

KO LÁZS

FIRST CLASS RESTAURANT

CHEF: Árpád Györffy

All prices are in Hungarian Forints and include V.A.T.

13 % 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