

# MENU

## STARTERS

### FRESH OYSTER

*Celery, preserved lemon*

3 500 Ft per piece

### SEARED TUNA

*Cucumber, yuzu, sesame, coriander*

6 200 Ft

### FOIE GRAS

*Green apple 'symphony' - compote, puree, sorbet*

7 900 Ft

### JELLIFIED TOMATO MOZZARELLA

*Roasted pine nuts, aged balsamic vinegar 'caviar'*

5 300 Ft

### TWISTED GARDEN CANNELLONI

*Fresh garden salad leaves, pickled cucumber, parmesan mousse, tomato,  
lemon grass, mustard vinaigrette and a touch of yuzu*

4 800 Ft

### EGG & TRUFFLE RAVIOLO

*Potato and truffle mousse, free-range egg yolk, light garlic emulsion, fresh truffle, Pecorino*

Starter 4 700 Ft / Main 8 500 Ft

### BEETROOT

*Goat cheese, mango, pistachios, raspberry 'caviar'*

5 300 Ft

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If you have any food allergies or food intolerances, please notify your host in advance.  
All of our menu items are subject to availability.*

## STARTERS

### SMOKED OMAHA BEEF CARPACCIO

*Béarnaise, exotic mango chutney, black pearl onion, toasted hazelnuts,  
Amaretto 'caviar'*

6 900 Ft

### CURED NORWEGIAN SALMON

*Parmesan, nori, roasted pistachios, sweet truffle emulsion*

6 900 Ft

### BULL'S TORTELLACCI

*Braised oxtail, spinach, celeriac, roasted pine nuts and dehydrated egg yolk*

Starter 5 300 Ft / Main 8 900 Ft

### BAKED CAULIFLOWER STEAK

*Cauliflower, mizo beurre blanc, puffed quinoa*

5 100 Ft

### BLACK ANGUS TARTARE

*Quail egg, fermented cucumber, mustard seeds, strugeon caviar*

9 500 Ft

### GAUCI'S SIGNATURE - 'THE LOBSTER POPCORN'

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

12 900 Ft (starter portion)

## MOLECULAR SPHERES

*Suggested as a pre or intermediate course*

### CUBANITO

### HUNGARICUM

### STRAWBERRY - RHUBARB

4 500 Ft (3 pcs.)

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## MAIN COURSES

### TOKAJI MANGALICA PORK

*The classic Hungarian stew in our perspective*

12 500 Ft

### LAMB LOIN

*Buckwheat, smoked aubergine mousse, pickled mushroom*

11 900 Ft

### AAA BLACK ANGUS FILLET

19 900 Ft

### US GREATER OMAHA SIRLOIN

19 900 Ft

### US GREATER OMAHA PRIME RIB ON THE BONE for 2

*(Allow approx. 50 minutes for serving)*

59 900 Ft

### JAPANESE WAGYU SIRLOIN (Grade 5)

65 900 Ft

*All our steaks are served with mashed potato, grilled onion, shiitake and a choice of your sauce from the selection below:*

*-Truffle and wild mushrooms*

*-Pepper & Cognac*

*-Aromatized jus*

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## MAIN COURSES

LOCAL RAINBOW TROUT  
*Fennel salad, fennel foam, bergamot*  
11 900 Ft

OCTOPUS  
*Black olive, potato dumpling, chorizo sauce, confit tomatoes*  
13 900 Ft

SEARED TUNA  
*Chinese cabbage, cucumber, yuzu, sesame, coriander*  
13 900 Ft

LIVE LOBSTER FROM OUR TANK  
CHOICES OF COOKING STYLE:

*Tomato and chili*  
*Extra virgin olive oil*  
*Lobster popcorn*  
*Plain garlic butter*  
5 900 Ft / 100 grams

CAVIAR & BULL LEGENDARY PLATE  
*The ultimate gastronomic vice*  
*AAA Black Angus fillet or US Greater Omaha sirloin steak, fresh truffle*  
*Gauci's lobster popcorn, foie gras*  
*and Rare Beluga caviar*  
45 500 Ft

*You may order it with Japanese Wagyu Sirloin for a suppliment of + 46 000 Ft.*

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## CAVIAR & BULL'S PREMIUM CAVIAR SELECTION

*All caviars are served with blini and sour cream*

### OSIETRA

*'Gueldenstaedtii' the Caspian sea sturgeon*

64 500 Ft / 50 grams

### THE PLATINUM HYBRID

*Cross-breed of the Siberian and 'Gueldenstaedtii' sturgeons*

54 500 Ft / 50 grams

### WHITE PEARL

*Albino 'Ruthenus' sturgeon*

84 500 Ft / 50 grams

### RARE BELUGA

*'Huso Huso' sturgeon*

99 500 Ft / 30 grams

164 500 Ft / 50 grams

### CAVIAR TASTERS

*Available with a 5g spoon*

### OSIETRA

6 500 Ft

### THE PLATINUM HYBRID

5 500 Ft

### WHITE PEARL

8 500 Ft

### RARE BELUGA

16 500 Ft

*A great discovery of our caviars is to enjoy a taster of each.*

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## CONTEMPORARY DEGUSTATION MENU

### SMOKED OMAHA BEEF CARPACCIO

*Béarnaise, exotic mango chutney, black pearl onion, toasted hazelnuts,  
Amaretto 'caviar'*

### JELLIFIED TOMATO MOZZARELLA

*Roasted pine nuts, aged balsamic vinegar 'caviar'*

### FOIE GRAS

*Green apple 'symphony' - compote, puree, sorbet*

### HUNGARICUM - MOLECULAR SPHERE

### LOCAL RAINBOW TROUT

*Fennel salad, fennel foam, bergamot*

### BELLY OF SUCKLING PIG

*Kohlrabi, watercress, aromatised jus*

### RUM CAKE

*Rum sponge cake, pineapple ragout, milk chocolate ganache,  
pistachio, granita*

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

Price: 29 500 Ft per person

***See our caviar selection on the first page for the perfect start of the degustation.***

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## 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, sturgeon 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.***

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