

MENU



STARTERS

Goose liver pâté made with Tokaji wine with stewed fruits and brioche ACG	3 980.-
Hungarian charcuteria platter	2 960.-
Burrata with figs, pecan nuts and balsamic GH	3 980.-
Baked bone marrow topped with tuna tartare DG	3 960.-
Fried Lángos with arugula, sour cream, aged cheese and cured ham ACG	2 380.-
Smoked salmon trout with pumpkin, green apple and horseradish D	3 680.-


RAW SELECTION

Beef tenderloin tartare M	3 780.-
Beef carpaccio with arugula and shaved parmesan	3 680.-

SALADS

Lambs lettuce with baked pumpkin, pomegranate and fresh goat cheese G	2 960.-
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	2 850.-
with duck leg confit	3 280.-
with grilled prawns B	3 840.-

CLASSICS

Traditional fried chicken with French fries AC	3 640.-
Grilled goose liver with peas, Hungarian ratatouille and mushrooms G	5 220.-
 Stew of veal tongue with bread dumplings ACGM	2 960.-
Hungarian veal paprikash with potato dumplings ACG	3 960.-
Famous Wiener Schnitzel of veal with Viennese potato and arugula salad ACGM	5 460.-
Pike perch with root vegetables, horseradish sauce and parsley potatoes DG	4 690.-
Roasted trout with mushrooms, spinach mash and potato strudel DG	3 980.-



Our legendary Tafelspitz served in three courses

Beef broth, bone marrow with toasted rye bread, meat and garnishes ACGLM	6 380.-
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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 liver dumplings AG	1 850.-
Parsnip cream soup with pulled pork AG	1 380.-
Goulash soup with homemade nipped pasta AC	1 850.-

BURGER

Traditional cheeseburger, with coleslaw and French fries ACGM	3 480.-
Epic pulled duck leg burger with goat cheese and French fries ACG	3 280.-
Salmon burger with spinach, dill crème fraîche and French fries ACDG	3 480.-

THE GRILL

STEAKS

all items are served with our homemade BBQ sauce

Baby chicken with lemon and garlic DM	4 260.-
48 hours marinated pork ribs M	3 960.-
Dry aged Sirloin	230g 6 980.-
Dry aged Rib eye	230g 7 980.-
Dry aged Filet steak	200g 8 680.-
Dry aged Hay and Herb Steak	400g 10 980.-
Lamb chops	5 680.-
Whole Sea bass D	360g 6 480.-
	520g 8 480.-
King prawns B	250g 6 080.-

SAUCES

Béarnaise CG	890.-
Cabernet Sauvignon sauce CGH	890.-

SIDES

Fresh garden salad H	1 140.-
Cucumber salad G	880.-
Grilled green pimentos	1 460.-
Sautéed baby spinach	990.-
Grilled seasonal vegetables	1 380.-
Hungarian vegetable letcho	990.-
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** • Senior Group Chef: **Lajos Lutz**

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.