

COSMOPOLITAN DEGUSTATION MENU

FRESH OYSTER

Celery, preserved lemon

CURED NORWEGIAN SALMON

Parmesan, nori, roasted pistachios, sweet truffle emulsion

BLACK ANGUS TARTARE

Quail egg, fermented cucumber, mustard seeds, strugeon caviar

SEARED TUNA

Cucumber, yuzu, sesame, coriander

STRAWBERRY & RHUBARB - MOLECULAR SPHERE

GAUCI'S SIGNATURE - 'THE LOBSTER POPCORN'

Chilli, ginger, spicy mayo, garlic oil, black sesame seeds and the rest is history!

FILLET OF VEAL

Mushrooms, baby gem, pine nuts, truffle

CHEESECAKE

Goat cheese & white chocolate, strawberries three ways

This menu must be taken by all the guests at the table.

Price: 37 500 Ft per person

For the perfect start of the degustation, see our caviar selection on the first page.

*Our prices are inclusive of VAT. We add 15% service charge to the final bill.
If you have any food allergies or food intolerances, please notify your host in advance.
All of our menu items are subject to availability.*