

„KETTEN KELLÜNK HOZZÁ. MINDIG.
AHHOZ, HOGY ÉLNI KEZDJEN
EGY GONDOLAT, EGY TÖRTÉNET, EGY ÉRZÉS.
ÉN CSAK ELKEZDHETEM. ”

“IT TAKES TWO OF US. ALWAYS.
IN ORDER THAT WE COULD BREATH LIFE INTO
A THOUGHT, STORY OR FEELING.
I CAN ONLY BE THE ONE WHO STARTS IT. ”

Krúdy Gyula



APERITIF

	<i>liter</i>	Ft	€
FRANCOIS PRESIDENT BRUT NATURE	0,15	4250	12.5
SAUSKA BRUT	0,15	5950	17.5
FURLAN PROSECCO DOCG	0,15	5270	15.5
POMMERY BRUT ROYAL	0,15	11900	35.0
MOËT & CHANDON BRUT IMPERIAL	0,2	12240	36.0
KIR ROYAL <i>Francois President Brut Nature, Crème de Cassis</i>	0,15	4590	13.5
KIR ROYAL CHAMPAGNE <i>Pommery Brut Royal, Crème de Cassis</i>	0,15	12240	36.0


REFRESHING & CLASSIC COCKTAILS

	Ft	€
HALÁSZBÁSTYA COCKTAIL <i>Brockmans agave cut, málna és vanília szirup / raspberry and vanilla syrup, grape fruit juice</i>	5270	15.5
APEROL SPRITZ <i>Aperol, Prosecco, szóda / soda water, narancs / orange</i>	5440	16.0
HUGO <i>Prosecco, bodzaszörp / elderflower syrup, lime, friss menta / fresh mint, szóda / soda water</i>	5440	16.0
MARTINI DRY COCKTAIL <i>Hendricks, Martini Dry, oliva bogyó / olives</i>	5440	16.0
VIVIR ESPRESSO MARTINI <i>Vivir Café, Baileys, kávé / coffe</i>	5440	16.0
BARREL AGED NEGRONI <i>Hendricks, Martini Rosso, Campari</i>	5440	16.0
WOODFORD OLD FASHIONED <i>Woodford Reserve, Angostura, cukor / sugar, narancs / orange</i>	5440	16.0

GIN & TONIC SELECTION

	Ft	€
SEVEN HILLS TOKAJI GIN & THOMAS HENRY INDIAN TONIC	5610	16.5
HENDRICKS & DOUBLE DUTCH WATERMELON CUCUMBER	5610	16.5
ÁRPÁD PAPRIKA GIN & THOMAS HENRY INDIAN TONIC	5610	16.5
G'VINE JUNE & DOUBLE DUTCH ELDERFLOWER TONIC	5610	16.5

HALÁSZBÁSTYA MENU

menu price with wines » 

38760 Ft ♦ 114,0 €

menu price

32300 Ft ♦ 95.5 €

VEAL TONGUE WITH CAPERS AND CUCUMBER RELISH



Turay Cabernet Sauvignon Rosé - Neszmély (1,5 dl)

ONION CONSOMMÉ WITH QUAIL EGGS



OCTOPUS WITH SMOKED PEPPER AND TOMATO



Vylyan Vörös Variációk – Villány (0.75 dl)

ANGUS STEAK WITH MUSHROOM AND SMOKED CELERY



Halaszbástya Finesse Cuvée – Villány (1.5 dl)


CHOCOLATE WITH RASPBERRY AND MUSCOVADO SUGAR



Vylyan Kakas Rosé - Villány (1 dl)

AZ EURO ÁRAK TÁJÉKOZTATÓ JELLEGŰEK.
A SZÁMLA VÉGÖSSZEGÉHEZ 15% SZERVIZDÍJAT SZÁMOLUNK FEL.

