Spiler Biergarten CHRISTMAS MENU

SET MENU

2 COURSES *10 980 Ft*
rib eye steak + 1 880 Ft

3 COURSES *13 980 Ft*
rib eye steak +1 880 Ft



STARTERS

DUCK LIVER TERRINE
quince purée, homemade brioche, fig & caramelised walnuts 4 820 Ft

BEEF TARTARE
vegetables, pickled mustard seeds, capers, toasted homemade ciabatta & herby butter 4 740 Ft

XMAS BISTRO PLATE
Duck liver terrine, smoked duck breast, cured ham, fresh and marinated vegetables, plum jam, gorgonzola & homemade brioche 4 940 Ft

MAIN COURSES

STUFFED CABBAGE
sour cream & homemade bread 6 480 Ft

CRISPY DUCK LEG
potato dumplings with red cabbage, red wine jus & crispy duck cracklings 8 380 Ft

RIB EYE STEAK (250 g)
grilled mushrooms, marinated shimeji mushrooms, potato gratin, truffle & jus 10 980Ft

GRILLED SALMON
parsnip puree, heirloom carrots, chimicurri & fennel 8 260 Ft



DESSERTS

BASQUE BURNT CHEESECAKE
kumquat, orange buttery crumble & pistacio 3 180 Ft

PLUM PIE
vanilla sauce, caramelized pecans & plum jam 3 180 Ft



DRINKS

MULLED WINE
2 dl / 1 760 Ft
3 dl / 2 640 Ft

SPICED APPLE MULE
Finlandia vodka, apple juice, lime, ginger beer & cinnamon 3 240 Ft

FUNKY MULLED WINE
Stroh rum (80%) 3 480 Ft

GINGERBREAD ESPRESSO MARTINI
Finlandia vodka, espresso, Kahlúa & gingerbread spice 3 480 Ft

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.