

EST. 2013

ÉS BISZTRÓ

DESSERT

Daily Cake 3,680

We bake only 24 slices every day—if you think too long,
you might miss it!

Rákóczi túrós 3,280

sablé, apricot, curd cheese, meringue^{4 7 14}

The diplomat 3,280

Pâte à choux, vanilla cream,
fresh whipped cream, berries^{2 4 7}

Black forest 3,280

chocolate crèmeux, vanilla chantilly,
sacher sponge, black cherry^{2 4 7 10}

Somlói 3,680

walnut chocolate Joconde, rich cocoa sponge,
vanilla cream, rum jelly^{2 4 7 10 14}

Marillenpalatschinken 3,460

freshly made pancake, apricot^{2 4 7}

Seasonal fruit bowl & ice cream 3,240

fresh berries and your choice of ice cream

All our prices are stated in HUF including VAT, EUR prices are rounded and indicative only. Mandatory 15% service charge is included in your bill and benefits the entire team. Tipping your waiter is optional and sexy and reflects your appreciation of the service. We are able to split the final bill up to a party of 4. Allergens? Just ask.

Executive Chef: Bárdos Péter • Chef de Cuisine: Kovács Gergely • Zsidai Culinary Director Vernon Strachan

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.