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## DESSERTS

<b>“MOHR IN HEMD”</b> with milk ice cream <b>ACEG</b>	1 950.-
<b>FLOATING ISLAND</b> with berries <b>ACG</b>	1 950.-
<b>ÉS “RIGÓ JANCSI”</b> famous chocolate dessert <b>ACG</b>	1 950.-
<b>CHESTNUT PUREE</b> with whipped cream and cherries <b>G</b>	1 950.-
<b>STRUDEL</b> please check our daily selection <b>ACG</b>	1 680.-
<b>CHEESE PLATE</b> selection of fresh farmhouse cheese <b>G</b>	4 260.-

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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.