

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

*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.*