

KO LÁZ S

BRASSERIE
DINNER MENU



Pearls in a Pod © James Wojcik, lumas.hu

Limited Edition, hand-signed

In extraordinary new shapes and structures
a pea pod is split open to reveal a row of gleaming
pearls, a beauty of nature shows in a whole new light.

EXECUTIVE CHEF: Árpád Györffy

All prices are in Hungarian Forints and include VAT.

14 % service charge will be added.

100% of service charge is shared amongst the service and kitchen staff.

APPETISERS

SMOKY MUSHROOM "SCALLOP" 🌿
Parsnip, Broccoli, Black Garlic
3 400

ESCARGOT DE BOURGOGNE
Classic Garlic Parsley Butter
4 200

BEEF TARTARE
Cornichon, French Anchovy, Frisée Salad
5 200

KOLLÁZS "QUENELLE DE BROCHET" 🌿
Pike Perch Dumpling, Hungarian Paprika & Prawn Sauce, Chives
3 200

PAN SEARED FROG LEGS
Chive Mayonnaise, Baby Spinach
3 900

SHALLOT TARTE TATIN 🌿
Thyme, Aged Balsamic, Goat Cheese
2 500

CRISPY VEAL TONGUE
Baby Potato Salad, Horseradish Vinaigrette
2 600

SOUP & SALADS

SUCRINE SALAD 🌿
French Butter Lettuce, Mangalica Ham, Ravigote
3 800

SPRING BURRATA SALAD 🌿
Snow Pea, Mint, Asparagus, Preserved Lemon
3 600

WHITE ASPARAGUS VELOUTÉ 🌿
Button Mushroom
2 900

LOBSTER BISQUE 🌿
Crab Vol-Au-Vent
4 800

MAIN

JOSPER GRILLED GREEN ASPARAGUS 🌿
Morel, Provence Olives, Herb Salad
5 500

SPRING VEGETABLE BLANQUETTE 🌿
Potato Dumpling, Tarragon, Mustard Seed
5 400

POACHED HALIBUT FILET 🌿
White Asparagus, Creamy Morel Sauce
7 200

PAN SEARED SCOTTISH SALMON 🌿
Black Mussel, Saffron, Wild Garlic Sauce
8 600

SPICY OCTOPUS & SEARED SCALLOP 🌿
Potato Paprikash Gratin, Hungarian Sausage
8 700

TRADITIONAL VEAL WIENER SCHNITZEL
Parsley Flavoured Roast Potato, Pickles
7 900

CRISPY LOCAL DUCK LEG
Pearl Barley Risotto, Tender Spring Vegetables
5 600

STEAK FRITES USDA PRIME SIRLOIN 🌿
Herbed Butter, House Fries, Béarnaise
9 900

FRENCH PIGEON & HUNGARIAN QUAIL 🌿
Carrot 3 ways, Chervil, Elderflower
7 700

Dîner de la Rotisserie

three-course set menu

STARTER

BONE MARROW, OXTAIL RAGOUT

MAIN

SEABREAM or MOLTENI ROASTED BABY CHICKEN
or PORK TROTTER or STEAK FRITES +2 800

*

CHOICE OF ONE GARNISH AND ONE SAUCE

DESSERT

3 FROMAGES or GRESHAM or SOMLÓI SPONGE CAKE

9 900

JOSPER GRILLED

TIGER PRAWN 🌿
GARLIC & PARSLEY BUTTER
6 500

DOVER SOLE MEUNIÈRE 🌿
15 900

MONT ST MICHEL BLACK MUSSEL 🌿
A'LA NORMANDE to share
4 900

HUNGARIAN WAGYU BEEF BURGER
6 500

HOUSE-MADE CHICKEN & FOIE GRAS SAUSAGE 🌿
3 500

RIB EYE 190 g 🌿
8 200

FILET MIGNON 190 g 🌿
9 900

CHATEAUBRIAND 400 g, to share 🌿
19 800

MOLTENI ROASTED

(30 min preparation time, limited availability)

WHOLE ROASTED BABY CHICKEN
WITH TRUFFLE AND THYME
5 500

MILK FED LEG OF LAMB
WITH ROSEMARY & GARLIC
8 200

SEABREAM
WITH LEMON & HERBS
6 700

GARNISH & SAUCE

French Bean Salad, French Fries
Grilled Asparagus & Potato, Mixed Green Salad
Spinach & Mushroom, Wild Garlic Mac & Cheese
Mashed Potato (add Truffle +1 200)
1 200

Choose one: Dijon Sauce, Saffron Sauce
Smoked Jus 🌿, Béarnaise 🌿, French Persillada 🌿

Taste Traditional

DUCK FOIE GRAS TERRINE
Elderflower Syrup, Rhubarb Compote
5 200

TRADITIONAL BEEF GOULASH
3 200

THE FAMOUS HUNGARIAN PORK STEW
Potato Dumpling, Cucumber Salad
4 500

SOMLÓI SPONGE CAKE
The Most Popular Hungarian Dessert
2 300

Blind Date *

WITH
THE CHEF
19 900

AND
THE SOMMELIER
29 000

* Available for the entire table only, until 8 PM



GLUTEN-FREE



VEGETARIAN



VEGAN