCIO 
Marinated Mushroom, Horseradish
4 600

PAN SEARED FOIE GRAS 
Apricot, Almond
4 400

CLASSIC ESCARGOT
Garlic, Parsley
4 000

GARDEN SALAD
Goat Cheese, Provence Herbs
3 800

SOUPS

GREEN PEA SOUP
Fresh Cheese
2 200

TRADITIONAL ONION SOUP 
2 800

POTATO SOUP
Egg, Green Herbs, Caviar
4 200


MAIN COURSES


SEABREAM
Artichoke, Tomato, Zucchini
7 200

OCTOPUS & SCALLOP
Potato Paprikash, Sausage
7 200

RAINBOW TROUT
Prawn, Zucchini, Dill
7 500

VEAL LOIN 
Green Pea, Chanterelle Mushroom
8 500

BEEF BOURGUIGNON 
Red Wine Sauce, Mushroom
Pearl Onion
5 500

SADDLE OF LAMB 
French Bean, Potato, Tarragon
7 900


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 
Cabbage, Cumin
Herb Salad
4 500

DUCK LEG 
Potato Gratin
Caramelized Onion
4 800

LAMB RIBS 
Marinated Sucrine
Spinach
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

CHATEAUBRIAND
Brazilian / Omaha USDA
17 000 / 29 000

SAUCE

SAFFRON

BÉARNAISE

COGNAC

COLD SPICY TOMATO

SMOKED JUS