

KOLLÁZS

BRASSERIE & BAR



APPETIZERS

FRESH CHEESE.....3 800
Green Pea, Dried Tomato, Asparagus

CLASSIC ESCARGOT.....4 050
Garlic, Herbs

FOIE GRAS TERRINE5 200
Celery, Rhubarb, Pine Nut
Pendits 6 Puttonyos Aszú, Tokaj (2cl)

VEAL TONGUE & LEG3 800
Mustard, Wild Garlic Mayonnaise

GREEN PEA SOUP.....2 900
Squid, Prawn

	GLASS	BOTTLE
FURMINT BRUT.....2 900		17 400
Tokaj Nobilis - "Kollázs Wine" 1,2 DL 7,5 DL 2016 Hungary		
SAUVIGNON BLANC.....3 000		15 000
Sauska - "Kollázs Wine" 1,5 DL 7,5 DL Tokaj Hungary 2018		
LUBERON.....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 SOUP3 500
Noodles, Root Vegetables

BONE MARROW3 800
Oxtail Ragout, Spring Onion

CHICKEN PAPRIKASH5 500
Cottage Cheese Noodle, Cucumber Salad

LECSÓ3 500
Sausage, Paprika, Tomato
Add Foie Gras + 5 000

COTTAGE CHEESE DUMPLING2 100
Sour Cream, Raspberry

POPPYSEED BREAD PUDDING2 100
Vanilla

TRADITIONAL JOURNEY 5 500

MAIN COURSES

PIKE PERCH7 000
Mussel Ravioli, Hollandaise

OCTOPUS & SCALLOP.....7 200
Potato Paprikash, Sausage

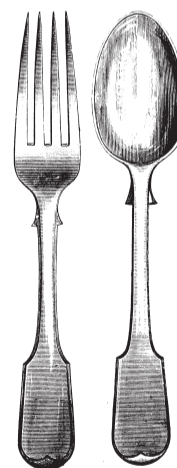
BLACK MUSSEL "À LA NORMANDE"..4 100
French Fries or Toast

DUCK LEG5 300
Spring Vegetables

BEEF TARTARE.....6 500
French Fries, Green Salad

WIENER SCHNITZEL
FROM PORK4 900
FROM VEAL7 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 DUCK4 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