




APPETIZERS

RED TUNA CARPACCIO 
Avocado, Quail Egg
5 900

OSCIETRA CAVIAR 30g
Traditional Condiments
42 000

BURRATA 
Radish, Lemon Zest, Snow Pea, Parma Ham
4 700

FINE DE CLAIRE OYSTER ON ICE
1 piece
2 000



ASPARAGUS SOUP 
Marinated Salmon, Cress
3 600


ENDIVE & BABY SPINACH SALAD  
Strawberry, White Asparagus, Elderflower
4 500


SPECIALTIES

FOIE GRAS TERRINE
Rhubarb Compote, Green Apple
6 100

MAIN

STEAMED WHITE ASPARAGUS  
Hollandaise, Herb Salad, Poached Egg
4 700

NIÇOISE SALAD 
Seared Tuna, Potato, Tomato, Anchovy
5 900

SPICY OCTOPUS & SEARED SCALLOP 
Potato Paprikash, Hungarian Sausage
9 900

GOULASH SOUP
Root Vegetables, Noodles
3 800

STEAK FRITES USDA PRIME SIRLOIN 
Herbed Butter, House Fries, Béarnaise
11 500

ESCARGOT DE BOURGOGNE
Classic Garlic Parsley Butter
5 200

TRADITIONAL VEAL WIENER SCHNITZEL
Parsley Flavoured Roast Potato, Pickles
8 900

TRADITIONAL BURGER
Mushroom, Onion, Coleslaw
6 900

Kollázs Lunch *

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

STARTER | SOUP | MAIN COURSE | DESSERT
5 300



GLUTEN-FREE



VEGETARIAN



VEGAN

Dîner de la Rotisserie

three-course set menu

STARTER

ESCARGOT DE BOURGOGNE - Classic Garlic Parsley Butter

MAIN

GRILLED SEA BASS or ROASTED CHICKEN
or RIB EYE +4 500 or FILET MIGNON + 5 800

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CHOICE OF ONE GARNISH AND ONE SAUCE

DESSERT

3 FROMAGES or GRESHAM CHOCOLATE CAKE or SOMLÓI SPONGE CAKE

13 500

JOSPER GRILLED

TIGER PRAWN
Garlic & Parsley Butter
7 900

SEA BASS
Lemon & Herbs
7 400

DOVER SOLE MEUNIÈRE
18 900

URUGUAYAN RIB EYE
190 g
11 900

ARGENTINEAN FILET MIGNON
190 g
13 500

ARGENTINEAN CHATEAUBRIAND
400 g, to share
27 000

CRISPY DUCK LEG
5 900

GRILLED CHICKEN
5 700

GARNISH

1 800

Mixed Green Salad 
Sweet Potato Fries 
French Fries 
Steamed Spring Vegetables 
Baby Potato 
Spinach & Mushroom 
Sautéed Mushroom & Pearl Onion 
Mashed Potato (add Truffle + 1 800)

SAUCE

Dijon Sauce 
Saffron Sauce 
Smoked Jus 
Béarnaise 
French Persillade 

Blind Date *

WITH
THE CHEF
24 900

AND
THE SOMMELIER
36 900

* Available for the entire table only, from 6PM until 9 PM