

„KETTEN KELLÜNK HOZZÁ. MINDIG.
AHHOZ, HOGY ÉLNI KEZDJEN
EGY GONDOLAT, EGY TÖRTÉNET, EGY ÉRZÉS.
ÉN CSAK ELKEZDHETEM. ”

“IT TAKES TWO OF US. ALWAYS.
IN ORDER THAT WE COULD BREATH LIFE INTO
A THOUGHT, STORY OR FEELING.
I CAN ONLY BE THE ONE WHO STARTS IT. ”

Krúdy Gyula



APERITIF

	<i>liter</i>	Ft	€
FRANCOIS PRESIDENT BRUT NATURE	0,15	4375	12.5
SAUSKA BRUT	0,15	6125	17.5
FURLAN PROSECCO DOCG	0,15	5425	15.5
POMMERY BRUT ROYAL	0,15	12250	35.0
MOËT & CHANDON BRUT IMPERIAL	0,2	12600	36.0
KIR ROYAL <i>Francois President Brut Nature, Crème de Cassis</i>	0,15	4725	13.5
KIR ROYAL CHAMPAGNE <i>Pommery Brut Royal, Crème de Cassis</i>	0,15	12600	36.0

REFRESHING & CLASSIC COCKTAILS

	Ft	€
HALÁSZBÁSTYA COCKTAIL <i>Brockmans agave cut, málna és vanília szirup / raspberry and vanilla syrup, grape fruit juice</i>	5775	16.5
SWEET SIN <i>Greygoose, Licor 43, fehér csokoládé / white chocolate, tojásfehérje / eggwhite</i>	5600	16.0
HUGO <i>Prosecco, bodzaszörp / elderflower syrup, lime, friss menta / fresh mint, szóda / soda water</i>	5425	15.5
WHITE RUSSIAN <i>Greygoose, Gyulai kávé likőr / coffee liqueur, tejszín / cream</i>	5600	16.0
VIVIR ESPRESSO MARTINI <i>Vivir Café, Greygoose, kávé / coffee</i>	5600	16.0
BARREL AGED NEGRONI <i>Hendricks, Martini Rosso, Campari</i>	5600	16.0
WOODFORD OLD FASHIONED <i>Woodford Reserve, Angostura, cukor / sugar, narancs / orange</i>	5600	16.0
HALÁSZBÁSTYA MULE <i>Unicum Riserva, Cointreau, gyömbérsör / gingerbeer</i>	5775	16.5
APEROL SOUR <i>Aperol, Campari, Licor 43, tojásfehérje / eggwhite</i>	5600	16.0
MEZCAL MARGARITA <i>Illegal Joven, Cointreau, agave syrup</i>	5775	16.5
CHAMBORD MARTINI <i>Illegal Joven, Cointreau, agave syrup</i>	5600	16.0


GIN & TONIC SELECTION

	Ft	€
SEVEN HILLS TOKAJI GIN & THOMAS HENRY INDIAN TONIC	5775	16.5
HENDRICKS & DOUBLE DUTCH WATERMELON CUCUMBER	5775	16.5
ÁRPÁD PAPRIKA GIN & THOMAS HENRY INDIAN TONIC	5775	16.5
G'VINE FLORASION & DOUBLE DUTCH CRANBERRY TONIC	5775	16.5

ALKOHOLMENTES KOKTÉLOK / NON ALCOHOLIC COCKTAILS

	Ft	€
APEROL SPRITZ <i>Undone „Aperol”, Prosecco 0%, soda</i>	5250	15.0
GIN & TONIC <i>Sober alcohol-free & Double Dutch cranberry tonic</i>	5250	15.0
NEGRONI <i>Sober alcohol-free, Undone orange bitter 0%, Undone 0% vermouth</i>	5250	15.0
DARK & STORMY <i>Sober alcohol-free rum, Double Dutch ginger beer</i>	5250	15.0

HALÁSZBÁSTYA MENU

menu price with wines » 

46200 Ft + 132.0 €

menu price

33250 Ft + 95.0 €

DUCK LIVER PARFAIT WITH GREEN APPLE AND ELDERBERRY



Halászbástya x Disznókő aszú – Tokaj (1 dl)

VEAL SOUP



OCTOPUS WITH SMOKED PAPRIKA AND TOMATO



Válibor Rajnai rizling – Badacsony (0,75 dl)

ANGUS SIRLOIN STEAK WITH CELERY, TRUFFLE
AND SICHUAN PEPPER



Halászbástya x Lajvér Robust cuvée – Szálka (1,5 dl)

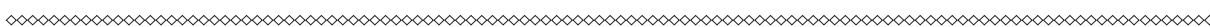
PEACH WITH COTTAGE CHEESE AND POPCORN




Babarczy Battonage Chardonnay – Pannonhalma (1 dl)

EURO PRICES ARE FOR INFORMATION.
BILLS WILL INCLUDE AN ADDITIONAL 15% SERVICE CHARGE.

GOURMET MENU



menu price with wines » 

menu price

39900 Ft + 114.0 €

28700 Ft + 82.0 €

ANGUS CARPACCIO WITH KIMCHI AND PARMESAN



Vylyan Vörös variációk – Villány (1,5 dl)

FISH SOUP WITH CORIANDER AND SHRIMP



LAMB WITH KOHLRABI AND GREEN PEA



Centurio Diós Kékfrankos – Mátra (1,5 dl)


STRAWBERRIES WITH DILL AND CHOCOLATE



Sauska Rosé Brut – Budafok (1 dl)

EURO PRICES ARE FOR INFORMATION.
BILLS WILL INCLUDE AN ADDITIONAL 15% SERVICE CHARGE.

