

LUNCH AND DINNER AVAILABLE FROM 12PM - 9:30PM

STARTERS

- CHICKEN CONSOMMÉ - Noodles, Green Pea, Carrot 2 500
JERUSALEM ARTICHOKE SOUP - Chestnut, Truffle 2 900
TRADITIONAL GOULASH SOUP 3 500
BUDA BOWL - Avocado, Fresh Vegetables, Bulgur 3 600
MIXED SALAD, GARDEN VEGETABLES 3 200
DRESSINGS: Pear&Walnut, Lemon, Balsamic
BEETROOT SALAD - Pear, Goat Cheese 3 200
SALMON TARTARE - Avocado 4 700
CAESAR SALAD - Plain/ Chicken/ Shrimp 3 000/ 3 500/ 4 500
BEEF TARTARE - Egg Yolk Confit, Cornichon 4 900
FOIE GRAS TERRINE - Apple, Brioche 5 200

MAINS

- FOREST MUSHROOM RISOTTO - Parmesan, Truffle 4 800
PASTA - POMODORO, CARBONARA, FUNGHI - 3 800/ 4 200/ 3 800
RIGATONI BOLOGNESE AL FORNO - Bolognese, Parmesan 4 500
COD - Black Mussel, Broccoli, Prawn Sauce 6 500
VEAL WIENER SCHNITZEL - Roast Potato, Pickles 7 900
CRISPY DUCK LEG - Puy Lentil, Root Vegetables 5 300
DUCK BREAST - Red Cabbage, Cassis 5 900
CLUB SANDWICH - Fried Egg, Chicken, Dried Tomato 4 800
GRESHAM BURGER - Onion, Sautéed Mushroom 5 500

FROM THE GRILL

- SCOTTISH SALMON 7 100 BEEF TENDERLOIN *Uruguayan* 9 900
TIGER PRAWN 6 500 RIB EYE *Argentinian* 8 900
ROASTED CHICKEN 4 200
Green Peppercorn, Smoked Jus, Beurre Blanc with Green Herbs
Béarnaise
GARNISH + 900
French Fries, Grilled Vegetables, Sautéed Spinach, Sautéed Mushroom
Mashed Potato (Add Truffle +900)

SWEETS

- GRESHAM - gluten free - Chocolate Mousse, Tonka, Pecan, Passion Fruit 1 600
POPPY SEED BREAD PUDDING - Vanilla Sauce 2 300
PLUM SACHER - lactose/sugar/gluten free - Chocolate, Plum, Sacher Sponge 1 600
SELECTION OF ICE CREAMS AND SORBETS 600/SCOOP
SELECTION OF LOCAL AND INTERNATIONAL CHEESES 4 500

KOLLÁZS TAKEAWAY

Enjoy the taste of Kollázs in the comfort of your home
Pick up service available from 8AM - 8PM
To place your order call +36 30 663 9691
*Delivery not available

WINES BY THE GLASS

WHITE

- SAUSKA Chardonnay Birs 4 600/23 000
OREMUS Mandolás Furmint 3 700/18 500

ROSÉ

- CHATEAU D'ESCLANS Rock Angel 4 600/23 000

RED

- BENCZE ISTVÁN Pinot Noir 5 000/25 000
VYLYAN Mandolás Cabernet Franc 5 400/27 000
ST ANDREA Eged Bikavér 4 100/20 500

CHAMPAGNE

- RUINART BLANC DE BLANC 9 500/55 200
KRUG 2006 165 000
DOM PERIGNON ROSÉ 2006 180 000

DRAFT BEER

- DREHER 1 800

BOTTLED BEERS

- HEINEKEN 1 900
Muse, MONYO, Belgian Strong Ale, 11,8% 4 100

COCKTAILS

- CALAMANSI & TONIC 2 900
Gin, Chartreuse, Calamansi, Yuzu
INVISIBLE HUNGARIAN - 3 900
Local Gin, Bergamot, Tonic Reduction
RUM FASHIONED - 4 900
Secret Rum Mix, Tonka Bean, Chocolate, Chili

MOCKTAIL

- NICE JOB 1 500
Grape, Agave, Coconut

DINING YOUR WAY

Our chefs are happy to curate any dish or special request. Please do not hesitate to ask as well for any dishes to be created in a vegetarian, vegan, or gluten free way.