

EST. 2013

ÉS BISZTRÓ

BRUNCH MENU

White sourdough & seed bread, butter ^{2 7 10 12}	1,680
Eggs Benedict buttery brioche, poached egg, aged ham, hollandaise sauce	3,980
Salmon Benedict ^{2 4 5 7} buttery brioche, poached egg, smoked salmon, hollandaise sauce	3,980
Deviled Eggs ^{4 5 9} caviar, pickled asparagus	4,480
Avocado Toast ^{2 4} poached egg, crushed avocado, sourdough bread	4,480
Shakshuka ^{4 7} roasted tomato and pepper, Ras el-hanout, egg, feta	3,980
Pâté En Croûte ^{2 7 9} pork terrine, foie gras, veal sweetbread, savory crust	5,680
Prosciutto Arrosto Gran Tartufo ^{1 4 9} roasted ham, truffles, celeriac rémoulade, pickles	5,680
Vitello Tonnato ^{4 5} roast veal, tuna dressing, capers, aragula	5,860
Classic Steak Tartare ^{2 4} beef tenderloin, traditional condiments, horseradish, herbs, homemade cracker	5,860
Mangalica Sliders ^{1 2 4 7 14} aged Mangalica ham, chive crème fraîche, mizo aubergine, brioche	3,980
French Onion Soup ^{2 7 14} classic caramelised onion soup, served with grilled Gruyère cheese on brioche toast	3,680
Chicken Caesar ^{2 5 7 9} little gem romaine lettuce, parmesan, breadcrumbs, anchovy-garlic dressing	4,680
Burned Bell Pepper ^{7 14} Manchego foam, rose vinaigrette	4,860

TAFELSPITZ

in 3 courses^{1 2 7}

8,760

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

RAW BAR

Rock Oysters ⁸	6 pcs
Fine de Claire	4,800
Krystale N3	8,600
Gillardeau N4	8,900
Shrimp Cocktail ^{1 3} with Bombay cocktail sauce	6,480
Branzino Crudo ⁵	6,980

Grilled Tiger Prawns ³ colour cherry tomato, padron pepper	10,980
Normandy Style Black Cod ^{3 5 7 8 14} mussel velouté, caviar, chives, saffron, broccolini	10,980

SUNDAY ROAST

The highlight of Sunday:
dishes prepared right before your eyes by our chef.

Beef Wellington ^{2 4 7 9} Creamy mash potato, grilled baby carrot, jus	10,980
Kaiserschmarrn with plum ^{2 4 7}	4,780

Chicken Kiev Supreme ^{2 4 7} creamy mash potato, herbs	6,840
Beef Stroganoff ^{2 4 7 14} crispy potato fritter, relish, mushroom	9,980
Rigatoni Burrata ^{2 4 7 14} tomato & roasted red pepper sauce, espelette, fresh basil	6,840

SWEET

Daily Cake ^{2 4 7 10}	3,680
Somlói Galuska ^{2 4 7 10}	3,680
Strawberry Cheesecake Sunda ^{2 4 7 10}	3,860
Chocolate Sunda ^{2 4 7 10}	3,860

All our prices are stated in HUF including VAT, EUR prices are rounded and indicative only. A 15% service charge will be added to 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.

ÉS BISZTRÓ

DRINK LIST

FREE FLOW

Keep the good vibes flowing with a two-hour free-flow of selected bubbles and wines, soft drinks and mocktails.
Vintages are subject to change based on availability. Free flow package is limited to one package per table.

SCHIELE 14,800 / person
ÉS Pezsgő, Brut / Minuty, M rosé 2025 /
Domaine de Montille, Burgogne Pinot Noir 2023

KLIMT 24,800 / person
Deutz Brut Classic / Domäne Wachau, Grüner Veltliner, Federspiel/
Minuty M / Domaine de Montille, Bourgogne Pinot Noir 2023

