

# 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  
Pendits 6 Puttonyos Aszú, Tokaj (2cl)

VEAL TONGUE & LEG .....3 800  
Mustard, Wild Garlic Mayonnaise

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

|                             | GLASS  | BOTTLE |
|-----------------------------|--------|--------|
| SPARKLING EXTRA DRY..2 400  | 14 400 |        |
| Kreinbacher                 | 1,2 DL | 7,5 DL |
| NV   Hungary                |        |        |
| SAUVIGNON BLANC.....3 000   | 15 000 |        |
| Sauska - "Kollázs Wine"     | 1,5 DL | 7,5 DL |
| Tokaj   Hungary   2017/2018 |        |        |
| 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 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

POPPYSEED BREAD PUDDING .....2 100  
Vanilla

TRADITIONAL JOURNEY 5 500

## MAIN COURSES

PIKE PERCH .....7 000  
Mussel Ravioli, Hollandaise

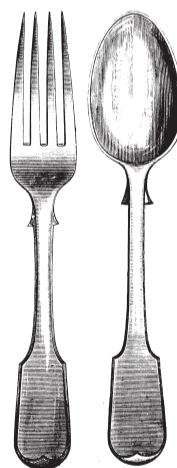
OCTOPUS & SCALLOP.....7 200  
Potato Paprikash, Sausage

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