

APPETISERS

JERUSALEM ARTICHOKE MILLE FEUILLE

Pear, Caramelized Onion
3 600

ESCARGOT DE BOURGOGNE

Classic Garlic Parsley Butter
4 200

BEEF TARTARE

Mustard Mayo, Marinated Egg Yolk, Pepper
5 200

BURRATA

Figs, Radicchio, Walnut, Parma Ham
4 100

CAULIFLOWER RISOTTO

Truffle, Brown Butter
4 100

VEAL PATÉ EN CROUTE

Onion Marmalade, Cornichon
3 900

SMOKED TROUT

Celeriac, Baked Apple Sorbet, Red Onion
3 800

SOUP & SALADS

GREEN PEA SOUP

Frog Leg, Horseradish, Radish, Green Apple
3 400

MUSHROOM CONSOMMÉ

Beef Cheek Agnolotti, Marinated Onion
3 400

BOUILLABAISSÉ

Saffron Aioli, Fennel, Red Snapper
4 900

GARDEN SALAD

Vegan Cashew Cheese, Pear, Pine Nuts, Beetroot
4 200

MAIN

GRILLED BBQ BROCCOLI

Tomato-Onion Puree, Buckwheat, Black Garlic
4 100

SEABASS

Cauliflower, Leek, Verjus Gel, Tokaj Wine Sauce
7 100

PAN SEARED SCOTTISH SALMON

Spinach Puree, Seasonal Vegetables, Beurre Blanc
8 600

SPICY OCTOPUS & SEARED SCALLOP

Potato Paprikash, Hungarian Sausage
8 700

SADDLE OF LAMB

Celeriac, Savoy Cabbage, Black Elderberry
7 900

CRISPY LOCAL DUCK LEG

Pumpkin, Chestnut, Orange
5 800

STEAK FRITES USDA PRIME SIRLOIN

Herbed Butter, House Fries, Béarnaise
9 900

TRADITIONAL VEAL WIENER SCHNITZEL

Parsley Flavoured Roast Potato, Pickles
8 100

Dîner de la Rotisserie

three-course set menu

STARTER

BONE MARROW - Oxtail Ragout, Horseradish, Mustard

MAIN

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

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CHOICE OF ONE GARNISH AND ONE SAUCE

DESSERT

3 FROMAGES or GRESHAM CHOCOLATE CAKE or SOMLÓI SPONGE CAKE

10 900

JOSPER GRILLED

TIGER PRAWN
GARLIC & PARSLEY BUTTER
6 900

SEA BREAM
LEMON & HERBS
6 500

MONT ST MICHEL BLACK MUSSEL
A'LA NORMANDE to share
6 300

DOVER SOLE MEUNIÈRE
15 900

URUGUAYAN
RIB EYE 190 g
8 800

ARGENTINEAN
FILET MIGNON 190 g
9 900

ARGENTINEAN
CHATEAUBRIAND 400 g, to share
19 800

MOLteni RÔTISSOIRE

KOLLÁZS SIGNATURE
WHOLE BABY CHICKEN
Seasoned with Truffle and Thyme
5 700

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

GARNISH & SAUCE

Grilled Sucrine Salad, Broccoli Gratin 
Sweet Potato Fries , French Fries 
Roast Potato & Onion 
Mixed Green Salad , Spinach & Mushroom 
Mashed Potato (add Truffle +1 500) 
1 500

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

Taste Traditional

FOIE GRAS TERRINE

Quince, Pine Tuille, Verjus Gel
5 200

GOULASH SOUP

Root Vegetables, Noodles
3 500

PORK BELLY

Red Cabbage, Black Pudding, Liver Sausage, Apple
4 600

SOMLÓI SPONGE CAKE

The Most Popular Hungarian Dessert
2 500



GLUTEN-FREE



VEGETARIAN



VEGAN

Blind Date *

WITH
THE CHEF
22 900

AND
THE SOMMELIER
33 900

* Available for the entire table only, until 9 PM