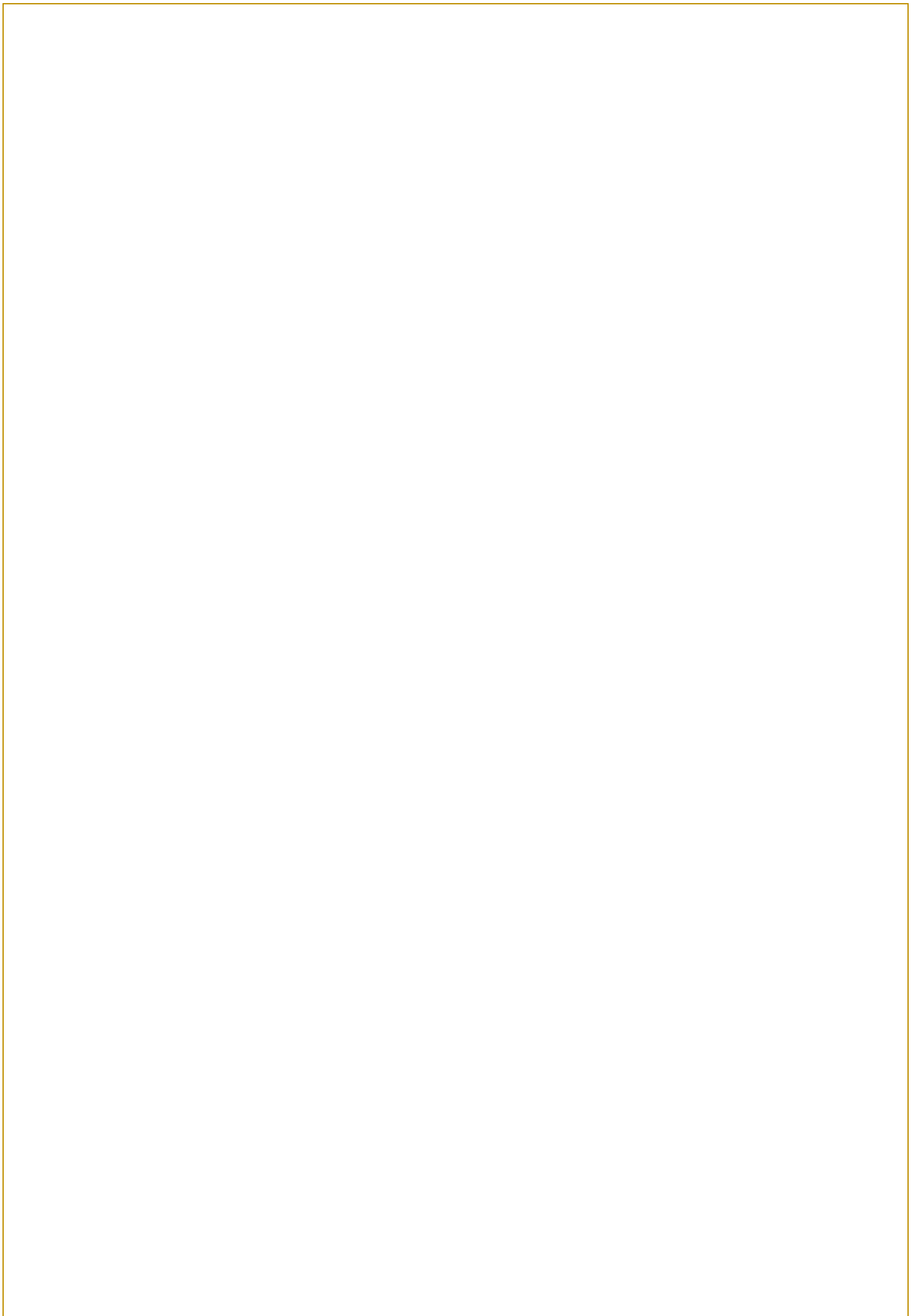




CAVIAR & BULL
BUDAPEST • MALTA

MENU



CAVIAR & BULL'S PREMIUM CAVIAR SELECTION.

All caviars are served with blinis and Hungarian sour cream

GOLD LABEL

"Baerü" 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

RARE BELUGA

9 900 Ft

OSIETRA ROYAL LIMITED

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

7 900 Ft

Our prices are inclusive of VAT. We add 13.5% service charge to the final bill.

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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.

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COSMOPOLITAN DEGUSTATION MENU

MARENNES-OLÉRON OYSTER

Yogurt pearl and ponzu sauce

CURED SALMON SMOKED WITH APPLE WOOD

Parmesan textures, sweet truffle emulsion, roasted pistachios and micro greens

BLACK ANGUS TARTARE

Russian sturgeon caviar, quail egg, pickled root vegetables, shallot, wasabi ice-cream with twisted carasau bread

KING PRAWNS IN "ANCIENT TEMPURA"

Shaved fennel & green apple tossed in fresh herb and chilli vinaigrette, sea asparagus

ARTISAN SALMON TORTELLACCI

Oyster crème fraîche, red capsicum and a touch of olive oil

CUBANITO - MOLECULAR SPHERE

GAUCI'S SIGNATURE - "THE LOBSTER POPCORN"

Chilli, ginger, spicy mayo, garlic oil, black sesame seeds and the rest is history!

