

MENU



STARTERS

Goose liver pâté made with Tokaji wine with stewed fruits and brioche ACG	4 240.-
Hungarian charcuterie platter	2 960.-
Buffalo Mozzarella with Heirloom tomatoes G	3 980.-
Baked bone marrow topped with tuna tartare DG	3 960.-
Fried Lángos with arugula, sour cream, aged cheese and cured ham ACG	2 580.-
Gin-cured salmon with cucumber and lime D	3 680.-


RAW SELECTION

Beef tenderloin tartare M	3 980.-
Beef carpaccio with rucola and shaved parmesan	4 040.-
Grilled avocado with fresh goat cheese and pineapple G	3 980.-

SALADS

Arugula salad with melon, Prosciutto and balsamic vinaigrette G	3 980.-
Arugula with pear, candied walnuts and cured ham H	3 880.-
Nicoise salad with seared tuna and quail egg CD	3 980.-
Traditional Caesar salad ACDGM	3 150.-
with duck leg confit	3 580.-
with grilled prawns B	4 140.-

CLASSICS

Traditional fried chicken with French fries AC	3 940.-
Grilled goose liver with peas, Hungarian ratatouille and mushrooms G	5 520.-
 Stew of veal tongue with bread dumplings ACGM	3 160.-
Hungarian veal paprikash with potato dumplings ACG	3 960.-
Famous Wiener Schnitzel of veal with Viennese potato and rucola salad ACGM	5 860.-
Pike perch with paprika cabbage, dill potatoes and white wine sauce DG	4 890.-
Roasted trout with mushrooms, spinach mash and potato strudel ADG	4 280.-



Our legendary Tafelspitz served in three courses

Beef broth, bone marrow with toasted rye bread, meat and garnishes ACGLM	6 880.-
--	---------

PASTA AND RISOTTO

Fettuccine with cherry tomato ragout, prawns and spinach ADG	4 480.-
Spaghetti with tomato sauce and meatballs ACGM	3 280.-
Mushroom risotto with quail G	4 480.-

SOUPS

Viennese beef soup with vegetables, beef and semolina dumplings AG	1 850.-
Chicken veloute with mushroom and snow peas AG	1 650.-
Goulash soup with homemade nipped pasta AC	1 850.-

BURGER

Traditional cheeseburger, with coleslaw and French fries ACGM	3 840.-
Epic pulled duck leg burger with goat cheese and French fries ACG	3 580.-
Salmon burger with spinach, dill crème fraîche and French fries ACDG	3 840.-
Vegetarian beetroot burger with goat cheese, coleslaw and French fries ACGM	3 480.-

THE GRILL

STEAKS

*all items are served with our homemade BBQ sauce **M***

Baby chicken with lemon and garlic		4 560.-
48 hours marinated pork ribs M		4 460.-
Dry aged Sirloin	230g	7 880.-
Dry aged Rib eye	230g	8 880.-
Dry aged Filet steak	200g	9 440.-
Dry aged Hay and Herb Steak	400g	12 440.-
Lamb chops		5 980.-
Whole Sea bass D	360g	6 480.-
	520g	8 480.-
King prawns B	250g	6 580.-

SAUCES

Béarnaise CG	890.-
Green peppercorn sauce O	890.-
Cabernet Sauvignon sauce O	890.-

SIDES

Fresh garden salad H	1 140.-
Cucumber salad G	990.-
Grilled green pimentos	1 460.-
Sautéed baby spinach	1190.-
Grilled seasonal vegetables	1 380.-
Hungarian vegetable letcho	1150.-
French fries	1 260.-
Jacket potatoes G	1 150.-
Truffled mash potatoes G	1 260.-

For any individual wishes or tastes please let our ÉS Bisztró team know. Our acclaimed culinary team is happy to prepare your personal favorite at any time.

Executive Chef: **Roland Holzer** • Chef: **Géza Kónya** • Zsidai Executive Chef: **Vernon Strachan**

Prices are indicated in Hungarian Forint including VAT. A 12% service charge will be added to your bill.

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. Allergens: A-gluten, B-crustaceans, C-egg, D-fish, E-peanuts, F-soya, G- milk(lactose), H-tree nuts, I-celery, M-mustard, N-sesame seeds, O-sulphites, P-lupin, R-molluscs.