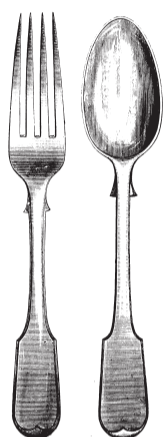


STARTER

SHALLOT TARTE TATIN 🍷 - Thyme, Aged Balsamic, Goat Cheese	2 500
BEEF TARTARE - Cornichon, French Anchovy, Frisée Salad	5 200
ESCARGOT DE BOURGOGNE - Classic Garlic Parsley Butter	4 200
STEAMED ASPARAGUS 🍷🍷 - Poached Egg, French Vinaigrette	2 900
WHITE ASPARAGUS VELOUTÉ 🍷🍷 - Button Mushroom, Parsley Jelly.....	2 900
SAUCISSON BRIOCHE - Truffe Jus, Pistachio, Frisée	3 800

SALADS

BUDA BOWL 🍷 - Organic Vegetables, Vegan Cucumber Yogurt	4 800
SUCRINE SALAD 🍷 - French Butter Lettuce, Mangalica Ham, Ravigote	3 800
BURRATA 🍷🍷 - Snow Peas, Mint, Asparagus, Preserved Lemon.....	3 600
CAESAR SALAD 🍷 - Plain, Chicken (+1 500), Shrimp (+2 900)	2 500/3 900



MAIN

JOSPER GRILLED GREEN ASPARAGUS 🍷🍷 - Sautéed Morel, Provence Olives, Herb Salad.....	5 500
SPRING VEGETABLE BLANQUETTE 🍷 - Potato Dumpling, Tarragon, Mustard Seed.....	5 400
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
STEAK FRITES USDA PRIME SIRLOIN 🍷 - Herbed Butter, House Fries, Béarnaise.....	9 900
CRISPY LOCAL DUCK LEG - Pearl Barley Risotto, Tender Spring Vegetables.....	5 600

KOLLÁZS LUNCH

- ALL ON ONE PLATE, SERVED BETWEEN 12 PM AND 3 PM -
STARTER | SOUP | MAIN COURSE | DESSERT
4 300

SANDWICHES

CROQUE MADAME	4 400
Fried Egg, Garden Salad	
HUNGARIAN WAGYU BEEF BURGER	6 500
French Fries, Caramelized Onion	
MOLTENI GRILLED CHICKEN SANDWICH.....	4 600
Wild Garlic Pesto, Avocado, Gruyère Cheese	

TASTE TRADITIONAL

DUCK FOIE GRAS TERRINE	5 200
Elderflower Syrup, Rhubarb Compote	
TRADITIONAL BEEF GOULASH	3 200
THE FAMOUS HUNGARIAN PORK STEW	4 500
Potato Dumpling, Cucumber Salad	
SOMLÓI SPONGE CAKE	2 300
The Most Popular Hungarian Dessert	



KOLLÁZS WINES

TOKAJ NOBILIS Furmint Brut Tokaj, Hungary 2 900
SAUSKA SAUVIGNON BLANC Villány, Hungary 3 000
SAUSKA CABERNET FRANC Villány, Hungary 5 000

GRILL

JOSPER 🍷

BLACK MUSSEL A'LA NORMANDE to share	4 900
DOVER SOLE MEUNIÈRE	15 900
TIGER PRAWN - Garlic & Parsley Butter	6 500
HOUSE MADE CHICKEN & FOIE GRAS SAUSAGE	3 500
FILET MIGNON 190g	9 900
CHATEAUBRIAND 400g to share.....	19 800
RIB EYE 190g	8 200

MOLTENI 🍷

30 min preparation time, limited availability

WHOLE ROASTED BABY CHICKEN - Truffle, Thyme ..	5 500
SEABREAM - Lemon & Herbs	6 700
MILK FED LEG OF LAMB - Rosemary & Garlic	8 200

GARNISH 🍷 & SAUCE

1 200

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

Dijon Sauce, Saffron Sauce, Smoked Jus 🍷	
Béarnaise 🍷, French Persillada 🍷	

🍷 GLUTEN-FREE 🍷 VEGETARIAN 🍷 VEGAN