

KO LÁZS

EXECUTIVE CHEF: ÁRPÁD GYÓRFFY
PASTRY CHEF: ATTILA MENYHÁRT

All prices are in Hungarian Forint and include V.A.T. 14% service charge will be added.
100% of service charge is shared amongst the service and kitchen staff.

DINNER DESSERT MENU



Lost in the Supermarket © Catherine Losing, lumas.hu
Limited Edition, hand-signed

Food and fashion accessories are transformed into
extraordinary art objects.

DESSERT AND CHEESE

FRENCH TOAST
"The Kollázs Signature"
Blackberry
2 500

RHUBARB PAVLOVA to share
GLUTEN FREE
"Spring is Here"
Rhubarb, Elderflower
3 100

COTTAGE CHEESE SOUFFLE
"Risky and Decadent"
Blueberry Violet Ice Cream
2 500

SOMLÓI SPONGE CAKE
"The most Popular Hungarian Dessert"
Sponge Cake, Rum, Chocolate
2 300

GRESHAM
GLUTEN FREE
"Our Bespoke Patisserie Cake"
Chocolate Mousse, Pecan, Passion Fruit
1 700

ICE CREAM

Vanilla
Chocolate
Strawberry

SORBET

Raspberry
Mango
Sour Cherry

600 / scoop

AFTER DINNER

HUNGARIAN SWEET WINE

	0,8 dl
OREMUS Late Harvest "KOLLÁZS Sweet Wine" Tokaj 2016.....	3 000
PENDITS 6 Puttonyos Aszú Tokaj 2013.....	4 800

FORTIFIED WINES

	8 cl
Royal Oporto Extra Dry White.....	2 700
Osborne Pedro Ximenez	3 500
Graham's The Tawny Port.....	4 500

DIGESTIVE / AMARO

	4 cl
Montenegro Amaro.....	2 400
Unicum Reserva.....	3 500
Árpád Quince Pálinka	4 500

COGNAC / CALVADOS

	4 cl
Boulard XO.....	5 200
Godet Antarctica	6 200

ASSORTED CHEESE PLATE
Hungarian & French Selection
4 900