

# BISTRO MENU

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## APPETIZERS

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Chickpea & Pumpkin Hummus 5.500

Goat cheese, Pomegranate, Roasted shallot, Flat bread

D, G, SD, CE, M, N, P

Seared Foie Gras 7.900

Baked cottage cheese, Spiced plum, Port reduction

G, D, E, N, P, SD

Salmon Gravlax & Keta caviar 6.500

Smoked trout sandwich, Fennel salad, Thick sour cream

G, D, SD, F, CE, M, N, P

Pâté en Croûte 5.500

Piccalilli, Wholegrain Dijon, Baby Mesclun

G, N, P, SD, M, CE, E

## SALADS

## SOUPS

Goat Cheese & Figs	4.500
Balsamic caviar, caramelized onion, sweet & salty Hazelnut	
G, D, E, M, CE, SD, N, P	
Classic Cesar	5.500
Pickled anchovies, Baby gem lettuce, Garlic crisps	
F, G, D, E, M, CE, N, P	
With juicy corn-fed chicken leg in Panko	6.800
G, E, N, P	
With grilled Prawn (U5)	8.900
C, D, SD, N, P	
Vegan Superfood Salad	5.900
Edamame, Quinoa, Sprouts, Miso & Peanut butter dressing, Spiced cashew	
G, CE, S, SD, N, P	

Lobster Bisque	4.800
Shrimps, Crème Fraiche, Herbs	
G, D, F, C, MO, CE, N, E, P, SD4	
Soup Du Jour	4.500
Please enquire to our waiting staff for the daily soup option	
N, P	

## MAIN

Confit Duck Leg	9.500
Foie gras spring roll, Beluga lentils, Baby spinach	
G, D, CE, E, M, SD, N, P	
Squash au Vin	7.500
Farro, Oyster mushroom, Fermented shallot	
G, SD, S, N, P	
Risotto of the Season	6.900
Please enquire to our waiting staff for the seasonal risotto option	
D, SD, CE, N, P	

Tagliatelle Carbonara	7.000
Poached egg, Lemon scented bread crumbs, Pecorino cheese	
G, D, E, SD, N, P	
Tagliatelle Arrabiata	6.500
Burrata cheese, Red Chili, Fresh basil	
G, D, E, CE, SD, N, P	

## S A U C E S

Bearnaise Foam	1.800
D, E, SD, N, P	
Jack Daniel's & Green Pepper	1.800
CE, D, SD, N, P	
Stilton Cheese	1.800
CE, D, N, P	
Fermented Orange Beurre Blanc	1.800
D, N, P, SD	

## S A N D W I C H E S

<p style="text-align: center;">Smoked Salmon Bagel</p> <p style="text-align: right;">5.900</p> <p>Herbed cream cheese, Preserved lemon, Pickled red onion, Rocket salad Served with olives mix and peppered crisps</p> <p style="text-align: center;">F, D, G, D, N, P, SD, E</p>	<p style="text-align: center;">Angus Beef Burger</p> <p style="text-align: right;">7.500</p> <p>Home-made bun, Mature Cheddar, Kimchi, Sriracha mayo</p> <p style="text-align: center;">G, D, S, CE, E, M, SE, N, P, SD</p>
<p style="text-align: center;">Bacon &amp; Brie in Sour Dough</p> <p style="text-align: right;">5.900</p> <p>Streaky bacon, Artisan brie cheese, caramelized onion</p> <p style="text-align: center;">G, D, CE, M, E, N, P, SD</p>	<p style="text-align: center;">Club Sandwich</p> <p style="text-align: right;">5.900</p> <p>Smoked chicken breast, Fried hen egg, Streaky bacon, French fries</p> <p style="text-align: center;">G, D, E, N, P, SD, S</p>


## F R O M T H E G R I L L

<p style="text-align: center;">NY Strip Loin (250g)</p> <p style="text-align: right;">15.900</p> <p>Confit mushroom &amp; Grilled tomato with herbed butter</p> <p style="text-align: center;">D, N, P</p>	<p style="text-align: center;">Pan fried Norwegian Salmon</p> <p style="text-align: right;">8.900</p> <p>Herbed butter, Grilled lemon</p> <p style="text-align: center;">F, D, N, P, SD</p>
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## SIDES

<p>Bimi Broccoli with Smoked Almond Butter N, P</p> <p> 3.500</p>	<p>Sweet Potato Fries G, N, P</p> <p> 2.500</p>
<p>Caramelised Cauliflower in Creamy Gruyère sauce G, D, N, P, M</p> <p>3.500</p>	<p>Crispy French Fries  2.500</p>
<p>Truffled Mac &amp; Cheese 3.500 G, D, E, N, P, M</p>	

## DESSERTS

<p>Catalan Crème Fresh Berries, Buttered Shortbread G, D, N, P, E, SD</p> <p>3.900</p>	<p>Dark Chocolate Soufflé Seasonal ice cream, Mascarpone G, D, E, N, P</p> <p>3.900</p>
<p>Vegan rice pudding with Madagascar vanilla Salted brittle, Clementine ragout G, N, P</p> <p> 3.900</p>	<p>Artisan Hungarian Cheese Selection Quince, Crackers, Celery, Walnut Granola G, D, E, CE, N, P, SD</p> <p>7.500</p>

*Please inform your server if you have any allergies we need to be aware of.*

Prices include VAT.

A discretionary 13.5% Service Charge will be added to your bill.

Legends of Allergy / Allergén jelölések

Please let a member of staff know in case you suffer from allergies or any other dietary condition. / Élelmiszer-allergia vagy különleges étrenddel kapcsolatos kérdéseivel kérjük forduljon az étterem dolgozóihoz.

G: the dish may contain gluten / az étel glutént tartalmazhat

C: the dish may contain crabs and shellfish / az étel rákot és kagylót tartalmazhat

E: the dish may contain eggs / az étel tojást tartalmazhat

F: the dish may contain fish / az étel halat tartalmazhat

P: the dish may contain peanut / az étel mogyorót tartalmazhat

S: the dish may contain soy / az étel szóját tartalmazhat

D: the dish may contain dairy / az étel tejterméket tartalmazhat

N: the dish may contain nuts / az étel magvakat tartalmazhat

CE: the dish may contain celery / az étel zellert tartalmazhat

M: the dish may contain mustard / az étel mustárt tartalmazhat

SE: the dish may contain sesame seeds / az étel szezám magot tartalmazhat

SD: the dish may contain more than 10g/kg sulfur dioxide / az ételnek 10g / kg-nál magasabb kén-dioxid tartalma lehet

L: the dish may contain lupines / az étel csillagfürtöt tartalmazhat

MO: the dish may contain molluscs / az étel puhatestűeket tartalmazhat