



MENU / DRINKS

# EUPHORIA DEGUSTATION MENU

## **Salmon & Prawn tartare**

*Apple vinaigrette, Mango & Passion „caviar”, Preserved lemon, Bread crisps*

## **Prawn**

*Mango, Passion, Cilantro, Raspberry vinegar*

## **Duck Caramelle**

*Celeriac, Sesame, Ginger, Tarragon, Cashew*

## **Quail**

*Potato, Smoked paprika, Duck liver*

## **The Golden Snitch**

*Molecular cocktail sphere*

## **Pit Box Beef Blade**

*Corn & Potato, Chimichurri, Barbecue sauce*

## **Felix felicis**

*Hungarian Poppy flower Gin & Tonic sorbet*

## **The Square Around Forest**

*Raspberry, Rose, Cilantro, Juniper berry, White chocolate*

**25990- / person**

**Wine pairing: 17500- / person**

Our prices are in HUF, including VAT. An additional 13 % service charge will be added to your final bill.

If you have any food allergy or intolerance, please notify our staff in advance.

From the allergen list, please ask our staff.

# ECSTASY DEGUSTATION MENU

## **Salmon gravlax**

*Dill, Black olive „caviar”, Granny smith, Wasabi, Flax seed*

## **Beef tartare**

*Marinated vegetables, Smoked Granny smith, Tarragon-Apple-Mustard*

## **Goat cheese caramelle**

*Mushroom, Buckwheat, Pine nuts*

## **Trout**

*Cabbage, Bergamot, Cilantro, Preserved lemon, Granny smith , Mango & Passion „caviar”*

## **Duck liver**

*Homemade brioche, Seasonal fruits, Timur pepper, Kaffir lime, Cocoa nibs*

## **The Golden Snitch**

*Molecular cocktail sphere*

## **Duck breast**

*Smoked turnip, Salsify, Mushroom, Daikon*

## **Lamb rump**

*Turnip, Vanilla, Apple, Tarragon, Mustard, Coffee*

## **Felix felicis**

*Hungarian Poppy flower Gin & Tonic sorbet*

## **Jack and the Beanstalk**

*Cottage cheese, Granny Smith, Dill, Green peas*

**29990- / person**

**Wine pairing: 20500- / person**

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# STARTERS

## **Salmon & Prawn tartare**

*Apple vinaigrette, Mango & Passion „caviar”, Preserved lemon, Bread crisps*

4290-

## **Beef tartare**

*Marinated vegetables, Smoked Granny smith, Tarragon-Apple-Mustard*

5490-

## **Salmon gravlax**

*Dill, Black olive „caviar”, Granny smith, Wasabi, Flax seed*

4190-

## **Goat cheese mousse**

*Marinated vegetables, Puffed quinoa, Bread crisps*

3590-

## **Prawn**

*Mango, Passion, Cilantro, Raspberry vinegar*

4990-

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# STARTERS

## **Goat cheese Caramelle**

*Mushroom, Buckwheat, Pine nuts*

Starter: 3990- / Main courses: 5290-

## **Duck Caramelle**

*Celeriac, Sesame, Ginger, Tarragon, Cashew*

Starter: 4090- / Main courses: 5690-

## **Duck liver**

*Homemade brioche, Seasonal fruits, Timur pepper, Kaffir lime, Cocoa nibs*

5490-

## **Trout**

*Cabbage, Bergamot, Cilantro, Preserved lemon, Granny smith, Mango & Passion „caviar”*

4690-

## **Garden salad**

*Apple vinaigrette, Marinated vegetables, Buffalo mozzarella, Pistachio, Green apple*