ÉS Wine Collection by glass 0,125 l

SPARKLING AND CHAMPAGNE

ÉS Pezsgő Sauska ES Schiele Brut NV Tokaj, HU	3,600
Pezsgő Blanc de Blancs Kreinbacher, Egoiste 2018 Magnum Somló, HU	5,900
Prosecco De Stefani, 0.15 Millesimato 2025 Veneto, IT	4,900
Franciacorta Ca del Bosco, Cuvée Prestige Franciacorta NV Lombardy, IT	5,900
Champagne Piper-Heidsieck, Cuvée Brut NV Champagne, FR	7,900
Champagne Blanc de Noirs Bollinger, PN TX 20 NV Champagne, FR	12,900

WHITE

Riesling Veszprémi Érseki Pincészet, Rajnai Rizling 2024 Balaton, HU	2,700
Kéknyelű Földi Bálint, Kéknyelű 2024 Badacsony, HU	3,600
Chardonnay Etyeki Kúria, Chardonnay 2024 Etyek, HU	3,800
Grüner Veltliner Birgit Eichinger, Strass Grüner Veltliner 2025 Kamptal, AT	3,400
Sauvignon Blanc Hans Greyl, Sauvignon Blanc 2025 Marlborough, NZ	3,900
Chablis Thomas Pico, Pattes Loup Chablis 2021 Burgundy, FR	5,900

ROSÉ

Provence Minuty, M Rosé 2025 Provence, FR	3,900
---	-------

RED

Bikavér St. Andrea, Áldás 2024 Eger, HU	3,700
Syrah Kovács Nimród, Soul Syrah 2024 Eger, HU	4,400
Bordeaux Blend Sauska, Cuvée 7 Villány 2016 Villány, HU	5,900
Burgundy Michel Lafarge, Bourgogne Rouge 2023 Burgundy, FR	6,900

BRUNCH FAVORITES

Bellini Classic sparkling cocktail, you can enjoy it with Peach or Raspberry	3,900	Deutz Brut Classic	5,400
Few Sips Martini Ice cold gin martini with lemon peel	3,900	Bloody Mary Your choice of poison: Vodka or Tequila or Whiskey with tomato juice and homemade spice mix	3,900
ÉS Pezsgő, Brut MT	3,600	Affogato Martini Beautiful merge of a classic espresso martini with traditional Italian affogato	3,900

CRAFT COCKTAILS

ÉS Negroni Tanqueray Gin, Moena Wermut, Campari	3,900	ON TAP
Aperol Spritz Aperol, Prosecco, Orange	3,900	ON TAP
Pornstar Martini Polish Vodka, Passion Fruit, Citrus, Vanilla	3,900	ON TAP
Tommy's Margarita Olmeca Altos Blanco, Lime Juice, Agave	3,900	

EASY PEASY

/Low on alcohol/	
Paloma Olmeca Altos Blanco, Citrus, Grapefruit Soda	3,900
Moshi Moshi Gin, Saké, Vanilla, Thomas Henry Cherry Blossom	4,900
Birra Americano Campari, Vermouth, Beer Foam	3,400

PURIFICATION

/Low in sugar/	
Verjus Spritz Verjus, Honey Water, Sparkling Water	2,800
It's a matcha! Matcha, Agave, Thomas Henry Dry Tonic	3,000
Elderflower Lemonade Lemon Juice, Elderflower, Soda Water	2,400
ÉS Iced Tea Green Tea, Mango, Lemon Juice	2,400

BEER

ÉS Bistro Házi Lager 0,5 l	2,990
Birra Moretti 0,5 l	2,990
Pécsi Session IPA 0,33 l	2,190
Pécsi Prémium Meggy 0,33 l	2,190
Bio Pécsi Gluten Free 0,33 l	2,390
Erdinger Urweisse 0,5 l	2,990
Erdinger Alkoholfrei 0,5 l	2,990

ZERO PROOF

Sober Spritz Sober Spritz 0.0%, Thomas Henry Tonic, Grapefruit Juice	3,200
Phony Negroni Sober Bitter, Undone Vermouth, Tanqueray 0.0%	3,400
Sparkling Tea Copenhagen Sparkling Tea, Bla Copenhagen, DK	4,900
0% Amaretto Highball Sober Amaretto, Lime Juice, Thomas Henry Ginger Ale	3,200