VEGETARIAN MENU

menu price with wines » 

36750 Ft + 105.0 €

menu price

26950 Ft + 77.0 €

GOAT CHEESE WITH RASPBERRY AND TOMATO



Vylyan Kakas rosé – Villány (1,5 dl)

LEAK WITH GORGONZOLA AND PEAR



RAVIOLI WITH MUSHROOM, SPINACH AND WALNUT



Tüske Kadarka – Szekszárd (1,5 dl)

CHOCOLATE WITH GRAPEFRUIT AND COFFEE



Grál Maestro – Tolna (1 dl)

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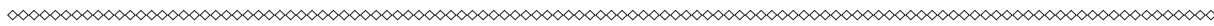
— MENU —

MINIMUM 3 COURSES NEED TO BE ORDERED PER PERSON

3 course	4 course	5 course
22750 Ft 65.0 €	26950 Ft 77.0 €	31500 Ft 90.0 €







FREELY SELECTED FROM THE FOLLOWING ITEMS

STARTERS



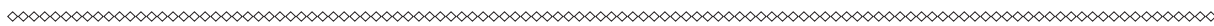
GOAT CHEESE WITH RASPBERRY AND TOMATO  

SEA ZANDER WITH CITRUS AND YELLOW BEATROOT 

ANGUS CARPACCIO WITH KIMCHI AND PARMESAN + 1050 Ft + 3,0 €      

DUCK LIVER PARFAIT WITH GREEN APPLE AND ELDERBERRY 

SOUPS



LEAK WITH GORGONZOLA AND PEAR  

FISH SOUP WITH CORIANDER AND SHRIMP   

VEAL SOUP  

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MAIN COURSES

RAVIOLI WITH MUSHROOM, SPINACH AND WALNUT



HAKE WITH CAVIAR AND BEURRE BLANC



OCTOPUS WITH SMOKED PAPRIKA AND TOMATO



CHICKEN WITH BUTTERNUT SQUASH AND DILL



MANGALICA WITH SUMMER BEANS AND POLENTA



LAMB WITH KOHLRABI AND GREEN PEA

+ 1400 Ft + 4,0 €



AGED BEEF TOP BLADE STEAK WITH GERMAN POTATO NOODLES
AND TENDER VEGETABLES



ANGUS SIRLOIN STEAK WITH CELERY, TRUFFLE
AND SICHUAN PEPPER



DESSERTS

STRAWBERRIES WITH DILL AND CHOCOLATE



PEACH WITH COTTAGE AND CHEESE POPCORN



CHOCOLATE WITH GRAPEFRUIT AND COFFEE



SORBET SELECTION

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ALLERGÉNEK - ALLERGENS

GLUTÉN - GLUTEN



RÁKFÉLÉK - CRUSTACENS



TOJÁS - EGGS



HAL - FISH



FÖLDIMOGYORÓ - PEANUTS



SZÓJA - SOYA



TEJ - MILK



DIÓFÉLÉK - NUTS



ZELLER - CELERY



MUSTÁR - MUSTARD



SZEZÁMMAG - SESAME



SZULFITOK - SULPHITES



CSILLAGFÜRT - LUPIN



PUHATESTŰEK - MOLLUSCS



A Halászbástya Étterem gasztronómiai stílusát innovatív inyc magyar konyhaknt határoznánk meg. Kihívásnak tekintjük, hogy kivegyük részünket a magyar konyha legszebb hagyományainak felélesztésében, és jellegzetes ízeinket megismertessük a hozzánk látogató vendégekkel. Szem előtt tartjuk gasztronómiai örökségünket, de keressük az új inspirációkat. Próbálunk felkutatni, kipróbálni és kínálatunkba beépíteni minél több magas minőségű hazai kézműves alapanyagot. Törekszünk rá, hogy amit lehetséges saját magunk állítsunk elő, pl. saját füstölésű termékek, lekvárok, kenyerek, tészták.

Célunk, hogy mindezen értékek tükröződjenek étlapunk összeállításában és visszaköszönjenek minden egyes jól megkomponált tányérunkról.

The gastronomic style of the Halászbástya Restaurant is supposed to be an innovative Hungarian cuisine. We have always considered as a challenge to reflect on the nicest traditions of Hungarian kitchen and also to present our characteristic flavours to our guests. While seeking for new inspirations we have always kept an eye on our gastronomic heritage. We never quit researching and trying out excellent quality local artisan raw materials which can be built in our offer time after time. As much as possible, we endeavour to prepare our products ourselves such as jams, breads, pastas and smoked products.

If all these values can certainly be noticed and experienced while studying our menu or tasting our food compositions then we think, we have just reached our goal.

I. KATEGÓRIA / 1ST CATEGORY

KONYHAFŐNÖK + CHEF

SZABÓ BARNA

ÜZLETVEZETŐ + MANAGER

BAZSA FERENC & TORMA ÁKOS

ÜZEMELTETŐ + OPERATED BY

Magyar Halászbástya Kft.
1022 Budapest, Felvinci út 4/b

ÉRVÉNYES + VALID FROM

2025.05.01

WWW.HALASZBASTYA.EU

