

KOLÁZS

BRASSERIE & BAR

STARTERS

- TRADITIONAL FRENCH ONION SOUP 3 500
JERUSALEM ARTICHOKE SOUP (GF, V) - Chestnut 2 900
BEEF TARTARE (GF) - Egg Yolk Confit, Cornichon 4 900
SWEETBREAD - Caramelized Onion, Walnut 5 500
SMOKED TROUT (GF) - Potato Foam, Horseradish 2 800
CLASSIC ESCARGOT (GF) - Parsley, Garlic 4 200
BEETROOT SALAD (GF, V) - Pear, Goat Cheese 3 200
FRISÉE SALAD - Smoked Chicken, Dijon Mustard Dressing 3 600
KOLLÁZS CAESAR - Plain/ Chicken/ Shrimp 3 000/ 3 500/ 4 500

MAINS

- CHARRED BROCCOLI (GF, VEGAN) - Buckwheat, Split Pea 3 800
FOREST MUSHROOM RISOTTO (GF, V) - Parmesan, Truffle 4 800
OCTOPUS & SCALLOPS (GF) - Potato Paprikash, Sausage 7 900
COD (GF) - Black Mussel, Broccoli, Prawn Sauce 6 500
SCOTTISH SALMON (GF) - Cauliflower, Brussels Sprouts 7 900
DUCK BREAST & FOIE GRAS (GF) - Red Cabbage, Cassis 5 900
SUCKLING PIG - Jerusalem Artichoke, Pear, Mustard 5 800
SADDLE OF VENISON - Celeriac, Black Pudding, Plum 7 900
VEAL WIENER SCHNITZEL - Roast Potato, Pickles 7 900
CRISPY DUCK LEG - Puy Lentil, Root Vegetables 5 300
STEAK FRITES (CREEKSTONE FARM) (GF) - French Fries 9 900
GRESHAM BURGER - Onion, Sautéed Mushroom 5 500

Taste Traditional

- FOIE GRAS TERRINE -  Apple, Brioche 5 200
GOULASH SOUP - Root Vegetables, Noodles 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 (GF)

- BLACK MUSSEL 3 900 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 (GF)

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

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

DESSERT

FRENCH TOAST or
CAMELIZED ORELYS TART
or GRESHAM CAKE (GF)

Inclusive of Coffee or Tea

WINE PAIRING

HEUMANN 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

Executive Chef: Györfy Árpád

All prices are in Hungarian Forints and include V.A.T. 13% service charge will be added