

EST. 2013

ÉS BISZTRÓ

Chef's Offer

Roasted red pepper salad 3,280
manchego cheese, raspberry, chestnut honey ^{7 14}

Chicken leg Gödöllő style 6,990
chicken liver, green peas, morchella,
chives mashed potatoes ^{2 7}

Grilled meagre fillet 7,980
baby chard, roasted chickpeas ^{5 7}

Sweet

Caramel Floating Island 3,400
lotus crumble ^{2 4 7}

All our prices are stated in HUF including VAT, EUR prices are rounded and indicative only. A 15% service charge will be added to your bill and benefits the entire team. Tipping your waiter is optional and sexy and reflects your appreciation of the service. We are able to split the final bill up to a party of 4. Allergens? Just ask.

Executive Chef: Bárdos Péter • Chef de Cuisine: Kovács Gergely • Zsidai Culinary Director Vernon Strachan
Allergens: 1-celery, 2-gluten, 3-crustaceans, 4-egg, 5-fish, 6-lupin, 7-milk (lactose), 8-molluscs, 9-mustard, 10-nuts,

11-peanuts, 12-sesame seeds, 13-soya, 14-sulphites.