

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, Egg Yolk Confit
5 200

SEARED YELLOWFIN TUNA 
Grilled Endive, Grapefruit, Frisée
4 900

SWEETBREAD RAVIOLI
Chanterelle, Green Calvados Sauce
4 400

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


SALMON CRUDO
Avocado, Coriander
4 300


SOUP & SALADS

GREEN PEA SOUP 
Frog Leg, Horseradish, Green Apple
3 200


VEAL VELOUTÉ
Veal Tongue, Mushroom, Carrot
3 200

LOBSTER BISQUE
Prawn Vol-Au-Vent
4 800

SUMMER SALAD 
Apricot, Almond, Beetroot, Fennel
3 800


BURRATA 
Cantaloupe, Dried Ham, Arugula
4 100

MAIN

CAULIFLOWER STEAK 
Quinoa, Raisin, Pomegranate
3 900

SEARED COD LOIN 
Summer Cassoulet, Tomato Jam, Mussel Sauce
6 900

PAN SEARED SCOTTISH SALMON 
"Tökfözelék", Squash, Dill, Zucchini
8 600

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

DUCK "MAGRET" ROTI AUX PECHES 
Fennel, Peach
6 100

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

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

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



GLUTEN-FREE



VEGETARIAN



VEGAN

Dîner de la Rotisserie

three-course set menu

STARTER

BONE MARROW - Oxtail, Horseradish, Mustard

MAIN

GRILLED SEABREAM or MOLteni ROASTED BABY CHICKEN
or RIB EYE +2 500 or FILET MIGNON + 3 400

*

CHOICE OF ONE GARNISH AND ONE SAUCE

DESSERT

3 FROMAGES or GRESHAM CHOCOLATE CAKE or SOMLÓI SPONGE CAKE

9 900

JOSPER GRILLED

TIGER PRAWN
GARLIC & PARSLEY BUTTER
6 800

SEA BREAM
LEMON & HERBS
6 500

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

DOVER SOLE MEUNIÉRE
15 900

URUGUAYAN
RIB EYE 190 g
8 700

ARGENTINEAN
FILET MIGNON 190 g
9 900

ARGENTINEAN
CHATEAUBRIAND 400 g
19 800

MOLTENI RÔTISSOIRE

KOLLÁZS SIGNATURE
WHOLE BABY CHICKEN
Seasoned with Truffle and Thyme
5 500

*Slow roasted on a 360 degree,
rotating vertical spit,
is the Molteni experience
(30 min preparation time)*

GARNISH & SAUCE

French Bean Salad , Ratatouille 
French Fries , Roast Potato & Onion 
Mixed Green Salad , Spinach & Mushroom 
Mashed Potato (add Truffle +1 200) 
1 200

Choose one: Dijon Sauce, Saffron Sauce
Smoked Jus, Béarnaise, French Persillade

Blind Date *

WITH
THE CHEF
19 900

AND
THE SOMMELIER
29 000

* Available for the entire table only, until 9 PM

Taste Traditional

DUCK FOIE GRAS TERRINE
Sour Cherry, Celeriac
4 900

CHILLED FERMENTED CUCUMBER SOUP
Smoked Trout, Dill
2 400

HUNGARIAN LECSÓ (add Foie Gras + 3 900) 
Summer Vegetables, Hungarian Sausage
4 500

SOMLÓI SPONGE CAKE
The Most Popular Hungarian Dessert
2 300