

KOLLÁZS

BRASSERIE & BAR

STARTER

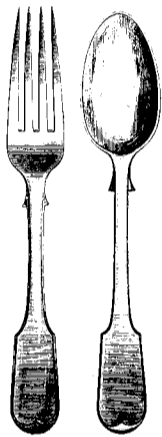
JERUSALEM ARTICHOKE MILLE FEUILLE 🍁 - Pear, Caramelized Onion.....	3 900
BURRATA 🍁 - Fig, Radicchio, Walnut, Parma Ham	4 200
ESCARGOT DE BOURGOGNE - Classic Garlic Parsley Butter	4 800
BEEF TARTARE - Marinated Egg Yolk, Mustard Mayo, Pepper	5 500
SMOKED TROUT 🍁 - Celeriac, Baked Apple Sorbet, Red Onion	3 900
SWEET POTATO SOUP 🍁🍁 - Sage, Goat Cheese	3 200
MUSHROOM CONSOMMÉ - Beef Cheek Agnolotti, Marinated Onion	3 600
FINE DE CLAIRE OYSTER ON ICE 1 piece	1 800

SALADS

GARDEN SALAD 🍁🍁 - Vegan Cashew Cheese, Pear, Pine Nuts, Beetroot.....	4 200
"BUDA" BOWL 🍁🍁 - Seasonal Vegetables, Avocado, Bulgur	4 800
KOLLÁZS CAESAR 🍁 - Parmesan, Croutons.....	2 800/3 900

ADD CHICKEN (+1 800), SHRIMP (+4 100), OR SALMON (+5 900)

MAIN



GRILLED BBQ BROCCOLI 🍁🍁 - Tomato Puree, Buckwheat, Black Garlic	4 400
SPICY OCTOPUS & SEARED SCALLOP 🍁 - Potato Paprikash, Hungarian Sausage	8 900
SEABASS 🍁 - Cauliflower, Leek, Verjus Gel, Tokaj Wine Sauce	8 500
PAN SEARED SCOTTISH SALMON 🍁 - Spinach Puree, Seasonal Vegetables, Beurre Blanc	8 900
TRADITIONAL VEAL WIENER SCHNITZEL - Parsley Flavoured Roast Potato, Pickles.....	8 500
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	6 900

KOLLÁZS LUNCH

- ALL ON ONE PLATE, SERVED BETWEEN 12 PM AND 3 PM -
STARTER | SOUP | MAIN COURSE | DESSERT
4 900

TASTE TRADITIONAL

FOIE GRAS TERRINE	5 400
Quince, Yogurt, Pine Nuts	
GOULASH SOUP	3 500
Root Vegetables, Noodles	
PORK BELLY	5 500
Red Cabbage, Black Pudding, Liver Sausage, Apple	
SOMLÓI SPONGE CAKE	2 500
The Most Popular Hungarian Dessert	

JOSPER GRILL 🍁

BLACK MUSSEL A'LA NORMANDE to share	6 300
SEA BREAM - Lemon & Herbs	6 900
DOVER SOLE MEUNIÉRE	16 900
TIGER PRAWN - Garlic & Parsley Butter	7 200
GRILLED CHICKEN	5 400
FILET MIGNON 190g - Argentinean	11 500
RIB EYE 190g - Uruguayan	9 900
CHATEAUBRIAND 400g - Argentinean, to share	23 000

GARNISH AND SAUCE 1500 🍁

Grilled Sucrine Salad, Mixed Green Salad 🍁
Sweet Potato Fries 🍁, French Fries 🍁
Spinach & Mushroom 🍁, Broccoli Gratin 🍁,
Roast Potato & Onion 🍁, Mashed Potato 🍁 (add Truffle + 1 500)
Dijon Sauce, Saffron Sauce, Smoked Jus, Béarnaise
French Persillade

COCKTAILS

CALAMANSI & TONIC 4 200

TANQUERAY NO. 10 - CALAMANSI - CHARTREUSE - YUZU

MORE PIÑA THAN COLADA 4 200

RESERVADO - ROASTED PINEAPPLE - HORCHATA - COCONUT WATER

KOLLÁZS MARTINI 4 700

CARDAMOM VODKA - AQUAVIT - ORANGE MARMALADE

ALL DAY COCKTAILS



MOCKTAILS

ESPRESSO TONIC 1 500

COLDBREW - HIBISCUS - TONIC

NICE JOB 1 500

RED GRAPE - COCONUT - AGAVE

CALAMANSI FIZZ 1 500

CALAMANSI - YUZU - TONIC - EGG WHITE

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.