SEARED DUCK LIVER

Hungarian pan seared duck liver with, Tokaji Aszú caviar, home-made lemon brioche and fruit textures

FOREST FRUIT & WHITE CHOCOLATE "UNDERCOVER"

Forest fruit infused white chocolate mousse on a layer of gluten-free chocolate sponge, forest fruit sorbet

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

Price: 25 500 Ft per person

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

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STARTERS

THE CHOSEN ONES! FRESH MARENNES-OLÉRON OYSTERS

Yogurt pearl and ponzu sauce
1 800 Ft per piece

KING PRAWNS IN “ANCIENT TEMPURA”
Shaved fennel & green apple tossed in fresh herb and chili vinaigrette, sea asparagus
5 800 Ft

BLACK CALAMARI “ROLLED IN OUR SUCCESS”
Lime caviar, himalayan salt, parsley oil and smoked garlic aioli
4 700 Ft

BUFALA MOZZARELLA
Bufala Mozzarella in jellified tomato skin, roasted pine nuts, aged balsamic vinegar ”caviar”
4 600 Ft

ARTISAN SALMON TORTELLACCI
Oyster creme fraiche, red capsicum and a touch of olive oil
Starter 5 100 / Main 6 900 Ft

TWISTED GARDEN CANNELLONI
Fresh garden salad leaves rolled in pickled cucumber, with avocado purée, tomato, anise, lemon grass, chilli vinaigrette and a touch of black currant
3 600 Ft

EGG & TRUFFLE RAVIOLO
Potato and truffle mousse, organic free-range egg yolk, cultivated mushroom foam, fresh truffle and Pecorino
Starter 3 900 Ft / Main 7 900 Ft

RECONSTRUCTED MUSHROOMS
Variety of mushrooms, black truffle emulsion, spicy mayo, greens and ”forest soil”
4 700 Ft

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STARTERS

OAKWOOD SMOKED BLACK ANGUS CARPACCIO

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

5 800Ft

CURED SALMON SMOKED WITH APPLE WOOD

Parmesan textures, sweet truffle emulsion, roasted pistachios and micro greens

5 300 Ft

SPRING GARDEN

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

3 900 Ft

BULL'S TORTELLACCI

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

Starter 5 100 Ft / Main 6 900 Ft

SEARED DUCK LIVER

*Hungarian pan seared duck liver with Tokaji Aszú caviar, home-made lemon brioche
and fruit textures*

5 600 Ft

BLACK ANGUS TARTARE

Russian sturgeon caviar, quail egg, pickled root vegetables, shallot, wasabi ice-cream with twisted carasau bread

7 900 Ft

GAUCI'S SIGNATURE - "THE LOBSTER POPCORN"

Chilli, ginger, spicy mayo, garlic oil, black sesame seeds and the rest is history!

9 900 Ft (starter portion)

MOLECULAR SPHERES

Suggested as a pre or intermediate course

CUBANITO
HUNGARICUM
ELDERFLOWER

3 900 Ft

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MAIN COURSES

SUCKLING PIG NECK

Caramelized onion purée, Hungarian black pudding, balsamic glazed red onion segments, baked apple, chives and mustard seeds

8 800 Ft

SEABASS FILLET

Warm asparagus salad, marinated kohlrabi, brown butter emulsion

9700Ft

FRENCH STURGEON FILLET

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

10 900 Ft

SEARED IRISH RUMP OF LAMB

Spinach puree, mashed potato and sugar snaps

8 900 Ft

AAA BLACK ANGUS RIB EYE

9 900 Ft

AAA BLACK ANGUS FILLET

11 500 Ft

US GREATER OMAHA SIRLOIN

16 900 Ft

JAPANESE WAGYU SIRLOIN (Grade 5)

42 500 Ft

All our steaks are served with mashed potato, grilled onion, shiitake and a choice of your sauce from the selection below:

-Truffle and wild mushrooms

-Pepper&Cognac

-Aromatized jus

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MAIN COURSES

SEA BASS ICEBERG FLAMBÉ

Buried in rock salt, baked on 200 degrees and crafted at your table
11 000 Ft

LIVE LOBSTER FROM OUR TANK CHOICES OF COOKING STYLE:

Tomato and chili chutney
Extra virgin olive oil
Lobster popcorn-
Plain garlic butter
3 500 Ft / 100 grams

CAVIAR & BULL LEGENDARY PLATE

The ultimate gastronomic vice.

*AAA Black Angus fillet steak covered with 24 carat gold, Gauci's 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 + 5 200 Ft.

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