

Homemade white sourdough & seed bread, butter <sup>27 10 12</sup>	1,680
Soup of the day Ask your server what's hot	3,680
Little gem Caesar <sup>2 5 7 9</sup> romaine lettuce, Parmesan, breadcrumbs, anchovy-garlic dressing Add grilled king prawns	4,360 5,860
Freshwater saibling <sup>1 2 5 7 9</sup> greenapple, celeriac, citrus yoghurt	4,360
Mangalica sliders <sup>1 2 4 7 14</sup> aged Mangalica ham, chive crème fraîche, Mizo aubergine, brioche	3,980
Deviled eggs <sup>4 5 9</sup> caviar, pickled asparagus	4,480
Our garden salad <sup>14</sup> fresh leaves, heirloom tomatoes, olive oil, balsamic try with steaks	3,860
Glazed colourful carrots <sup>7 10</sup> carrots, green herbs, salty almond	3,260
Charred wild broccoli <sup>4 7</sup> black garlic, harissa mayo, buckwheat	3,540
Pressed crispy potatoes <sup>7</sup> Comté, spring onion	2,780
French fries Add Gruyere cheese <sup>7</sup>	2,360 3,580
Classic lángos <sup>2 7</sup> mountain cheese & sour cream	3,640
Lángos supreme <sup>2 7</sup> prosciutto arrostato grantartufo, sour cream	4,480
Classic steak tartare <sup>2 4</sup> beef tenderloin, traditional condiments, horseradish, herbs, homemade cracker	5,860
Foie gras <sup>2 4 7 9 14</sup> pear, lavender, homemade brioche	8,260
Goat cheese, beetroot salad <sup>7 10 14</sup> colourful beetroot, fig dressing, chestnut honey	4,580
Goulash soup <sup>1</sup>	4,460

### TAFELSPITZ in 3 courses<sup>1 2 7</sup> 8,760

Prime boiled beef served in bouillon with root vegetables, leeks, apple horse radish & chive sauce & bone marrow. Served with creamy spinach & sautéed potatoes.

## FISH

Normandy style black cod <sup>3 5 7 8 14</sup> mussel velouté, caviar, chives, saffron	10,980
Pike perch bakonyi <sup>5 7</sup> mushroom, paprika crème fraîche	8,640
Tiger prawns <sup>3 7</sup> chorizo butter	10,980

## BEEF

ÉS Bisztró burger <sup>2 7 9</sup> aged beef, cheese, bacon, lettuce, tomato, pickled cucumbers, homemade brioche bun	6,280
Steak frites 200 g Tenderloin, French fries, Argentina	10,980
Filet mignon <sup>7</sup> Black Angus 200 g, New Zealand	12,860
New York strip <sup>7</sup> prime black Angus, 300 g, USA	17,480
Australian A5 Flank steak <sup>7</sup> 250gr	24,900
Black Angus rib-eye <sup>7</sup> prime Black Angus, 350 g, USA	18,640
Wagyu picanha <sup>7</sup> australian wagyu, 280 g, Australia	18,640
Kagoshima A5 Rib eye <sup>7</sup> 600gr to share	68,200
CÔTE DE BOEUF - bone in rib eye dry aged Central de Carnes min. 500 g, Spain	24,860
Black Angus T-bone 30 days dry aged, 1 kg, Ireland	31,290
Black Angus Tomahawk 30 days dry aged, min. 1 kg, New Zealand	35,240

## CLASSICS

Our famous pörkölt <sup>2 14</sup> beef cheek, paprika stew, pickle served with homemade sourdough bread	7,860
Chicken Kiev supreme <sup>2 4 7</sup> creamy mash potato, herbs	7,860
Rigatoni burrata <sup>2 4 7 14</sup> tomato & roasted red pepper sauce, esepette, fresh basil	6,840
Duck leg confit <sup>1 2 14</sup> sautéed cabbage noodles, quince	7,260
The wiener schnitzel gold standard <sup>2 4 7</sup> Austrian veal fillet	9,680

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.