COSMOPOLITAN DEGUSTATION MENU

"In our opinion this is a perfect sharing dinner experience"

MARENNES-OLÉRON OYSTER
Yogurt pearl and ponzu pipette

HOUSE SMOKED SALMON CARPACCIO
Parmesan textures, aged balsamic caviar, truffle & honey emulsion, nori julienne, toasted pistachios, cherry tomatoes and apple-wood smoke note

BLACK ANGUS TARTAR
Russian sturgeon caviar, capers, chives, explosive quail egg and whole grain mustard ice cream with twisted Carasau bread

KING PRAWN IN "ANCIENT TEMPURA"
With chili, passion fruit & mango ragout

HOME-MADE SALMON TORTELLACCI
Kaffir lime leaves, prawn, basil oil and lemongrass infused lemon-butter velouté

MOLECULAR SPHERE
Pálinka, grape and Tokaji Aszú

GAUCI'S SIGNATURE "THE LOBSTER POPCORN"
Chili & ginger chutney, spicy mayo, micro greens, garlic oil, black sesame seeds and the rest is history!

SEARED FOIE GRAS
Pan seared Hungarian Foie Gras with Raspberry Hollandaise and mandarin caviar, layered on chocolate moss and cocoa beans tuille

DRINK ME! - Lake Balaton
Compressed watermelon, glimmering strawberry consommé with gin, candy floss and ice-pop

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

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

Price: 25 500 Ft per person

Our prices are inclusive of VAT. We add 13.5% service charge to the final bill.
If you have any food allergies or food intolerance, please notify your host in advance.
All of our menu items are subject to availability.