

STARTERS

- TRADITIONAL FRENCH ONION SOUP 3 500
 JERUSALEM ARTICHOKE SOUP (GF, V) - Chestnut 2 900
 CLASSIC ESCARGOT (GF) - Parsley, Garlic 4 200
 SMOKED TROUT (GF) - Potato Foam, Horseradish 2 800
 BEEF TARTARE (GF) - Egg Yolk Confit, Cornichon 4 900

SALADS

- 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
 "BUDA" BOWL (GF, V) - 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

- 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
 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

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)

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 MARRENON 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