

KOLLÁZS

BRASSERIE & BAR



APPETIZERS

SAUCISSON BRIOCHÉ.....4 800
Red Wine Sauce, Brussels Sprout, Pistachio

ESCARGOT DE BOURGOGNE...4 050
Garlic, Parsley



FOIE GRAS TERRINE ...5 500
Apple, Brioche
Pendits 6 Puttonyos Aszú, Tokaj (2cl)

FRENCH ONION SOUP.....3 500
Toast, Gruyère

AUTUMN SALAD
APPETIZER.....3 200
MAIN COURSE4 900
Goat Cheese, Grape, Walnut

	GLASS	BOTTLE
FURMINT & RIZLING BRUT...2 900	1,2 DL	7,5 DL
Léglí Hungary 2016		
SAUVIGNON BLANC.....3 000	1,5 DL	7,5 DL
Sauska - "Kollázs Wine" Tokaj Hungary 2018/2019		
LUBERON.....4 200	1,5 DL	7,5 DL
Grand Marrenon Rhône France 2016		

SNACKS

FROG LEG
Chive Mayonnaise
1 900

DUCK CROQUETTE
Beetroot Ketchup
1 900

ANCHOVY
Olives, Baguette
1 900

MANGALICA CHARCUTERIE
1 900

PLANT BASED

BEETROOT SALAD
Goat Cheese, Orange, Cashew
2 800

JERUSALEM ARTICHOKE SOUP
Chestnut, Truffle
2 800

SAVOY CABBAGE & POTATO
Mushroom Balls
3 800

CARAMELIZED ROOT VEGETABLES
Puy Lentil, Jerusalem Artichoke
3 800

MUSHROOM RISOTTO
Parmesan
5 500

BURGERS & SANDWICHES

CROQUE MADAME.....3 900
Green Salad, Radish, Pastrami, Sunny-Side Up Fried Egg

KOLLÁZSBURGER.....5 500
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
Beef, Root Vegetables

BONE MARROW3 800
Oxtail Ragout, Spring Onion

CHICKEN PAPRIKASH5 800
Cottage Cheese Noodle, Cucumber Salad

CATFISH7 800
Hungarian Fish Sauce, Savoy Cabbage

COTTAGE CHEESE DUMPLING2 100
Sour Cream, Raspberry

POPPYSEED BREAD PUDDING2 100
Vanilla

TRADITIONAL JOURNEY 7 500

MAIN COURSES

TROUT6 500
Autumn Vegetables, Butter Sauce

OCTOPUS & SCALLOP.....7 900
Potato Paprikash, Sausage

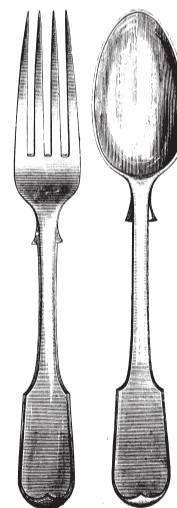
BLACK MUSSEL "À LA NORMANDE"...4 100
Pommes Frites or Toast - FOR 2

DUCK LEG5 300
Puy Lentil, Jerusalem Artichoke

BEEF BOURGUIGNON6 100
Mashed Potato, Red Wine Sauce

STEAKFRITES.....9 900
USDA Prime, Pommes Frites, Béarnaise

WIENER SCHNITZEL
FROM PORK4 900
FROM VEAL7 900



CREATE YOUR OWN GRILLED DISH

- SERVED BETWEEN 12 PM AND 3 PM -

MEAT & FISH

TIGER PRAWN.....6 500
DOVER SOLE MEUNIÈRE.....15 000
ROASTED CHICKEN4 200
RIB EYE Argentinian/Wagyu.....8 900/18 900
TENDERLOIN Uruguayan/Omaha Angus..9 900/18 900

POMMES FRITES
SPINACH & MUSHROOM
MASHED POTATO Add Truffle + 900
SWEET POTATO
MIXED GREEN SALAD
CAULIFLOWER GRATIN

SIDES & SAUCES 900 /SIDE

GREEN PEPPERCORN
BÉARNAISE
PARSLEY & TOMATO SALSA
GARLIC EMULSION
SMOKED JUS