

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


SMOKED SALMON
Caper, Trout Roe
4 400

CHICKEN PÂTÉ 
Black Pudding, Chicken Liver, Pistachio
3 500

FOIE GRAS TERRINE 
Celery, Honeycomb
4 400

BONE MARROW 
Oxtail Ragout, Spring Onion
3 800

HEAD CHEESE 
Cornichon, Dijon Mustard
2 900

SMOKED TROTTER AGNOLOTTI 
Split Pea, Sage
2 500

CLASSIC ESCARGOT
Garlic, Parsley
4 250

GARDEN SALAD
Fig, Fresh Cheese, Cashew
4 500

SOUPS

HUNGARIAN GOULASH SOUP 
Noodles, Root Vegetables
3 200

TRADITIONAL ONION SOUP 
2 900


CAULIFLOWER SOUP
Anchovy
2 200

MAIN COURSES


TURBOT
Cabbage, Jerusalem Artichoke
9 900

OCTOPUS & SCALLOP
Potato Paprikash, Sausage
7 600

RAINBOW TROUT
Leek, Mussel Sauce
6 200

RABBIT 
Cauliflower, Grape, Walnut
6 500

BEEF BOURGUIGNON 
Red Wine Sauce, Mushroom
Pearl Onion
5 900

DUCK BREAST 
Beetroot, Orange
6 000


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

PORK KNUCKLES 
Savoy Cabbage, Bacon
4 500

DUCK LEG 
Puy Lentil, Root Vegetables
4 800

LAMB SHOULDER 
Eggplant, Olives
5 500

RED SNAPPER
Bouillabaisse Sauce, Black Mussel
Zucchini
6 500

CREATE YOUR OWN GRILLED DISH

(served with your choice of one garnish and sauce)

ROASTED CHICKEN or DUCK 
4 500 / 5 500

DOVER SOLE MEUNIÈRE
14 900

TIGER PRAWN
7 500

RIB EYE
Argentinean / Wagyu
6 900 / 17 000

BEEF TENDERLOIN
Brazilian / Omaha USDA
8 900 / 15 900

GARNISH

900

BRUSSELS SPROUT & BACON

SPINACH & MUSHROOM

MIXED GREEN SALAD

MASHED POTATO Add Truffle + 900

FRENCH FRIES

JERUSALEM ARTICHOKE GRATIN

TO SHARE...

BLACK MUSSEL
"À LA NORMANDE"
4 100

GRILLED LANGUST
38 000

CHATEAUBRIAND
Brazilian / Omaha USDA
18 900 / 29 900

SAUCE

SAFFRON

BÉARNAISE

COGNAC

SPICY MAYONNAISE

SMOKED JUS