

KOLLÁZS

BRASSERIE & BAR

STARTER

SHALLOT TARTE TATIN 🍷 - Thyme, Aged Balsamic, Goat Cheese	2 500
BURRATA 🍷 - Cantaloupe, Dried Ham, Arugula	4 100
BEEF TARTARE - Cornichon, French Anchovy, Egg Yolk Confit	5 200
SEARED YELLOWFIN TUNA 🍷 - Grilled Endive, Grapefruit, Frisée	4 900
ESCARGOT DE BOURGOGNE - Classic Garlic Parsley Butter	4 200
SALMON CRUDO - Avocado, Coriander	4 300
GREEN PEA SOUP 🍷🍷 - Horseradish, Green Apple	2 800
VEAL VELOUTÉ - Veal Tongue, Mushroom, Carrot	3 200

SALADS

SALADE FRANÇAIS - Crispy Bacon, French Bean, 8-Minute Egg	3 500
SUMMER SALAD 🍷🍷 - Fennel, Peach, Beetroot, Almond	3 800
CAESAR SALAD 🍷 - Poached Egg, Parmesan, Croutons	2 500/3 900
BUDA BOWL 🍷 - Organic Vegetables, Vegan Cucumber Yogurt	4 800

ADD CHICKEN (+1 500), SHRIMP (+2 900), SALMON (+3 900), or SEARED TUNA (+ 3 900)



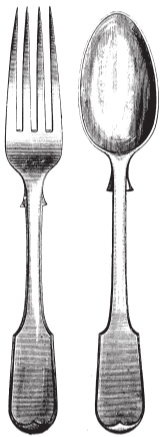
KOLLÁZS WINES

TOKAJ NOBILIS Furmint Brut
Tokaj, Hungary
2 900

SAUSKA SAUVIGNON BLANC
Zemplén, Hungary
3 000

SAUSKA CABERNET FRANC
Villány, Hungary
5 000

MAIN



CAULIFLOWER STEAK 🍷🍷 - Quinoa, Raisin, Pomegranate	3 900
PAN SEARED SCOTTISH SALMON 🍷 - "Tökfőzelék", Squash, Dill, Zucchini	8 600
SPICY OCTOPUS & SEARED SCALLOP 🍷 - Potato Paprikash Gratin, Hungarian Sausage	8 700
TRADITIONAL VEAL WIENER SCHNITZEL - Parsley Flavoured Roast Potato, Pickles	7 900
HUNGARIAN WAGYU BEEF BURGER - French Fries, Caramelized Onion, Cheddar	6 500
CRISPY LOCAL DUCK LEG - Pearl Barley Risotto, Tender Summer Vegetables	5 600
STEAK FRITES USDA PRIME SIRLOIN 🍷 - Herbed Butter, House Fries, Béarnaise	9 900

KOLLÁZS LUNCH

- ALL ON ONE PLATE, SERVED BETWEEN 12 PM AND 3 PM -

STARTER | SOUP | MAIN COURSE | DESSERT
4 300

MOLTENI RÔTISSOIRE

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

WHOLE ROASTED BABY CHICKEN
Truffle, Thyme
5 500

TASTE TRADITIONAL

DUCK FOIE GRAS TERRINE	4 900
Sour Cherry, Celeriac	
CHILLED FERMENTED CUCUMBER SOUP	2 400
Smoked Trout, Dill	
HUNGARIAN LECSÓ 🍷 (add Foie Gras + 3 900)	4 500
Summer Vegetables, Hungarian Sausage	
SOMLÓI SPONGE CAKE	2 300
The Most Popular Hungarian Dessert	

GRILL

JOSPER 🍷

BLACK MUSSEL A'LA NORMANDE to share	4 900
SEA BREAM - Lemon & Herbs	6 500
DOVER SOLE MEUNIÈRE	15 900
TIGER PRAWN - Garlic & Parsley Butter	6 800
ROASTED CHICKEN	4 400
FILET MIGNON 190g - Argentinean	9 900
CHATEAUBRIAND 400g - Argentinean to share	19 800
RIB EYE 190g - Uruguayan	8 700

GARNISH

1 200

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

SAUCE 🍷

Dijon Sauce, Saffron Sauce, Smoked Jus
Béarnaise, French Persillade

GLUTEN-FREE VEGETARIAN VEGAN

ALL PRICES ARE IN HUNGARIAN FORINTS AND PRICES INCLUDE V.A.T. 14 % SERVICE CHARGE WILL BE ADDED.
100% OF SERVICE CHARGE IS SHARED AMONGST THE SERVICE AND KITCHEN STAFF.