


HALÁSZBÁSTYA MENU

<i>menu price with wines » </i>	<i>menu price</i>
36960 Ft + 115.5 €	25120 Ft + 78.5 €

ANGUS TARTARE WITH GARLIC MAYO AND RADISH

Paulus Gyöngyöző Rosé 2020- Mór (1,5dl) or Borsodi Mester Beer (3,0dl)

DUCK CONSOMMÉ



FRESH FISH WITH POTATO AND LEEK



Babarczi Sauvignon Blanc 2020- Pannonhalma (0,75dl)

FRENCH RACKS WITH BULGUR, PARSLEY AND TOMATO




Halászbástya Finesse Cuvée 2016- Villány (1,5dl)

STRAWBERRY WITH ELDERFLOWER AND DILL



Disznókő, Halászbástya Aszú (2016) – Tokaj (0,5dl)

GOURMET MENU

menu price with wines » 

30400 Ft + 95.0 €

menu price

20160 Ft + 63.0 €

COD FISH WITH FENNEL AND DILL

Zelna Olaszrizling 2020- Balatonfüred (0,75dl)


BEEF CHEEK GOULASH SOUP

DUCK BREAST WITH RED CABBAGE AND PEAR 


Pastor Kadarka Reserve 2018- Szekszárd (1,5 dl)

STRUDEL WITH COTTAGE CHEESE AND PEACH  

Zombory Édes Cuvée 2012- Tokaj (0,5 dl)

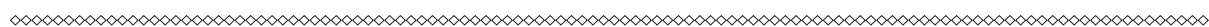
 gluten


 lactose

 vegetarian

EURO PRICES ARE FOR INFORMATION.
BILLS WILL INCLUDE AN ADDITIONAL 14% SERVICE CHARGE.

VEGETARIAN MENU



menu price with wines » 

menu price

24000 Ft + 75.0 €

16640 Ft + 52.0 €

GREEN PEAS WITH MINT AND BUFFALO MOZZARELLA



Sabar Pinot Gris 2020- Badacsony (0,75dl)

MUSHROOM SOUP WITH PARMESAN AND SORELL



CHICKPEAS WITH CAULIFLOWER
AND BROWN BUTTER HOLLANDAISE SAUCE



Babarczi Chardonnay 2020- Pannonhalma (1,5 dl)

CHOCOLATE WITH RASPBERRY AND SUNFLOWER



Royal Oporto Late Bottled Vintage (2016) (0,5dl)



gluten



lactose



vegetarian



— MENU —

MINIMUM 3 COURSES NEED TO BE ORDERED PER PERSON

3 *course*

16000 Ft 50.0 €

4 *course*

20160 Ft 63.0 €

5 *course*

23360 Ft 73.0 €

FREELY SELECTED FROM THE FOLLOWING ITEMS

STARTERS

GREEN PEAS WITH MINT AND BUFFALO MOZZARELLA



DUCK LIVER WITH RASPBERRY AND GINGER

+ 1280 Ft + 4,0 €

COD FISH WITH FENNEL AND DILL

ANGUS TARTARE WITH GARLIC MAYO AND RADISH

SOUPS

MUSHROOM SOUP WITH PARMESAN AND SORELL



DUCK CONSOMMÉ



BEEF CHEEK GOULASH SOUP

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MAIN COURSES

CHICKPEAS WITH CAULIFLOWER
AND BROWN BUTTER HOLLANDAISE SAUCE



FRESH FISH WITH POTATO AND LEEK



FREE RANGE CHICKEN WITH CELERY AND TRUFFEL



DUCK BREAST WITH RED CABBAGE AND PEAR



MANGALITZA CLOD WITH EGG NOODLES
AND SMOKED LETTUCE HEART



FRENCH RACKS WITH BULGUR,
PARSLEY AND TOMATO

+ 1760 Ft +5,5 €



ANGUS SIRLOIN WITH CARROT, POTATO
AND CARAMELIZED PEARL ONION



DESSERTS

STRAWBERRY WITH ELDERFLOWER AND DILL



STRUDEL WITH COTTAGE CHEESE AND PEACH



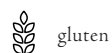
CHOCOLATE WITH RASPBERRY AND SUNFLOWER



DESSERT'S SELECTION

(„RÁKÓCZI STYLE”, „COTTAGE CHEESE CAKE,
„DOBOS” CAKE, STRAWBERRY-PISTACHIO TARTE)

+ 960 Ft + 3 €



gluten



lactose



vegetarian