Starter: 3390- / Side dish: 1490-

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## MAIN COURSES

### **Lamb rump**

*Turnip, Vanilla, Apple, Tarragon, Mustard, Coffee*

8390-

### **Argentin prawn**

*Aubergine, Sesame & Cilantro dressing, Quinoa, Preserved lemon*

7490-

### **Duck breast**

*Smoked turnip, Salsify, Mushroom, Daikon*

6290-

### **Pork Belly**

*Onion, Cabbage, Sour cream, Leek*

5790-

### **Seabass**

*Cauliflower, Salmon, Spirulina, Sea grapes*

6590-

### **Sturgeon**

*Fennel, Chervil, Sea grapes*

9990-

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## MAIN COURSES

### **Quail**

*Potato, Smoked paprika, Duck liver*

6890-

### **Pit Box Beef Blade**

*Corn & Potato, Chimichurri, Barbecue sauce*

6990-

### **Angus Ribeye (230g) AUS**

*Corn & Potato, Chimichurri, Sauce of Your choice*

12490-

### **Angus Striploin (230g) USA**

*Corn & Potato, Chimichurri, Sauce of Your choice*

11490-

### **Picanha from Hortobágy (230g)**

*Corn & Potato, Chimichurri, Sauce of Your choice*

9990-

## SAUCES

### **Jus / Pepper / Mushroom / Barbecue**

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# DESSERT WINE

## **Szarka Édes Cuvée 2018**

*Glass (1dl): 2900-*

## **Holdvölgy Eloquence 2011**

*Glass (1dl): 3200-*

## **Simkó 5 Puttonyos Aszú**

*Glass (1dl): 4100-*



# DESSERTS

## **Wishing Well**

*Smoked chocolate, Coconut, Almond*

## **The Square Around Forest**

*Raspberry, Rose, Cilantro, Juniper berry, White chocolate*

## **Jack and the Beanstalk**

*Cottagecheese, Granny Smith, Dill, Green peas*

## **The Hitchhiker's Guide to the Galaxy**

*Dark Chocolate, Blackberry, Ginger, Balsamic vinegar, Vanilla*

**2890- / portion**

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## MINERAL WATER

Purezza Premium Water Sparkling / Still

**0,75l**

990-

## SOFT DRINK

Coca Cola

800-

Coca Cola Zero

800-

Sprite Zero

800-

Cappy Apple

800-

Cappy Peach

800-

## PREMIUM SOFT DRINK

**0,2l**

Fever-Tree Mediterranean Tonic

1390-

Fever-Tree Premium Indian Tonic

1390-

Fever-Tree Ginger Ale

1390-

Thomas Henry Cherry Blossom Tonic

1490-

Thomas Henry Ginger Beer

1490-

Tassoni Superfine

1390-

## FRESHER

**0,3l**

Classic Lemonade

1590-

Seasonal Lemonade

1790-

Ice Tea

1490-

Fresh juice

550- /dl

## TEA

Althaus Tee Selection

1190-

Ginger

1090-

Sea buckthorn

1190-

## COFFEE

Risretto

950-

Espresso

950-

Americano

950-

Espresso Macchiato

1000-

Cappuccino

1050-

Caffe Latte

1100-

Doppio

1200-

Decaf

1100-

Flat White

1300-

## BEER

	<b>0,33l</b>
Szent András Magyar Vándor	1390-
Stari Non Alcoholic (0% alc.vol)	1290-
First IPA	1290-
Stari Fehérlófia Búza (Unfiltered Weissbier)	1290-
Stari Fekete Lovag (Balti Porter)	1290-
Stari Epres Álom (Strawberry)	1390-
Stari Hamvas Szilva (Plum)	1390-

## VODKA

	<b>4cl</b>
Beluga Noble	2590-
Beluga Gold Line	6290-
Ciroc	2390-
Kauffman Soft	2990-
Ketel One	2290-
Polugar N.3 Caraway	2590-
Polugar N.5 Horseradish	2590-

## RUM

		<b>4cl</b>
Clement Bleue Canne		2290-
Hampden	8 years	3190-
Rhum JM	XO	3390-
Plantation Pineapple		2590-
Diplomatico Reserva Exclusiva	12 years	2890-
Zacapa Centenario	XO	7290-
Dictador	20 years	3590-
Kraken Spiced		2290-

## BITTER & HERBAL LIQUEUR

	<b>4cl</b>
Aperol	1590-
Campari	1690-
Unicum Riserva	2190-
Chartreuse Verte	2890-
Fernet Branca	1590-
Averna Amaro	1590-
Benedictine DOM	2090-

