

Pierrot

STARTER

Marinated Salmon 4860
capers, pine nuts, chilli & olive tapenade

Gambas Pil-Pil 4980
garlic, chilli, cherry tomatoes & homemade sourdough bread

Beef Tartare 5860
dry cured egg yolk

Asparagus 4240
warm hollandaise

For 2 Foie Gras Duo 10 180

foie gras paté, foie gras brûlée with strawberries & homemade brioche

SOUP & SALAD

Beef Goulash Soup 4180
potatoes, vegetables & nipped pasta

Green Pea Velouté 3680
parsley salad

Burrata Salad 5340
heirloom tomatoes & basil

Pierrot Caesar Salad 3980
parmesan, croutons, romaine lettuce & crispy pancetta
• add chicken +2140
• add prawns +2260

HANDMADE PASTA

Pasta al Limone ✓ 5840
creamy lemon mascarpone sauce & aged parmesan
• add prawns +2260

Salmon Strozzapreti 7680
creme fraiche, hot smoked salmon, asparagus & peas

Porcini Tagliatelle ✓ 6260
porcini sauce, roasted mushrooms & parmesan cheese

MAIN COURSE

Wiener Schnitzel 9980
parsley potatoes & remoulade

Fillet Steak Argentina 16 860
potato gratin, foie gras sauce & baby carrots

Pan Fried Salmon 8140
tomato risotto & straciatella

Chicken Paprikash 7760
spaetzle & sour cream

Roasted Duck Breast 8740
creamy potato puree & asparagus

SIDE

Parsley Potatoes 2480 / French Fries 2360 / Asparagus 2980 / Market Salad 2580 / Homemade Sourdough Bread 1060 / Cucumber Salad 2460

DESSERT

Tiramisu 3480
creamy mascarpone & coffee

Chocolate Lava Cake 3340
sour cherry sorbet



Crème Brûlée 3260
brandy snap & raspberry

Zuki Artisan Gelato & Sorbet 3440
Ask for today's selection: Three scoops & add a topping of your choice, chocolate sauce or seasonal fruit compote



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. If you have any questions about allergens, our staff will be happy to assist you.