EST. 2013

ÉS BISZTRÓ

CHRISTMAS EVE DINNER

24.12.2026.

First Course

Beef “Budapest” Carpaccio
Pickled mushroom, duck liver, peas [1 4]

or

King prawns tartare
Blood orange, fresh herbs [3 14]

or

Goose liver terrine • additional charge HUF 4 800
Homemade stollen, cranberry chutney, tonka bean [2 7 10 14]

Soup

Festive fish soup with fennel and ginger [1 5]

Main Course

Rosé duck breast
Fig, polenta, Madeira gravy [1 7 14]

or

Mangalica pork loin
Stuffed savoy cabbage,smoked bacon, caraway jus [14]

or

Wagyu striploin • additional charge HUF 10 900
Creamy mashed potato, truffle jus [7 14]

Dessert

Chestnut Log
Valrhona chocolate, black cherry [5]

A 15% service charge will be added to your bill.
Prices are indicated in Hungarian forint, including VAT.
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

EST. 2013

ÉS BISZTRÓ

CHRISTMAS EVE DINNER

24.12.2026.

VEGAN MENU

First Course

Celeriac Carpaccio, Piemonte hazelnut dressing [1 10]

Soup

Fennel velouté [1]

Main Course

Festive stuffed cabbage [7]

Dessert

Gerbeaud, Tokaji sorbet [10]

A 15% service charge will be added to your bill.
Prices are indicated in Hungarian forint, including VAT.
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

EST. 2013

ÉS BISZTRÓ

CHRISTMAS EVE DINNER

24.12.2026.

CHILDREN MENU

First Course

Ravioli with pumpkin, orange and ricotta [2 7]

Second Course

Chicken Cordon Bleu, sweet potato mash, broccolini, plums [2 4 7]

Dessert

Chocolate mousse, cinnamon croquant, dehydrated apricot [2 4 7 10]



A 15% service charge will be added to your bill.
Prices are indicated in Hungarian forint, including VAT.
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