GOURMET MENU

menu price with wines » 

34340 Ft • 101.0 €

menu price

27880 Ft • 82.0 €

TROUT WITH CURED MANGALITZA HAM AND CAVIAR



Francois Brut Nature - Budafok (1,5 dl)

PALÓC SOUP



MANGALITZA WITH ONION
AND ROASTED RED PEPPER CREAM SAUCE



Grál Borház Maestro - Tolna (1,5 dl)


GOAT CHEESE WITH CITRUS AND CELERY SORBET



Halászbástya aszú – Tokaj (0.5 dl)

EURO PRICES ARE FOR INFORMATION.
BILLS WILL INCLUDE AN ADDITIONAL 15% SERVICE CHARGE.

VEGETARIAN MENU

menu price with wines » 

35700 Ft • 105.0 €

menu price

26180 Ft • 77.0 €

BEETROOT WITH TRANSYLVANIAN CHEESE,
AND ROASTED SHALLOTS



Halászbástya Fragrans Cuvée - Badacsony (1,5 dl)

ONION CONSOMMÉ WITH QUAIL EGGS



TOMATO AND COURGETTE STUFFED RAVIOLI



Pátzay Pinot Gris - Badacsony (1,5 dl)

PEACH WITH LAVENDER AND CARAMEL



Zombory Késői Szüretelésű - Tokaj (0,5 dl)

AZ EURO ÁRAK TÁJÉKOZTATÓ JELLEGŰEK.
A SZÁMLA VÉGÖSSZEGÉHEZ 15% SZERVIZDÍJAT SZÁMOLUNK FEL.

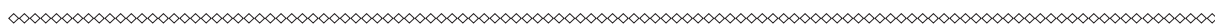
— MENU —

MINIMUM 3 COURSES NEED TO BE ORDERED PER PERSON

3 course	4 course	5 course
22100 Ft 65.0 €	26180 Ft 77.0 €	30600 Ft 90.0 €

FREELY SELECTED FROM THE FOLLOWING ITEMS

STARTERS



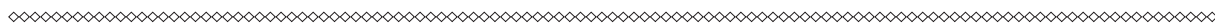
BEETROOT WITH TRANSYLVANIAN CHEESE, AND ROASTED SHALLOTS 

TROUT WITH CURED MANGALITZA HAM AND CAVIAR + 1700 Ft + 5,0 €  

VEAL TONGUE WITH CAPERS AND CUCUMBER RELISH     

DUCK LIVER WITH SOUR CHERRY AND COFFEE  

SOUPS



ONION CONSOMMÉ WITH QUAIL EGGS    

FISH SOUP WITH SHRIMP RAVIOLI AND SEA ASPARAGUS    

PALÓC SOUP 

EURO PRICES ARE FOR INFORMATION.
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MAIN COURSES

TOMATO AND COURGETTE STUFFED RAVIOLI



DAILY FISH WITH FENNEL, TENDER BROCCOLI AND SHRIMP SAUCE



OCTOPUS WITH SMOKED PEPPER AND TOMATO



CHICKEN WITH SQUASH, GREEN APPLE AND ELDERBERRY



DUCK WITH CARROT, GRAPEFRUIT AND SHISO



MANGALITZA WITH ONION AND ROASTED RED PEPPER CREAM SAUCE



LAMB DUET WITH LEMON AND SPRING VEGETABLES



BEEF GOULASH WITH EGG DUMPLINGS AND CUCUCUMBER SALAD



ANGUS STEAK WITH MUSHROOM AND SMOKED CELERY + 1700 Ft +5,0 €



DESSERTS

PEACH WITH LAVENDER AND CAMEL



GOAT CHEESE WITH CITRUS AND CELERY SORBET



CHOCOLATE WITH RASPBERRY AND MUSCOVADO SUGAR



ALLERGÉNEK - ALLERGENS

SZÓJA - SOYA



HAL - FISH



TOJÁS - EGGS



RÁKFÉLÉK - CRUSTACENS



SZEZÁMMAG - SESAME



GLUTÉN - GLUTEN



FÖLDIMOGYORÓ - PEANUTS



TEJ - MILK



DIÓFÉLÉK - NUTS



ZELLER - CELERY



MUSTÁR - MUSTARD



PUHATESTŰEK - MOLLUSCS



CSILLAGFÜRT - LUPIN



SZULFITOK - SULPHITES

