



MENU

CAVIAR & BULL'S PREMIUM CAVIAR SELECTION

All caviars are served with blinis and hungarian sour cream

GOLD LABEL

"Baerii" the Siberian river sturgeon

28 000 Ft / 50 grams

OSIETRA

"Gueldenstaedtii" the Russian Caspian sea sturgeon

44 000 Ft / 50 grams

THE PLATINUM HYBRID

Cross-breed of the Siberian and Russian sturgeons

36 000 Ft / 50 grams

WHITE PEARL

Albino "Ruthenus" sturgeon

75 000 Ft / 50 grams

RARE BELUGA

"Huso Huso" sturgeon

99 000 Ft / 50 grams

CAVIAR TASTERS

Available with a 5g spoon

GOLD LABEL

2 800 Ft

OSIETRA

4 400 Ft

THE PLATINUM HYBRID

3 600 Ft

WHITE PEARL

7 500 Ft

ORSIETRA ROYAL LIMITED

Hungarian Premium Osietra Sturgeon caviar with pasteurized egg yolk espuma, cold-smoked local Sturgeon and fresh chives served in an egg-shell cup

7 900 Ft

RARE BELUGA

9 900 Ft

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CONTEMPORARY DEGUSTATION MENU

“In our opinion this is a perfect sharing dinner experience”

THE BULL'S CARPACCIO

Béarnaise nitro drops, mango chutney, Amarone impregnated shallots, toasted hazelnuts, Amaretto caviar, cherry tomatoes and oak smoke

GOAT'S CHEESE

Hungarian goat cheese in a beetroot consommé “skin”, Panch Phoron - and Beetroot crumble and beetroot textures superabundance

BLACK CALAMARI “ROLLED IN OUR SUCCESS”

Lime caviar, himalayan salt, herbs and garlic

DUCK AGNOLOTTI

Home-made agnolotti pasta filled with juicy duck leg confit, served with red cabbage aromatized duck jus, caramelized walnuts and cocoa bean crisps

MOLECULAR SPHERE

Mulled wine palate cleanser served on a lime

FRENCH STURGEON FILLET

Pan seared Sturgeon fillet served with scallion ash, parsley and white wine velouté, traditional Hungarian gnocchi and Samphire greens

SLOW COOKED ANGUS BEEF BLADE

Mushroom Escabeche, marinated black radish, parsnip purée and fresh thyme aromatized jus

PUMPKIN PORTFOLIO

Pumpkin textures on an oat - and pumpkin seed sand, served with yogurt ice-cream

***As this menu ends with the Bull, we recommend you to start it with the Caviar.
See our caviar selection on the previous page.***

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

Price: 19 500 Ft per person

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COSMOPOLITAN DEGUSTATION MENU

“In our opinion this is a perfect sharing dinner experience”

MARENNES-OLÉRON OYSTER

Served on a Sea salt bed with yogurt pearl and ponzu sauce

CURED NORWEGIAN SALMON

Seasalt and red cabbage cured Norwegian salmon, toasted pistachio crush, cranberry air and red cabbage textures

BLACK ANGUS TARTARE

Russian sturgeon caviar, pickled capers, bell pepper, shallots, red onion segments and Wasabi ice-cream served with twisted Carasau bread

KING PRAWN IN “ANCIENT TEMPURA”

Edamame beans tossed in a fresh herb and chili vinaigrette, celeriac - and parsley purée and fresh herb salad

SALMON CROQUETTE

Salmon with leek, egg and potato in panko, served with light Vichyssoise, dill sauce and pickled pearl onions

MOLECULAR SPHERE

“Cubanito” palate cleanser served on a lime

GAUCI'S SIGNATURE - “THE LOBSTER POPCORN”

Chili & ginger chutney, spicy mayo, micro greens, garlic oil, black sesame seeds and the rest is history!

