



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

2800 Ft

OSIETRA

4400 Ft

THE PLATINUM HYBRID

3600 Ft

WHITE PEARL

7500 Ft

RARE BELUGA

9900 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-wood smoke note

DUCK LIVER PATÉ

Green apple compote and purée, crunchy puffed quinoa, yuzu-cucumber & apple sorbet

BLACK CALAMARI “ROLLED IN OUR SUCCESS”

Lime caviar, himalayan salt, herbs and garlic

BULL'S TAIL ARTISAN TORTELLACCI

Shallots, ginger, red currant, red wine and tarragon infused creamy balsamic reduction

MOLECULAR SPHERE

CALABRIAN SEA BASS

Oven-roasted sea bass served with warm fennel salad and Granny Smith purée, drizzled with cold pressed lime and bergamot oil

SLOW COOKED ANGUS BEEF CHEEK

Beef jus, smoked potato mousseline, marinated shiitake mushrooms and fresh herb salad

EAT ME! - Tea time

The cutest presentation of red currant foam and vanilla cream, meringue

***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

Yogurt pearl and ponzu pipette

HOUSE SMOKED SALMON CARPACCIO

Parmesan textures, aged balsamic caviar, truffle & honey emulsion, nori julienne, toasted pistachios, cherry tomatoes and apple-wood smoke note

BLACK ANGUS TARTAR

Russian sturgeon caviar, capers, chives, explosive quail egg and whole grain mustard ice cream with twisted Carasau bread

KING PRAWN IN “ANCIENT TEMPURA”

With chili, passion fruit & mango ragout

HOME-MADE SALMON TORTELLACCI

Kaffir lime leaves, prawn, basil oil and lemongrass infused lemon-butter velouté

MOLECULAR SPHERE

Pálinka, grape and Tokaji Aszú

GAUCI'S SIGNATURE “THE LOBSTER POPCORN”

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

SEARED FOIE GRAS

Pan seared Hungarian Foie Gras with Raspberry Hollandaise and mandarin caviar, layered on chocolate moss and cocoa beans tuille

DRINK ME! - Lake Balaton

Compressed watermelon, glimmering strawberry consommé with gin, candy floss and ice-pop

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"

With chili, passion fruit & mango ragout

5400 Ft

BLACK CALAMARI "ROLLED IN OUR SUCCESS"

Lime caviar, Himalayan salt, herbs and garlic

4500 Ft

DUCK LIVER PATÉ

*Green apple compote and purée, crunchy puffed quinoa,
yuzu-cucumber & apple sorbet*

5700 Ft

HOME-MADE SALMON TORTELLACCI

*Kaffir lime leaves, prawn, basil oil and lemongrass infused
lemon-butter velouté*

5100 Ft / 6900 Ft

TWISTED GARDEN CANNELLONI

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

3600 Ft

EGG & TRUFFLE RAVIOLO

*Filled with potato and truffle mousse, organic free-range egg yolk and served
with brown butter and sage emulsion*

3600 Ft / Main 7600 Ft

BUFALA MOZZARELLA

*Jellyfied skin made of tomato consommé, roasted pine nuts,
basil oil, tomato seeds and aged balsamic caviar*

3900 Ft

RECONSTRUCTED WILD MUSHROOMS

With black Périgord truffle emulsion, micro greens and spicy mayo

4700 Ft

HOUSE SMOKED SALMON CARPACCIO

*Parmesan textures, aged balsamic caviar, truffle & honey emulsion, nori julienne,
toasted pistachios, cherry tomatoes and apple-wood smoke note*

5300 Ft

SPRING GARDEN

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

3900 Ft

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STARTERS

THE BULL'S CARPACCIO

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

5800 Ft

SEARED FOIE GRAS

Pan seared Hungarian Foie Gras with Raspberry Hollandaise and mandarin caviar, layered on chocolate moss and cocoa beans tuille

5600 Ft

BLACK ANGUS TARTAR

Russian sturgeon caviar, capers, chives, explosive quail egg and whole grain mustard ice cream with twisted Carasau bread

7900 Ft

BULL'S TAIL ARTISAN TORTELLACCI

Shallots, ginger, red currant, red wine and tarragon infused creamy balsamic reduction

5100 Ft / Main 6900 Ft

GAUCI'S SIGNATURE "THE LOBSTER POPCORN"

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

9900 Ft (Half a lobster)

MOLECULAR SPHERES

Suggested as a pre or intermediate course

CUBANITO

COSMOS

HUNGARICUM

3900 Ft

THE CHOSEN ONES! FRESH OYSTERS

1800 Ft per piece

9500 Ft per half a dozen

18 000 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
9900 Ft

SUCKLING PIG CONFIT

With celeriac purée, pickled shallots, mustard seeds, roasted spring onion and smoked-and powdered lard
8200 Ft

CALABRIAN SEA BASS

Oven-roasted sea bass served with warm fennel salad and Granny Smith purée, drizzled with cold pressed lime and bergamot oil
8800 Ft

ROSÉ DUCK BREAST

Moulard duck breast with beetroot, powdered beet, beet tahini, roasted carrot and candy beet
6900 Ft

US GREATER OMAHA SIRLOIN STEAK

15 900 Ft

AAA BLACK ANGUS RIB EYE STEAK

8900 Ft

AAA BLACK ANGUS FILLET STEAK

9700 Ft

CHOICE OF SAUCES

*Truffle and wild mushroom
Pepper and cognac
Aromatized jus*

LIVE LOBSTER FROM OUR TANK

CHOICES OF COOKING STYLE:

*Tomato and chili chutney
Extra virgin olive oil
Lobster popcorn
Plain garlic butter*
3100 Ft / 100 grams

CAVIAR & BULL

The ultimate gastronomic vice.

AAA black angus fillet steak, lobster popcorn, foie gras, Russian sturgeon caviar, gold leaf, Tokaji Aszú jus and a shot of Grey Goose vodka
29 000 Ft

You may order it with US Greater Omaha Steak for a supplement of + 5900 Ft

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