

# MENU



## STARTERS

Goose liver pâté made with Tokaji wine with stewed fruits and brioche <b>ACG</b>	4 240.-
Hungarian charcuteria platter	2 960.-
Burrata with figs, pecan nuts and balsamic <b>GH</b>	3 980.-
Baked bone marrow topped with tuna tartare <b>DG</b>	3 960.-
Fried Lángos with arugula, sour cream, aged cheese and cured ham <b>ACG</b>	2 580.-
Smoked salmon trout with pumpkin, green apple and horseradish <b>D</b>	3 680.-


## RAW SELECTION

Beef tenderloin tartare <b>M</b>	3 980.-
Beef carpaccio with arugula and shaved parmesan	4 040.-

## SALADS

Lambs lettuce with baked pumpkin, pomegranate and fresh goat cheese <b>G</b>	2 960.-
Arugula with pear, candied walnuts and cured ham <b>H</b>	3 880.-
Nicoise salad with seared tuna and quail egg <b>CD</b>	3 980.-
Traditional Caesar salad <b>ACDGM</b>	3 150.-
with duck leg confit	3 580.-
with grilled prawns <b>B</b>	4 140.-

## CLASSICS

Traditional fried chicken with French fries <b>AC</b>	3 940.-
Grilled goose liver with peas, Hungarian ratatouille and mushrooms <b>G</b>	5 520.-
 Stew of veal tounge with bread dumplings <b>ACGM</b>	3 160.-
Hungarian veal paprikash with potato dumplings <b>ACG</b>	3 960.-
Famous Wiener Schnitzel of veal with Viennese potato and arugula salad <b>ACGM</b>	5 860.-
Pike perch with root vegetables, horseradish sauce and parsley potatoes <b>DG</b>	4 890.-
Roasted trout with mushrooms, spinach mash and potato strudel <b>DG</b>	4 280.-



## Our legendary Tafelspitz served in three courses

Beef broth, bone marrow with toasted rye bread, meat and garnishes <b>ACGLM</b>	6 880.-
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## PASTA AND RISOTTO

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

## SOUPS

Viennese beef soup with vegetables, beef and liver dumplings <b>AG</b>	1 850.-
Parsnip cream soup with pulled pork <b>AG</b>	1 650.-
Goulash soup with homemade nipped pasta <b>AC</b>	1 850.-

## BURGER

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

## THE GRILL

### STEAKS

*all items are served with our homemade BBQ sauce*

Baby chicken with lemon and garlic <b>DM</b>	4 560.-
48 hours marinated pork ribs <b>M</b>	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 <b>D</b>	360g 6 480.- 520g 8 480.- 250g 6 580.-
King prawns <b>B</b>	250g 6 580.-

## SAUCES

Béarnaise <b>CG</b>	890.-
Cabernet Sauvignon sauce <b>CGH</b>	890.-

## SIDES

Fresh garden salad <b>H</b>	1 140.-
Cucumber salad <b>G</b>	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 <b>G</b>	1 150.-
Truffled mash potatoes <b>G</b>	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.