

## APPETISERS

### JERUSALEM ARTICHOKE MILLE FEUILLE

Pear, Caramelized Onion  
3 900

### ESCARGOT DE BOURGOGNE

Classic Garlic Parsley Butter  
4 800

### BEEF TARTARE

Mustard Mayo, Marinated Egg Yolk, Pepper  
5 500

### BURRATA

Figs, Radicchio, Walnut, Parma Ham  
4 200

### CAULIFLOWER RISOTTO

Truffle, Brown Butter  
4 200

### VEAL PATÉ EN CROUTE

Onion Marmalade, Cornichon  
3 900

### SMOKED TROUT

Celeriac, Baked Apple Sorbet, Red Onion  
3 900

### FINE DE CLAIRE OYSTER ON ICE

1 piece  
1 800

## SOUP & SALADS

### SWEET POTATO SOUP

Sage, Goat Cheese  
3 200

### MUSHROOM CONSOMMÉ

Beef Cheek Agnolotti, Marinated Onion  
3 600

### BOUILLABAISSE

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  
4 400

### SEABASS

Cauliflower, Leek, Verjus Gel, Tokaj Wine Sauce  
8 500

### PAN SEARED SCOTTISH SALMON

Spinach Puree, Seasonal Vegetables, Beurre Blanc  
8 900

### SPICY OCTOPUS & SEARED SCALLOP

Potato Paprikash, Hungarian Sausage  
8 900

### SADDLE OF LAMB

Celeriac, Savoy Cabbage, Black Elderberry  
9 100

### 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  
8 500

## Taste Traditional

### FOIE GRAS TERRINE

Quince, Pine Tuille, Verjus Gel  
5 400

### GOULASH SOUP

Root Vegetables, Noodles  
3 500

### PORK BELLY

Red Cabbage, Black Pudding, Liver Sausage, Apple  
5 500

### SOMLÓI SPONGE CAKE

The Most Popular Hungarian Dessert  
2 500



GLUTEN-FREE



VEGETARIAN



VEGAN

## 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 +3 500 or FILET MIGNON + 4 800

\*

CHOICE OF ONE GARNISH AND ONE SAUCE

### DESSERT

3 FROMAGES or GRESHAM CHOCOLATE CAKE or SOMLÓI SPONGE CAKE

11 900

## JOSPER GRILLED

TIGER PRAWN  
GARLIC & PARSLEY BUTTER  
7 200

SEA BREAM  
LEMON & HERBS  
6 900

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

DOVER SOLE MEUNIÈRE  
16 900

URUGUAYAN  
RIB EYE 190 g  
9 900

ARGENTINEAN  
FILET MIGNON 190 g  
11 500








ARGENTINEAN  
CHATEAUBRIAND 400 g, to share  
23 000

## 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

## Blind Date \*

WITH  
THE CHEF  
22 900

AND  
THE SOMMELIER  
33 900

\* Available for the entire table only, until 9 PM