

KOLLÁZS

BRASSERIE & BAR

STARTER

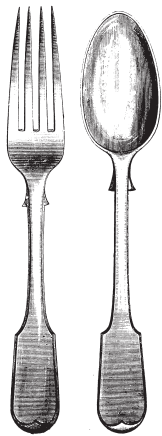
JERUSALEM ARTICHOKE MILLE FEUILLE 🍁 - Pear, Caramelized Onion.....	3 600
BURRATA 🍁 - Fig, Radicchio, Walnut, Parma Ham	4 100
ESCARGOT DE BOURGOGNE - Classic Garlic Parsley Butter	4 200
BEEF TARTARE - Marinated Egg Yolk, Mustard Mayo, Pepper	5 200
SMOKED TROUT 🍁 - Celeriac, Baked Apple Sorbet, Red Onion	3 800
GREEN PEA SOUP 🍁🍁 - Horseradish, Radish, Green Apple.....	3 100
MUSHROOM CONSOMMÉ - Beef Cheek Agnolotti, Marinated Onion	3 400

SALADS

GARDEN SALAD 🍁🍁 - Vegan Cashew Cheese, Pear, Pine Nuts, Beetroot.....	4 200
"BUDA" BOWL 🍁🍁 - Seasonal Vegetables, Avocado, Bulgur	4 400
KOLLÁZS CAESAR 🍁 - Parmesan, Croutons.....	2 500/3 900

ADD CHICKEN (+1 500), SHRIMP (+2 900), OR SALMON (+4 900)

MAIN



GRILLED BBQ BROCCOLI 🍁🍁 - Tomato Puree, Buckwheat, Black Garlic	4 100
SPICY OCTOPUS & SEARED SCALLOP 🍁 - Potato Paprikash, Hungarian Sausage	8 700
SEABASS 🍁 - Cauliflower, Leek, Verjus Gel, Tokaj Wine Sauce	7 100
PAN SEARED SCOTTISH SALMON 🍁 - Spinach Puree, Seasonal Vegetables, Beurre Blanc	8 600
TRADITIONAL VEAL WIENER SCHNITZEL - Parsley Flavoured Roast Potato, Pickles.....	8 100
CRISPY LOCAL DUCK LEG 🍁 - Pumpkin, Chestnut, Orange.....	5 800
STEAK FRITES USDA PRIME SIRLOIN 🍁 - Herbed Butter, House Fries, Béarnaise.....	9 900
HUNGARIAN WAGYU BEEF BURGER - French Fries, Caramelized Onion, Cheddar	6 500



KOLLÁZS WINES

TOKAJ NOBILIS Furmint Brut
Tokaj, Hungary
2 900

SAUSKA SAUVIGNON BLANC
Zemplén, Hungary
3 000

SAUSKA CABERNET FRANC
Villány, Hungary
5 000

KOLLÁZS LUNCH

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

STARTER | SOUP | MAIN COURSE | DESSERT
4 600

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

5 700

TASTE TRADITIONAL

FOIE GRAS TERRINE	5 200
Quince, Yogurt, Pine Nuts	
GOULASH SOUP	3 500
Root Vegetables, Noodles	
PORK BELLY	4 600
Red Cabbage, Black Pudding, Liver Sausage, Apple	
SOMLÓI SPONGE CAKE	2 500
The Most Popular Hungarian Dessert	

GRILL

JOSPER 🍁

BLACK MUSSEL A'LA NORMANDE to share	6 300
SEA BREAM - Lemon & Herbs	6 500
DOVER SOLE MEUNIÈRE	15 900
TIGER PRAWN - Garlic & Parsley Butter	6 900
GRILLED CHICKEN	5 400
FILET MIGNON 190g - Argentinean	9 900
RIB EYE 190g - Uruguayan	8 800
CHATEAUBRIAND 400g - Argentinean, to share	19 800

GARNISH 🍁

1 500

Grilled Sucrine Salad, Mixed Green Salad 🍁

Sweet Potato Fries 🍁, French Fries 🍁

Spinach & Mushroom 🍁, Broccoli Gratin 🍁

Roast Potato & Onion 🍁

Mashed Potato 🍁 (add Truffle + 1 500)

SAUCE 🍁

Green Peppercorn Sauce, Mushroom Sauce

Beef Jus, French Persillade



GLUTEN-FREE



VEGETARIAN



VEGAN