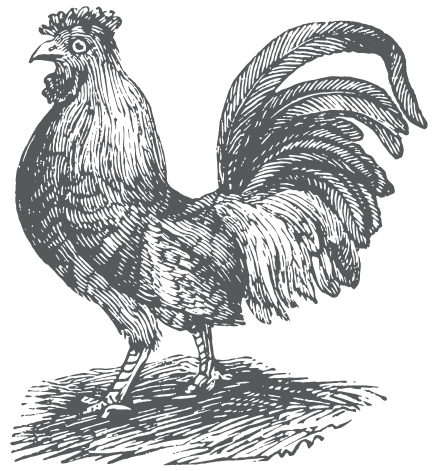
MAGYAR VENDÉGLŐ ÉS PECSENYESÜTÖDE • HUNGARIAN KITCHEN AND ROTISSERIE
Est. ÉS 2013
BISZTRÓ
BUDAPEST



MENU

STARTERS ÉS SOUPS

Beef goulash soup [1] 4 380.-

French onion soup [2, 7] 3 980.-

ÉS sharing appetizer for two 9 980.-
Selection of our signature starters
Cured salmon, beef tartar, goose liver terrine [2, 4, 5, 7, 9, 10]

Cured Salmon 5 560.-
fennel salad, yuzu vinaigrette [5, 7]

Beef tartare 6 260.-
fresh beef tenderloin, sourdough toast [2, 4, 9]

Goose liver terrine 8 680.-
apricot chutney, green walnut, brioche [2, 10, 14]

Lángos 4 260.-
aged cheese, aged mangalica ham, sour cream, chive [2, 7]

Caesar salad 3 960.-
baby gem lettuce, parmesan, crostini [2, 7, 5]
With your choice of addition:
grilled free range chicken breast / prawns +2 400.- / +3 400.-

Charcuterie board [7, 9] 8 120.-

CLASSICS

Our legendary Tafelspitz served in three courses 9 820.-
Beef broth, bone marrow with toasted rye bread,
meat and garnishes [1, 2, 4, 7]

ÉS Beef Burger 6 450.-
Our burger is available in vegetarian version
with Beyond patty [2, 4, 7]
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Traditional fried chicken with steak fries [2, 4, 7] 6 940.-

Brassói style pork loin 7 420.-
fried potatoes with pickled vegetables [1]

Our famous Wiener schnitzel of veal [2, 4, 9] 10 480.-
With your choice of side:
· arugula and cherry tomato salad
· Viennese potato salad [9]
· mashed potatoes [7]

Hungarian veal stew 7 820.-
traditional pasta, cucumber salad, sour cream [2, 7]

Rigatoni 6 460.-
burrata, tomato, red pepper sauce [2, 4, 7]

THE GRILL

Select your sauce:
Béarnaise [4, 7] / Green peppercorn [1, 7] / BBQ [9] / Chimichurri

Grilled mangalitsa sausage 5 640.-
with pickles, 240 g

48-hours marinated pork ribs, 350 g [9] 10 560.-

Beef tenderloin, 180 g / 250 g, NZ 11 580.- / 15 860.-

Prime sirloin steak, 300 g, US 17 860.-

Glazed wagyu flank steak, 250 g, US [13] 18 580.-

Dry aged rib eye, 300 g, AT 19 860.-

Rack of lamb, 280 g, NZ 7 18 680.-

Grilled Norwegian salmon, 200 g [5] 10 640 .-

King prawns, 300 g [3] 15 580.-

Grilled Hokkaido Pumpkin [10] 5 960.-
pumpkin pesto, red chard

Great to share

Tomahawk steak, min. 1 kg, IE 35 960.-

Black Angus T-bone, min. 1 kg, NZ 38 680.-

SIDES

Fresh garden salad [9] 1 680.-

Cucumber salad with sour cream [7] 1 480.-

Mixed field greens 1 980.-

Brussels Sprout gratin [2, 7] 1 980.-

Steak fries or sweet potato fries 2 560.-

Truffle mashed potato [7] 2 560.-

We are proud of using the finest local products in our dishes.
Executive Chef: Bárdos Péter • Chef de Cuisine: Kovács Gergely

Prices are indicated in Hungarian forint including VAT. A 15% service charge will be added to your bill. In case of any kind of food allergy or hypersensitivity to any ingredient please advise our colleagues before ordering. We will do all we can to accommodate these requirements, though please note that certain alterations may not be possible. Our foods may contain traces of additional allergens in addition to allergens labeled as ingredients.

Allergens: 1-celery, 2-gluten, 3-crustaceans, 4-egg, 5-fish, 6-lupin, 7-milk (lactose), 8-molluscs, 9-mustard, 10-nuts, 11-peanuts, 12-sesame seeds, 13-soya, 14-sulphites.