

# KOLLÁZS

BRASSERIE & BAR

## APPETIZERS

WILD BOAR PÂTÉ  .....	3 500
Onion Jam, Rosemary	
SMOKED SALMON.....	4 400
Caper, Cream Cheese	
CLASSIC ESCARGOT.....	4 250
Garlic, Herbs	
FOIE GRASTERRINE  .....	4 400
Celery, Honeycomb	
GARDEN SALAD	
Appetizer.....	3 800
Main Course.....	4 800
Pear, Fresh Cheese, Cashew	



	GLASS	BOTTLE
SPARKLING EXTRA DRY.....	2 400	14 000
Kreinbacher		
	1,2 DL	7,5 DL
NV   Hungary		
SAUVIGNON BLANC.....	2 700	13 500
Sauska - "Kollázs Wine"		
	1,5 DL	7,5 DL
Tokaj   Hungary   2017		
CABERNETFRANC.....	4 700	23 500
Sauska - "Kollázs Wine"		
	1,5 DL	7,5 DL
Villány   Hungary   2013		

## FESTIVE LUNCH MENU

PRAWN CARPACCIO
Mango, Lime
*
HUNGARIAN FISH SOUP 
Home-made Pasta
*
VENISON 
Pumpkin, Hazelnut
*
MASCARPONE MOUSSE
Chestnut, Orange, Rose Pfeffer
3 COURSE MENU 10 900
4 COURSE MENU 13 500

## SOUPS

CHESTNUT SOUP   
Truffle  
2 800



TRADITIONAL ONION SOUP   
2 900

HUNGARIAN GOULASH SOUP   
Noodles, Root Vegetables  
2 900

## TO SHARE

BLACK MUSSEL "ÁLANORMANDE".....	4 100
SEABASSEN PAPILLOTE Black Bean Ragout.....	15 900
CHATEAUBRIAND Brazilian/Omaha USDA.....	18 900/29 900

## CHEF'S HUNGARIAN FAVOURITES

BONE MARROW 	3 800
Oxtail Ragout, Spring Onion	
CHICKEN PAPRIKASH 	5 500
Cottage Cheese Noodle, Cucumber Salad	
WIENER SCHNITZEL	
FROM PORK.....	4 900
FROM VEAL.....	5 900
Roasted Potato, Pickles	

## BURGERS & SANDWICHES

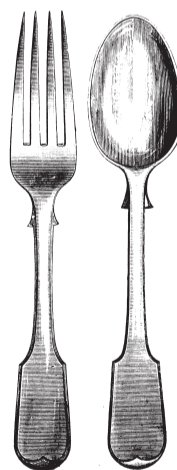
CROQUE MADAME.....	3 500
Green Salad, Radish, Pastrami	
KOLLÁZSBURGER.....	4 800
Pulled Beef, Remoulade, Mustard	
TRADITIONAL HAMBURGER.....	4 800
Add Foie Gras + 1 500	

## KOLLÁZS LUNCH

-ALL ON ONE PLATE-

STARTER | SOUP | MAIN COURSE  
DESSERT | COFFEE  
4 300

## MAIN COURSES



RAINBOW TROUT.....	6 200
Leek, Mussel Sauce	
OCTOPUS & SCALLOP.....	7 600
Potato Paprikash, Sausage	
DUCK LEG 	4 800
Puy Lentil, Root Vegetables	
BEEFBOURGUIGNON 	5 900
Red Wine Sauce, Mushroom, Pearl Onion	
BEEFTARTARE.....	6 500
French Fries, Green Salad	

## CREATE YOUR OWN GRILLED DISH

-SERVED WITH YOUR CHOICE OF ONE GARNISH AND SAUCE-

### MEAT & FISH

TIGER PRAWN.....	7 500
DOVER SOLE MEUNIÈRE.....	14 900
ROASTED CHICKEN OR DUCK 	4 500/5 500
RIBEYE Argentinean/Wagyu.....	6 900/17 000
TENDERLOIN Brazilian/Omaha.....	8 900/15 900

### GARNISH

SPINACH & MUSHROOM
MIXED GREEN SALAD
MASHED POTATO Add Truffle + 900
FRENCH FRIES
BROCCOLI GRATIN

### SAUCE

SAFFRON
BÉARNAISE
COGNAC
SPICY MAYONNAISE
SMOKED JUS

# LUNCH