

STARTERS

- CHICKEN CONSOMMÉ - Noodles, Green Pea, Carrot 2 500
 SWEET CORN SOUP - Prawn, Coriander 2 800
 NICOISE SALAD - Seared Tuna, Quail Egg, Green Bean 5 500
 WATERMELON & TOMATO - Goat Cheese, Basil 3 500
 CLASSIC ESCARGOT - Parsley, Garlic 4 200
 BEEF TARTARE - Egg Yolk Confit, Cornichon 4 900
 KOLLÁZS CAESAR - Plain/ Chicken/ Shrimp 3 000/ 3 500/ 4 500

MAINS

- COURGETTE - Goat Cheese, Saffron Sauce 3 900
 PAPRIKA RISOTTO - Wild Garlic, French Bean 4 500
 OCTOPUS & SCALLOPS - Potato Paprikash, Sausage 7 900
 SCOTTISH SALMON - Zucchini, Dill, Squash 7 900
 SEA BREAM - Artichoke, Tomato, Zucchini, Mussel Sauce 6 500
 ROASTED QUAIL - Celery, Figs, Pistachio 5 500
 VEAL WIENER SCHNITZEL - Roast Potato, Pickles 7 900
 SADDLE OF LAMB - Chanterelle, French Bean 7 800
 CRISPY DUCK LEG - Spinach, Morel, Smoked Jus 5 300
 STEAK FRITES (USDA PRIME SIRLOIN) - French Fries 9 900
 GRESHAM BURGER - Onion, Sautéed Mushroom 5 500

Taste Traditional

- FOIE GRAS TERRINE -  Apricot, Almond, Brioche 5 200
 GOULASH SOUP - Beef, Root Vegetables 3 500
 PORK CHEEK STEW - Dumpling, Cucumber Salad 3 800
 POPPY SEED BREAD PUDDING - Vanilla 2 100
TRADITIONAL JOURNEY - Soup, Stew, Dessert 7 500

FROM THE GRILL

- SEA BREAM 5 700 BEEF TENDERLOIN *Uruguayan* 9 900
 SCOTTISH SALMON 7 100 RIB EYE *Argentinian* 8 900
 TIGER PRAWN 6 500 ROASTED CHICKEN 4 200

Green Peppercorn Sauce, Mushroom Sauce, Beef Jus
 Tomato & Green Herb Salsa

GARNISH + 900

French Fries, Sweet Potato Fries
 Grilled or Steamed Vegetables
 Spinach and Mushroom, Mashed Potato (Add Truffle +900)

Blind Date

WITH THE CHEF 19 900

OR

WITH THE SOMMELIER 29 000

Available for the entire table only, until 10PM

DÎNER DE LA ROTISSERIE

three-course set menu

9 900

STARTER

DUCK RILETTE WITH CONDIMENTS

MAIN

Choice of CHICKEN or
 ROSEMARY LAMB RIBS
 or SCOTTISH SALMON or SEABREAM

or RIB EYE + 3 000
 or TENDERLOIN + 4 000
 Includes one garnish & one sauce
 "FROM THE GRILL"

DESSERT

APPLE TARTE TATIN or
 MILLE FEUILLE
 or GRESHAM CAKE

Inclusive of Coffee or Tea

WINE PAIRING

GILVESY RAJNAI RIZLING or
 BALLA GÉZA KADARKA
 ROTISSERIE WINE BOTTLE SPECIAL
 + 9 400

COCKTAILS

- CALAMANSI & TONIC - 2 900
 Gin, Chartreuse, Calamansi, Yuzu
 INVISIBLE HUNGARIAN - 3 900
 Local Gin, Bergamot, Tonic Reduction
 SIN OF ADAM - 3 400
 Calvados, Apple, Tangerine, Ginger
 RUM FASHIONED - 4 900
 Secret Rum Mix, Tonka Bean, Chocolate, Chili
 HENDRICKS & ME - 4 200
 Gin, Aloe, Bergamot, Rose
 MORE PINA THAN COLADA - 2 900
 Pisco, Pineapple, Coconut, Horchata
 POWER OF SENSES - 4 000
 Sakura Vermouth, Tamarind, Rosemary Smoke

MOCKTAILS - 1 500

- YUZU FIZZ - Calamansi, Yuzu, Tonic
 SIN OF EVE - Apple, Ginger, Tangerine
 ESPRESSO TONIC - Hibiscus, Coldbrew
 NICE JOB - Grape, Agave, Coconut
 GRAPEFRUIT COOLER - 1 200
 CLASSIC LEMONADE - 1 200