

## STARTERS

- CHICKEN CONSOMMÉ - Noodles, Green Pea, Carrot 2 500  
 SWEET CORN SOUP - Prawn, Coriander 2 800  
 WATERMELON & TOMATO - Goat Cheese, Basil 3 500  
 CLASSIC ESCARGOT - Parsley, Garlic 4 200  
 BEEF TARTARE - Egg Yolk Confit, Cornichon 4 900

## SALADS

- NICOISE SALAD - Seared Tuna, Quail Egg, Green Bean 5 500  
 KOLLÁZS CAESAR - Plain/ Chicken/ Shrimp 3 000/ 3 500/ 4 500  
 SUMMER SALAD - Smoked Duck Ham, Peach, Pine Nuts 4 200  
 "BUDA" BOWL - Fresh Vegetables, Avocado, Bulgur 4 400

## SANDWICHES

- CROQUE MADAME - Ham, Fried Egg 3 900  
 GRESHAM BURGER - Onion, Sautéed Mushroom 5 500  
 PULLED BEEF SANDWICH - Cheddar, English Mustard 4 800

## 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  
 VEAL WIENER SCHNITZEL - Roast Potato, Pickles 7 900  
 CRISPY DUCK LEG - Spinach, Morel, Smoked Jus 5 300  
 STEAK FRITES (USDA PRIME SIRLOIN) - French Fries 9 900

*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)

## KOLLÁZS BUSINESS LUNCH

Available Monday-Friday 12PM - 3PM

All on one plate power lunch

### Three-Course Menu

Starter or Soup | Main | Dessert

3 800

### Four-Course Menu

Starter | Soup | Main | Dessert

4 300

## WINES BY THE GLASS

### RED

- VIDA PÉTER Kékfrankos 3 000  
 SAUSKA Kollázs Cabernet Franc 5 000  
 GRAND MARENNON Rhone-Style 4 200

### WHITE

- SAUSKA Sauvignon Blanc 3 000  
 ETYEKI KÚRIA Chardonnay 3 000  
 CHRISTIAN MOREAU Chablis 4 500

### ROSÉ

- ETYEKI KÚRIA Kollázs Rosé 2 200

## SPARKLING WINE/CHAMPAGNE

- PALMER Champagne 7 500  
 SAUSKA Rosé Sparkling Wine 2 900

## DRAFT BEERS

- DREHER 800  
 GRIMBERGEN 1 200

## 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, Cold Brew  
 NICE JOB - Grape, Agave, Coconut  
 GRAPEFRUIT COOLER - 1 200  
 CLASSIC LEMONADE - 1 200