EST. 2013

ÉS BISZTRÓ

THANKSGIVING DINNER

26.11.2026.

First Course

Grilled scallops
Butternut squash and zucchini marinated in elderflower vinegar, brown butter crumble 2 3 7 8 14

Main Course

Carved turkey
Glazed parsnips, rosemary-cranberry sauce, stuffing 1 2 4 7 10 14

or

Short rib
Potato, sweet potato, celeriac mille-feuille, sage, chestnut gravy 1 7 14

Dessert

Homemade pumpkin & pecan pie, whipped cream 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