SEARED DUCK LIVER

Hungarian warm duck liver with quince chutney, marinated golden raisins, Tokaji Aszú caviar, white wine and home-made lemon brioche

STONES OF A VINEYARD

Spicy red wine consommé reduction, camouflaged chocolate and soft red wine gel with creamy milk chocolate mousse, marinated dried fig, black sesame crisps and fig sorbet

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

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STARTERS

KING PRAWNS IN "ANCIENT TEMPURA"

Edamame beans tossed in a fresh herb and chili vinaigrette, garlic, celeriac - and parsley purée and finely chopped fresh herb salad

5 800 Ft

BLACK CALAMARI "ROLLED IN OUR SUCCESS"

Lime caviar, Himalayan salt, herbs and garlic

4 700 Ft

GOAT'S CHEESE

Hungarian goat cheese rolled in a jellified beetroot consommé "skin", Panch Phoron & Beetroot crumble and beetroot texture superabundance

5 700 Ft

SALMON CROQUETTE

Salmon with leek, egg and potato quick-fried in panko, served with light Vichyssoise, dill sauce and pickled pearl onions

5 400 Ft

TWISTED GARDEN CANNELLONI

Pickled cucumber, parmesan purée, tomato, orange and whole grain mustard vinaigrette and black currant jam

3 600 Ft

EGG & TRUFFLE RAVIOLO

Filled with potato and truffle mousse, organic free-range egg yolk and served with butternut squash and sage emulsion

3 700 Ft / Main 7 900 Ft

RECONSTRUCTED WILD MUSHROOMS

With black Périgord truffle emulsion, micro greens and spicy mayo

4 700 Ft

CURED NORWEGIAN SALMON

Seasalt and red cabbage cured Norwegian salmon, toasted pistachio crush, cranberry air and red cabbage textures

5 900 Ft

SPRING GARDEN

Celeriac purée, pickled vegetables, lemon caviar, black olive crumble

3 900 Ft

DUCK AGNOLOTTI

Home-made agnolotti pasta filled with juicy duck leg confit, served with red cabbage aromatized duck jus, caramelized walnuts and cocoa bean crisps

5 400 Ft / Main 7 900 Ft

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THE BULL'S CARPACCIO

Béarnaise nitro drops, mango chutney, Amarone impregnated shallots, toasted hazelnuts, Amaretto caviar, cherry tomatoes and oak-wood smoke note

5 800 Ft

SEARED DUCK LIVER

Hungarian pan seared duck liver with quince chutney, marinated golden raisins, Tokaji Aszú caviar, white wine and home-made lemon brioche

5 600 Ft

BLACK ANGUS TARTARE

Russian sturgeon caviar, pickled capers, bell pepper, shallots, red onion segments and Wasabi ice-cream served with twisted Carasau bread

7 900 Ft

GAUCI'S SIGNATURE - "THE LOBSTER POPCORN"

Chili & ginger chutney, spicy mayo, micro greens, garlic oil, black sesame seeds and the rest is history!

9 900 Ft (Half a lobster)

MOLECULAR SPHERES

Suggested as a pre or intermediate course

CUBANITO

MULLED WINE

HUNGARICUM

3 900 Ft

THE CHOSEN ONES! FRESH MARENNES-OLÉRON OYSTERS

1 800 Ft per piece

9 500 Ft per half a dozen

18 000 Ft per dozen

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MAIN COURSES

SEA BASS ICEBERG FLAMBÉ

Buried in rock salt, baked on 200 degrees and crafted at your table
9 900 Ft

SUCKLING PIG NECK CONFIT

Caramelized onion purée, Hungarian black pudding, balsamic glazed red onion segments, baked apple, chives and mustard seed
8 700 Ft

FRENCH STURGEON FILLET

Pan seared Sturgeon fillet served with scallion ash, parsley and white wine velouté, traditional Hungarian gnocchi and Samphire greens
10 900 Ft

BARBARY ROSÉ DUCK BREAST

Prime Barbary Duck breast with butternut squash textures, Tokaji Aszú and apricot scented duck liver bonbon with dried apricot
6 900 Ft

US GREATER OMAHA SIRLOIN STEAK

15 900 Ft

AAA BLACK ANGUS RIB EYE STEAK

8 900 Ft

AAA BLACK ANGUS FILLET STEAK

9 900 Ft

CHOICE OF SAUCES

*Truffle and wild mushrooms
Pepper and Cognac
Sage aromatized jus*

LIVE LOBSTER FROM OUR TANK

CHOICES OF COOKING STYLE:

*Tomato and chili chutney
Extra virgin olive oil
Lobster popcorn
Plain garlic butter*
3 100 Ft / 100 grams

CAVIAR & BULL LUXURY BROADWAY

The ultimate gastronomic vice.

24 carat gold AAA Black Angus fillet steak with Tokaji Aszú infused beef jus, lobster popcorn, foie gras and Russian sturgeon caviar with Beluga vodka

33 000 Ft

You may order it with US Greater Omaha Steak for a suppliment of + 5 900 Ft

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