

# KOLLÁZS

BRASSERIE & BAR



## APPETIZERS

- FRESH CHEESE.....3 800  
Green Pea, Dried Tomato, Asparagus
- CLASSIC ESCARGOT.....4 050  
Garlic, Herbs
- FOIE GRAS TERRINE** .....5 200  
Celery, Rhubarb, Pine Nut  
Pendants 6 Puttonyos Aszú, Tokaj (2cl)
- VEAL TONGUE & LEG .....3 800  
Mustard, Wild Garlic Mayonnaise
- GREEN PEA SOUP.....2 900  
Squid, Prawn



	GLASS	BOTTLE
<b>SPARKLING EXTRA DRY</b> ..2 400	14 400	
Kreinbacher	1,2 DL	7,5 DL
NV   Hungary		
<b>SAUVIGNON BLANC</b> .....3 000	15 000	
Sauska - "Kollázs Wine"	1,5 DL	7,5 DL
Tokaj   Hungary   2017/2018		
<b>LUBERON</b> .....4 200	21 000	
Grand Marrenon	1,5 DL	7,5 DL
Rhône   France   2016		

## SNACKS

- FROG LEG PROVENÇAL  
Wild Garlic Mayonnaise  
1 900
- DAILY CROQUETTE  
Dip  
1 200
- ANCHOVY  
Olives, Baguette  
1 500
- CROQUE MONSIEUR BITE  
Comté Cheese  
1 400

## PLANT BASED

- ASPARAGUS**   
Lemon Dressing, Grapefruit  
3 500
- GARDEN SALAD**   
Strawberry, Radish, Cucumber, Asparagus, Rhubarb  
Appetizer 3 500  
Main Course 4 500
- GREEN PEA**   
Wild Garlic, Sautéed Spring Vegetables  
5 500
- BEETROOT BOURGUIGNON**   
Red Wine Sauce, Mushroom, Carrot  
4 800
- CAULIFLOWER RISOTTO**   
Truffle, Morel  
4 800

## BURGERS & SANDWICHES

- CROQUE MADAME.....3 900  
Green Salad, Radish, Pastrami, Sunny-Side Up Fried Egg
- KOLLÁZS BURGER.....4 800  
Pulled Beef, Remoulade, Mustard
- TRADITIONAL HAMBURGER.....4 800  
Add Foie Gras + 2 500

## KOLLÁZS LUNCH

-ALL ON ONE PLATE, SERVED BETWEEN 12 PM AND 3 PM-

STARTER OR SOUP | MAIN COURSE | DESSERT  
3 800

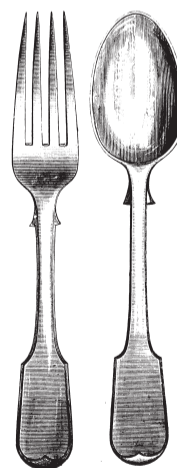
STARTER | SOUP | MAIN COURSE | DESSERT  
4 300

## TRADITIONAL TASTE

- GOULASH SOUP .....3 500  
Noodles, Root Vegetables
- BONE MARROW .....3 800  
Oxtail Ragout, Spring Onion
- CHICKEN PAPRIKASH .....5 500  
Cottage Cheese Noodle, Cucumber Salad
- LECSÓ .....3 500  
Sausage, Paprika, Tomato  
Add Foie Gras + 5 000
- COTTAGE CHEESE DUMPLING .....2 100  
Sour Cream, Raspberry
- POPPY SEED BREAD PUDDING .....2 100  
Vanilla

## MAIN COURSES

- PIKE PERCH .....7 000  
Mussel Ravioli, Hollandaise
- OCTOPUS & SCALLOP.....7 200  
Potato Paprikash, Sausage
- BLACK MUSSEL "À LA NORMANDE"..4 100  
French Fries or Toast
- DUCK LEG .....5 300  
Spring Vegetables
- BEEF TARTARE.....6 500  
French Fries, Green Salad
- WIENER SCHNITZEL  
FROM PORK .....4 900  
FROM VEAL .....7 700  
Roasted Potato, Pickles



## CREATE YOUR OWN GRILLED DISH

-SERVED BETWEEN 12 PM AND 3 PM WITH YOUR CHOICE OF ONE GARNISH & SAUCE-

### MEAT & FISH

- TIGER PRAWN.....6 500
- DOVER SOLE MEUNIÈRE.....15 000
- ROASTED CHICKEN OR DUCK .....4 200/ 5 500
- RIB EYE Argentinean/Wagyu.....8 900/17 900
- TENDERLOIN Uruguayan/Omaha.....9 900/17 900

### GARNISH

- SPINACH & MUSHROOM  
& PARMESAN
- MIXED GREEN SALAD
- MASHED POTATO Add Truffle + 900
- FRENCH FRIES
- LEEK GRATIN

### SAUCE

- GREEN HERBS & MUSTARD
- BÉARNAISE
- PARSLEY & LEMON SALSA
- SPICY MAYONNAISE
- SMOKED JUS

BRASSERIE & BAR