

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

### FRESH CHEESE

Green Pea, Dried Tomato, Asparagus  
3 800

### VEAL TONGUE & LEG

Mustard, Wild Garlic Mayonnaise  
3 800

### FOIE GRAS TERRINE

Celery, Rhubarb, Pine Nuts  
Pendants 6 Puttonyos Aszú, Tokaj (2cl)  
5 200



### BONE MARROW

Oxtail Ragout, Spring Onion  
3 800

### SALMON & CAVIAR

Oyster Mayonnaise, Cucumber  
5 500

### FROG LEG PROVENÇAL

Broccoli, Radish  
3 000

### CLASSIC ESCARGOT

Garlic, Herbs  
4 050

### GREEN PEA SOUP

Squid, Prawn  
2 900

### HUNGARIAN GOULASH SOUP

Noodles, Root Vegetables  
3 500

## BLIND DATE\*

With the Chef... 19 900  
...and the Sommelier 29 000

\* Available for the entire table only, until 10 P.M.

## MAIN COURSES

### TROUT

Cauliflower, Marinated Mushroom  
6 500

### OCTOPUS & SCALLOP

Potato Paprikash, Sausage  
7 200

### PIKE PERCH

Mussel Ravioli, Hollandaise  
7 000

### DUCK BREAST

Parsnip, Elderflower, Endive  
5 500

### VEAL LOIN & SWEETBREAD

Morel, Fondant Potato  
Asparagus  
8 900

### RABBIT

Wild Garlic, Green Pea  
5 300

## PLANT BASED

### ASPARAGUS

Lemon Dressing, Grapefruit  
3 500

### GARDEN SALAD

Strawberry, Radish, Cucumber  
Asparagus, Rhubarb  
3 500

### GREEN PEA

Wild Garlic, Sautéed Spring Vegetables  
5 500

### BEETROOT BOURGUIGNON

Red Wine Sauce, Mushroom, Carrot  
4 800

### CAULIFLOWER RISOTTO

Truffle, Morel  
4 800

## ROTISSERIE / CHARCOAL GRILL

### CHUCK FLAP STEAK

Roast Potato, Green Bean  
7 200

### DUCK LEG

Spring Vegetables  
5 300

### SADDLE OF VEAL

Shallot Tarte Tatin  
9 200

### MACKEREL

Grapefruit & Fennel Salad, Pine Nuts  
6 200

## CREATE YOUR OWN GRILLED DISH

(served with your choice of one garnish and sauce)

### ROASTED CHICKEN

4 200

### ROASTED DUCK

5 500

### DOVER SOLE MEUNIÈRE

15 000

### TIGER PRAWN

6 500

### RIB EYE

Argentinean / Wagyu  
8 900 / 17 900

### BEEF TENDERLOIN

Uruguayan / Omaha USDA  
9 900 / 17 900

## GARNISHES

900

### BABY POTATO & BROCCOLI

### SPINACH & MUSHROOM & PARMESAN

### MIXED GREEN SALAD

### MASHED POTATO Add Truffle + 900

### FRENCH FRIES

### LEEK GRATIN

## TO SHARE...

### BLACK MUSSEL

"À LA NORMANDE"  
4 100

### WHOLE GRILLED SEA BASS

Bouillabaisse Sauce, Mussel  
17 500

### CHATEAUBRIAND

Uruguayan / Omaha USDA  
19 000 / 34 000

## SAUCES

### GREEN HERBS & MUSTARD

### BÉARNAISE

### PARSLEY & LEMON SALSA

### SPICY MAYONNAISE

### SMOKED JUS