

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

*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.*