


HALÁSZBÁSTYA MENU

<i>menu price with wines » </i>	<i>menu price</i>
30000 Ft + 100 €	20850 Ft + 69,5 €

SALMON WITH SALICORNIA, ONION AND CLAM SAUCE



Gallay, Nyékládbáza Zenit 2016 – Bükk (0,15l)

VENISON RAGOUT SOUP

CHICKEN PAPRIKASH WITH FERMENTED HEARTS OF SALAD

Tüske Pince, Harmados Kadarka 2019 - Szekszárd (0,075l)

ANGUS SIRLOIN WITH SMOKED POTATO AND CELERY

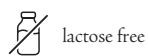


Vylyan, Halászbástya Finesse Cuvée 2016 – Villány (0,15l)

CHOCOLATE WITH SALTED CARAMEL AND BLOOD ORANGE




Royal Oporto, LBV 2015 – Douro, Portugal (0,05l)



EURO PRICES ARE FOR INFORMATION.
BILLS WILL INCLUDE AN ADDITIONAL 14% SERVICE CHARGE.

HUNGARIAN GOURMET MENU



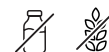
menu price with wines » 

menu price

26100 Ft ♦ **87 €**

16950 Ft ♦ 56,5 €

DUCK LIVER WITH GRAPE AND RHUBARB



Zombory Pincészet, Édes Cuvée 2012 – Tokaj (0,1l)

AROMATIC HEN SOUP



VENISON „VADAS” STYLE WITH STEAMED BRIOCHE

Grál Borpince, Pelzberg Kékfrankos 2017 – Tolna (0,15l)

KAISERSCHMARRN WITH FLOATING ISLAND ICE CREAM

Disznókő, Halászbástya Aszú 2016 – Tokaj (0,05l)



gluten free




lactose free



vegetarian

VEGETARIAN MENU

<i>menu price with wines » </i>	<i>menu price</i>
22500 Ft + 75 €	15900 Ft + 53 €

GOAT CHEESE WITH BUTTERNUT SQUASH AND PISTACHIO



Weingut Eymann, Alte Reben Toreye Riesling 2018 - Pfalz, Germany (0,15l)

MUSHROOM CONSOMMÉ

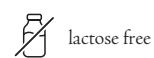


SPINACH-DRIED TOMATO STUFFED RAVIOLI WITH PARMESAN

Disznókő, Hárslevelű 2016 – Tokaj (0,15l)

PLUM DUMPLING

Disznókő, Halászbástya Aszú 2016 – Tokaj (0,05l)



— MENU —

MINIMUM 3 COURSES NEED TO BE ORDERED PER PERSON

3 *course*

38.5 €

4 *course*

53.0 €

5 *course*

64.5 € €

FREELY SELECTED FROM THE FOLLOWING ITEMS

STARTERS

GOAT CHEESE WITH BUTTERNUT SQUASH
AND PISTACHIO



LEAF SALAD WITH SMOKED DUCK BREAST
AND BEETROOT



SALMON WITH SALICORNIA, ONION
AND CLAM SAUCE



DUCK LIVER WITH GRAPE AND RHUBARB

+ 3,5 €



SOUPS

MUSHROOM CONSOMMÉ



AROMATIC HEN SOUP



VENISON RAGOUT SOUP



gluten free



lactose free



vegetarian

Please be so kind to inform us about any dietary restrictions, food allergies in advance,
so our colleagues can prepare special dishes for you.

MAIN COURSES

SPINACH-DRIED TOMATO STUFFED RAVIOLI
WITH PARMESAN

ZANDER WITH SHRIMP, MUSHROOM AND DILL



CHICKEN PAPRIKASH
WITH FERMENTED HEARTS OF SALAD

DUCK LEG WITH CABBAGE NOODLES
AND JERUSALEM ARTICHOKE

LAMB „PALÓC” WITH CREAMY POTATO
AND CONFIT BEANS



VENISON „VADAS” STYLE WITH STEAMED BRIOCHE

ANGUS SIRLOIN WITH SMOKED POTATO
AND CELERY

+ 5,0 €



DESSERTS

PLUM DUMPLING

GOAT MILK WITH RED CURRANT AND CEREAL



CHOCOLATE WITH SALTED CARAMEL
AND BLOOD ORANGE



KAISERSCHMARRN WITH FLOATING ISLAND ICE CREAM