## VERMOUTH

	<b>6cl</b>
Noilly Prat Dry	2090-
Antica Formula	2390-
Mancino Ambrato	2290-

## WHISKY

### SCOTCH WHISKY

4cl

#### BLENDED

Johnnie Walker Black Label 12 years 2390-

#### BLENDED MALT

Monkey Shoulder 2390-

#### SINGLE MALT – SPEYSIDE

Aberlour 12 years 3190-

#### SINGLE MALT – HIGHLAND

Oban 14 years 3490-

Glenfarclas 25 years 7290-

#### SINGLE MALT – LOWLAND

Auchentoshan Heartwood 2790-

#### SINGLE MALT – ISLANDS

Highland Park 12 years 2990-

#### SINGLE MALT – ISLAY

Laphroaig 10 years 3490-

Caol Ila 18 years 7290-

Smokehead High Voltage 3490-

### AMERICAN WHISKEY

#### BOURBON

Woodford Reserve 2790-

Basil Hayden 8 years 2990-

#### RYE

Templeton 4 years 2090-

#### TENNESSEE

Jack Daniel's Gentleman Jack 3190-

### IRISH WHISKEY

Teeling Small Batch 2290-

Redbreast 12 years 3190-

### JAPAN

Nikka From The Barrel 3790-

Nikka Taketsuru 21 years 27900-

## COGNAC

4cl

Ferrand 10 Generation 2690-

Delamain Pale&Dry 3990-

Martell XO 6990-

## ARMAGNAC

4cl

Castarède XO 3890-

## CALVADOS

Christian Drouin

XO

**4cl**

3590-

## PISCO

Barsol Torontel

**4cl**

2390-

## TEQUILA

Patrón Silver

2990-

Ocho Reposado

2390-

Ocho Extra Anejo

5290-

## MEZCAL

La Escondida

**4cl**

3490-

## SOTOL

Sotomayor Texano

**4cl**

6290-

## SWEET LIQUEUR

Amaretto Disaronno

**4cl**

1790-

Bailey's

1690-

Frangelico

1690-

Limoncello Luxardo

1490-

Chambord

2090-

St. Germain Elderflower

2290-

Grand Marnier Cordon Rouge

2190-

Cointreau

2090-

Kwai Feh Lychee

1990-

Patrón XO Cafe

2190-

Passoa

1590-

Maraschino Luxardo

1790-

Kahlúa

1590-

## GIN

Gin Of The House

**4cl**

2490-

Pipacs

2390-

Búzavirág

2390-

Bobby's

2590-

Hendrick's

2590-

Knut Hansen

3090-

Bluecoat

2990-

Isle Of Harris

3390-

Nordes

2590-

Hapusa Himalayan

2490-

Malfy Pink Grapefruit

2390-

## PÁLINKA

		4cl
Queen Of Zeya		2450-
Gong-Kajsziarack-Rózsaszírom ágyon (Apricots)		2750-
Gong-Birs (Birs)		2850-
Gong-Zéta Szőlő (Grape)		2750-
Gong-Sajmeggy (Sour cherry)		2750-
1Csepp-Penyigei Szilva (Plum)		2850-
1Csepp-Hegykői Alma (Apple)		2650-
Szamosszegi-Medvebűvölő Málna (Raspberry)	2018	5250-
Szamosszegi-Délibáb Kajsziarack válogatás (Apricots)	2018	2950-
Szamosszegi-Fürtösmeggy (Sour cherry)	2014	2950-
Szamosszegi-Szilva (Plum)	2015	2950-

## VEGETABLE SPIRIT

		4cl
Brill Zeller (Celery)	2019	2990-
Brill Cékla (Beetroot)	2021	2990-

## COCKTAIL

<b>Cruella's Passion</b>		5190-
<i>Tequila, Mezcal, Lime, Cointreau, Passion</i>		
<b>Lemon Pie</b>		3190-
<i>Vodka, Vanilla, Apple, Lemon, Eggs</i>		
<b>Daydreamer</b>		3390-
<i>Rum, Passion, Apple</i>		
<b>Darkness &amp; Honey</b>		3490-
<i>Bourbon, Hazelnuts, Caramel, Coffee</i>		
<b>Sour Candy</b>		3390-
<i>Gin, Cherry, Lavender</i>		
<b>Espresso Martini</b>		2890-
<i>Espresso, Vodka, Kahlua, Baileys</i>		
<b>The Last Word</b>		3290-
<i>Gin, Chartreuse verte, Maraschino liqueur, Lime</i>		