

EST. 2013

ÉS BISZTRÓ

M E N U

Homemade white sourdough & seed bread, butter ²⁷	1,460
Soup of the day Ask your serve what' hot	3,280
Little gem Caesar ²⁵⁷⁹ romaine lettuce, Parmesan, breadcrumbs, anchovy-garlic dressing Add grilled king prawns	3,980 5,860
Freshwater saibling ¹²⁵⁷⁹ greenapple, celeriac, citrus yoghurt	3,980
Mangalica sliders ¹²⁴⁷¹⁴ aged Mangalica ham, chive crème fraîche, Mizo aubergine, brioche	3,980
Deviled eggs ⁴⁵⁹ caviar, pickled asparagus	4,260
Our garden salad ¹⁴ fresh leaves, heirloom tomatoes, olive oil, balsamic try with steaks	3,860
Glazed colourful carrots ⁷¹⁰ carrots, green herbs, salty almond	2,780
Charred wild broccoli ⁴⁷ black garlic, harissa mayo, buckwheat	3,280
Pressed crispy potatoes ⁷ Comté, spring onion	2,180
French fries Add Gruyere cheese ⁷	2,180 3,280
Classic lángos ²⁷ mountain cheese & sour cream	3,480
Lángos supreme ²⁷ prosciutto arrosto grantartufo, sour cream	3,980
Classic steak tartare ²⁴ top sirloin, traditional condiments, horseradish, herbs, homemade cracker	5,860
Foie gras ²⁴⁷⁹¹⁴ pear, lavender, homemade brioche	7,680
Goat cheese, beetroot salad ⁷¹⁰¹⁴ colourful beetroot, fig dressing, chestnut honey	4,260
Goulash soup ¹	4,260

TAFELSPITZ in 3 courses¹²⁷ 7,980

Prime boiled beef served in bouillon with root vegetables,
leeks, apple horse radish & chive sauce & bone marrow.
Served with creamy spinach & sautéed potatoes.

FISH

Normandy style black cod ³⁵⁷⁸¹⁴ mussel velouté, caviar, chives, saffron	9,380
Pike perch bakonyi ⁵⁷ mushroom, paprika crème fraîche	7,980
Tiger prawns ³⁷ chorizo butter	10,980

BEEF

ÉS Bisztró burger ²⁷⁹ aged beef, cheese, bacon, lettuce, tomato, pickled cucumbers, homemade brioche bun	6,280
Steak frites 200 g Tenderloin, French fries, Argentina	9,860
Filet mignon Black Angus 200 g, New Zealand	11,980
New York strip prime black Angus, 300 g, USA	16,860
Black Angus rib-eye prime Black Angus, 350 g, USA	18,640
Wagyu picanha australian wagyu, 280 g, Australia	18,640
CÔTE DE BOEUF - bone in rib eye dry aged Central de Carnes min. 500 g, Spain	24,860
Black Angus T-bone 30 days dry aged, 1 kg, Ireland	31,290
Black Angus Tomahawk 30 days dry aged, min. 1 kg, New Zealand	35,240

CLASSICS

Our famous pörkölt ²¹⁴ beef cheek, paprika stew, pickle served with homemade sourdough bread	7,260
Chicken Kiev supreme ²⁴⁷ creamy mash potato, greens	7,260
Rigatoni burrata ²⁴⁷¹⁴ tomato & roasted red pepper sauce, espelette, fresh basil	6,480
Duck leg confit ¹²¹⁴ sautéed cabbage noodles, quince	6,840
The wiener schnitzel gold standard ²⁴⁷ Austrian veal fillet	9,680
Traditional curd-cheese pasta ²⁴⁷ sour cream, crispy Mangalica	5,960

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.