

CONTEMPORARY DEGUSTATION MENU

OAKWOOD SMOKED BLACK ANGUS CARPACCIO

Béarnaise drops, mango chutney, aged balsamic vinegar glazed pearl onion, toasted hazelnuts, Amaretto "caviar"

BUFALA MOZZARELLA

Bufala Mozzarella in jellified tomato skin, roasted pine nuts, aged balsamic vinegar "caviar"

BLACK CALAMARI "ROLLED IN OUR SUCCESS"

Lime caviar, Himalayan salt, parsley oil and smoked garlic aioli

BULL'S TORTELLACCI

Braised oxtail, brunoise of vegetables, stout enriched beef jus, fresh herbs

ELDERFLOWER -MOLECULAR SPHERE

FRENCH STURGEON FILLET

Pan seared sturgeon fillet, parsley and white wine velouté, traditional Hungarian gnocchi, samphire and scallion ash

SLOW COOKED ANGUS BEEF BLADE

Smoked potato espuma, Jerusalem artichoke, shiitake and thyme-beef jus

SNICKLERONE

Valrhona chocolate, salty caramel, hazelnut and Baileys

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

Price: 19 500 Ft per person

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

*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.*