

BALTAZÁR ÉTLAP

BALTAZÁR MENUCARD



Őszinte és hiteles alapanyagok
szívvel, lélekkel.

*Honest and authentic ingredients
with love and care.*

STARTERS AND LIGHT DISHES

- olives	1640
- buffalo mozzarella with tomatoes	3260
- tuna tartare	3400
- homemade duck liver pate *	3380
- Hungarian bistro plate	3160
- spinach stuffed ravioli	3480
- caesar salad with chicken	3380

SOUPS

- Hungarian traditional broth with everything	1680
- goulash soup with homemade bread	1940

HUNGARIAN CLASSICS

- pike perch with pearl potatoes	4980
- chicken paprikash with buttered dumplings	3860
- braised pork cheek with porcini mushroom	4980
- grilled duck liver with mashed potatoes *	5860
- goulash soup with homemade bread (as main course)	3260

PLEASE LOOK FOR TODAY'S SPECIALS ON THE BLACK BOARDS

DESSERTS

- chestnut and chocolate mousse cake with sour cherries	1780
- farmers' cheese mousse with apricots	1780
- Hungarian cheese plate	2680

*Consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of foodborne illness, especially if you
have a medical condition. Although every effort will be made to
accommodate food allergies, we're afraid we cannot
always guarantee meeting your needs.*

Please note some of our dishes may contain traces of peanuts/nuts.

Chef: Attila Pipoly **Manager:** Kálmán Kassai

All prices are in HUF. 13,5% service charge will be added to the bill.

CHARCOAL GRILL from our hand made Josper oven

- whole sea bass	4980
- boneless free-range chicken	3260
- onglet steak (250g, USDA prime) *	7860
- beef rib eye (250g, dry-aged, Austria) *	8760
- beef tenderloin (250g, Argentina) *	9680
- lamb shank	5290

CHAR GRILLED BURGERS

- beef burger – caramelized onions, pickles, lettuce, Dijon mustard, homemade ketchup	3240
+ maple bacon	360
+ double cheddar cheese	360
+ blue cheese	360
+ duck liver	1120
- spicy tuna burger – wasabi mayo, green onions, lettuce, cucumber, bell pepper	3620
- goat cheese burger – hummus, aioli, beetroot, rocket	3180

+ SIDES

- market salad	1180
- cucumber salad with sour cream	960
- homemade cabbage salad	860
- charcoal grilled vegetables	1480
- french fries with ketchup or aioli	980
- truffled french fries	1180
- mashed potatoes	980
- basket of bread	460

+ fresh truffles 700/g

+ SAUCES

- homemade ketchup	460
- homemade aioli	460
- blue cheese butter	480
- homemade BBQ sauce	480
- dijon mustard	460
- jus	540

*** recommended with fresh truffles**