

M E N U

A P P E T I Z E R S

VEGAN PLATTER

Hummus, Tapenade, Aubergine Zakuska. Grilled & Marinated
Vegetables, Pickles, Confit Garlic.
Olive Oil, Balsamic Vinegar, Bread.

For single
3.500

For two
to share
5.900

CHARCUTERIE AND CHEESE PLATTER

Hungarian Grey Beef Salami with Paprika, Serrano ham, Mortadella D.O.P.
Truffled Burratina, Manchego & Quince, Pickles, Confit Garlic
Olive Oil, Balsamic Vinegar, Bread

For single
3.900

For two
to share
6.900

STEAK TARTARE

Kapia pepper, sous vide egg yolk, Rye crisps.

5.800

TRADITIONAL GOULASH SOUP

Homemade "csipetke", celery, preserved lemon.

2.700

SOUP DU JOUR

Please enquire to our waiting staff.

2.500

S A L A D S

GOAT CHEESE & FIGS

Balsamic caviar, caramelized onion, sweet & salty
walnut.

4.500

AVOCADO & QUINOA

Sprouts, yuzu dressing, savoury granola.

5.200

TUNA NICOISE

Sauteed green beans, fingerling potato, quail egg.

5.900

CLASSIC CAESAR

Pickled anchovies, baby gem lettuce, garlic crisps.

4.800

With juicy corn-fed chicken leg in panko.

5.900

With grilled shrimps.

6.500

SANDWICHES

SMOKED SALMON BAGEL	4.800
Cream Fraiche, pickled red onion, rocket salad Served with Kettle root crisps.	
PULLED PORK SOUR DOUGH	4.500
Cheddar cheese, pickled jalapeno, beetroot coleslaw.	
ANGUS BEEF BURGER	
House made bun & relish, crispy fries.	5.200
With mature cheddar cheese.	5.800

FROM THE GRILL

NORWAY SALMON FILLET	5.900
Herbed butter, Gilled lemon.	
BLACK ANGUS RIB EYE	7.900
Confit tomato, Grilled mushroom.	
BABY POUSSIN	5.900
Chili & lemon herbed butter.	

SIDES

BUTTERED GREEN VEGETABLES	1.900
TRUFFLED CREAMY MASHED POTATO	2.500
BAKED CHEESE CAULIFLOWER	1.900
SWEET POTATO FRIES	1.500
CRISPY FRENCH FRIES	1.500

MAIN

GRILLED SEA BASS	9.200
Chorizo, butter beans, hispi cabbage.	
WIENNER SCHNITZEL	6.900
Potato salad, cranberry jam, lemon.	
DUCK BREAST	6.800
Foie gras spring roll, parsnip puree, hazelnut.	

SAUCES

BERNAISE FOAM	1.500
JACK DANIEL'S & GREEN PEPPER	1.200
STILTON CHEESE	1.200
PEDRO XIMÉNEZ SHERRY JUS	1.500

DESSERTS

SEA SALTED CARAMEL & PEAR MILLE FEUILLE	2.500
VANILLA CHEESCAKE	2.500
Levander & blue berry ragout.	
MALIBU PANNA COTTA	2.500
Mango ragout, coconut granola.	
DARK CHOCOLATE SOUFFLÉ	2.500
Beetroot-Raspberry Sorbet & Crème Fraiche.	

DRINKS

CHAMPAGNE

	150 ml	0,75 l
POMMERY BRUT ROYAL Champagne, France NV	9.000	40.000
LAURENT-PERRIER LA CUVÉE BRUT Champagne, France NV	12.000	45.000
LOUIS ROEDERER BRUT PREMIER Champagne, France NV		50.000
LOUIS ROEDERER ROSÉ BRUT Champagne, France NV		70.000

WHITE WINE

	150 ml	0,75 l
BALASSA FURMINT Tokaj, Hungary, 2020	2.800	10.000
PÁTZAY PRÉMIUM CHARDONNAY Badacsony, Hungary, 2018	3.000	12.500
CLEMENS BUSCH RIESLING VOM GRAUEN SCHIEFER Mosel, Germany, 2018	5.500	22.000
BASA TELMO RODRIGUEZ Rueda, Spain, 2018		14.000
WILLIAM FEVRE CHABLIS Burgundy, France, 2019		28.000
PASCAL JOLIVET SANCERRE BLANC Loire Valley, France, 2020		32.000

DESSERT WINE

	150 ml	0,75 l
DISZNÓKŐ 1413 TOKAJI SZAMORODNI Tokaj, Hungary, 2017	4.500	18.000
SAUSKA TOKAJ 6 PUTTONYOS ASZÚ Tokaj, Hungary, 2017		40.000

PROSECCO & SPARKLING WINE

	150 ml	0,75 l
SAUSKA BRUT Tokaj, Hungary, NV	3.500	15.000
BORTOLOMIOL PROSECCO IUS NATURAE BRUT – DOCG Veneto, Italy, 2018		22.500
VENDRELL OLIVELLA EL CREUER BRUT NATURE (BIO) Cava, Spain, NV		25.000

ROSÉ WINE

	150 ml	0,75 l
SAUSKA ROSÉ Villány, Hungary, 2020	2.500	9.000
FIGUIÉRE ROSÉ MÉDITERRANÉE Provance, France, 2020		15.000

RED WINE

	150 ml	0,75 l
SAUSKA VILLÁNYI CABERNET SAUVIGNON Villány, Hungary, 2018	2.800	12.000
ST. ANDREA "CSAKEGYSZÓVAL" PINOT NOIR Eger, Hungary, 2020	3.500	13.000
PALACIOS REMONDO LA VENDIMIA Rioja, Spain, 2017	4.000	16.000
FEKETE CABERNET FRANC VÁLOGATÁS Szekszárd, Hungary, 2016		12.500
KAIKEN ULTRA MALBEC Mendoza, Argentina, 2018		18.000
MONTES ALPHA MERLOT Colchagua Valley, Chile, 2018		20.000

COCKTAILS

KOZMO SIGNATURES

GIN ELDERFLOWER JULEP	3.800
FUN PUNCH	3.800
PINEAPPLE MARGARITA	3.800
DOWNTOWN FOREST	3.800
FRAMBOISE SOUR	3.800
BLUE ROCKS	3.800
EARLY VIBES	3.800
KOZMO MAPLE	3.800

NON ALCOHOLIC

FRUIT MIX	3.800
SHINE LEMONADE	3.800

SPIRITS

COGNAC & ARMAGNAC 4 cl

MARQUIS DE MONTESQUIOU FINE ARMAGNAC	4.500
COURVOISIER VSOP	5.500
HENNESSY XO	11.000

PÁLINKA 4 cl

BLACK CHERRIES WITH RASPBERRIES	4.000
FUN PUNCH	4.000
PINEAPPLE MARGARITA	4.000
FUN PUNCH	4.000
PINEAPPLE MARGARITA	4.000

RUM 4 cl

SAILOR JERRY	2.600
DIPLOMATICO PLANAS	3.000
EL DORADO 12	3.500
DIPLOMATICO RESERVA EXCLUSIVA	4.000
PLANTATION XO	5.500
ZACAPA 23	6.000

SPIRITS

GIN 4 cl

MALFY ROSA	3.300
HENDRICK'S	3.500
MARTIN MILLER'S	3.600
TANQUERAY NO.10	3.600
ROKU	3.800
GIN MARE	3.800
OPERA	4.000
BLUECOAT	4.200
MONKEY 47	4.900

VODKA 4 cl

KETEL ONE	3.000
CIROC	3.500
BELVEDERE	4.000
GREY GOOSE	4.200
BELUGA NOBLE	4.500

IRISH WHISKEY 4 cl

TEELING SMALL BATCH	3.300
CONNEMARA SINGLE MALT	3.500
JAMESON BLACK BARREL	4.500

SCOTCH WHISKEY 4 cl

ISLE OF JURA	4.000
GLENMORANGIE 10	4.500
MACALLAN 12 DOUBLE CASK	5.500
JONNIE WALKER 18 THE ULTIMATE	7.500

AMERICAN WHISKEY 4 cl

MAKER'S MARK	3.000
WOODFORD RESERVE	3.500
KNOB CREEK RYE	4.500

JAPANESE WHISKEY 4 cl

NIKKA FROM THE BARREL	5.500
HIBIKI	9.000

• ————— •

S P I R I T S

TEQUILA & MEZCAL	4 cl
MEZCAL SAN COSME	3.600
PATRON SILVER	4.400
PATRON REPOSADO	4.800
AHA TORO ANEYO	5.500

APERITIF & LIQUEUR	4 cl
APEROL	2.000
CAMPARI	2.000
DUBONNET ROUGE	2.200
BAILEYS	2.200
LUXARDO MARASCHINO ORIGINALE	2.500
MANDARINE NAPOLEON	2.600
COINTREAU	2.600
AMARETTO DISARONNO	2.800
UNICUM RISERVA	3.000
CHATEAU DE BRUIL	3.500
GRAND MARNIER	3.500

VERMOUTH & SHERRY	8 cl
PUNT E MES	3.000
NOILLY PRAT	3.400
LILLET BLANC	3.800
ANTICA FORMULA	4.000
LUSTAU SAN EMILIO PEDRO XIMENEZ	4.500

• ————— •

C O F F E E & T E A

COFFEE		TEA	
RISTRETTO	1.200	DILMAH SELECTION	1.200
ESPRESSO	1.200	EARL GREY	1.200
ESPRESSO MACCHIATO	1.300	ENGLISH BREAKFAST	1.200
AMERICANO	1.300	PURE GREEN TEA	1.200
CAPUCCINO	1.500	NATURALLY SPICY BERRY	1.200
CAFFE LATTE	1.500		
DOUBLE ESPRESSO	1.800		

• ————— •

B E E R

DRAFT BEER	0,2 L	0,4 L
BUDWEISER	1.100	1.800
KRONENBOURG 1664 BLANC	1.300	2.200

BOTTLED BEER & CIDER	0,33 L
CARLSBERG	1.800
PILSNER URQUELL	2.000
PERONI	2.000
GRIMBERGEN ROUGE	2.400
GRIMBERGEN BLONDE	2.400
GRIMBERGEN AMBREE	2.400
BUDWEISER NON-ALCOHOLIC	1.800
SOMERSBY BLUEBERRY	2.000
SOMERSBY PEAR	2.000
SOMERSBY SWEET-APPLE	2.000

• ————— •

S O F T D R I N K S

MINERAL WATER	0,75 cl
AQUA PANNA	2.200
SAN PELLEGRINO	2.200

SOFT DRINKS	0,75 cl
COCA-COLA	1.500
COCA-COLA ZERO	1.500
FANTA ORANGE	1.500

	0,2 L
THOMAS HENRY TONIC WATER	1.800

FEVER TREE MEDITERRA- NEAN TONIC WATER	1.800
FEVER TREE ELDERFLOWER TONIC WATER	1.800
FEVER TREE GINGER ALE	1.800

FRUIT JUICES	0,2 L
RAUCH APPLE	1.400
RAUCH PEACH	1.400
RAUCH ORANGE	1.400
RAUCH PINEAPPLE	1.400