



Menu

ZOLTÁN FURMANN
EXECUTIVE CHEF

ÁDÁM BARNA
CONSULTING CHEF

DINING  GUIDE
TOP 100



 THE PLATE
MICHELIN

Grappa / Pálinka

Marolo

4cl

Grappa Di Vermentino

3 000 HUF

Grappa Di Barolo 50%

3 500 HUF

Bestillo pálinka

4cl

Plum on the Vineyard

3 000 HUF

Gönc Apricot

3 500 HUF

Raspberry

6 500 HUF

Aperitivo

Avalon Negroni

5 490 HUF

Tanqueray Ten, Campari, Manchino Vermouth Rosso, Grapefruit essence

Basil Spritz

3 900 HUF

Aperol, Gin, basil, a special pairing of strawberry and raspberry, soda

Aperol Spritz

4 500 HUF

Aperol, Prosecco, orange, soda

Berry Breeze

3 900 HUF

Rozante Bitter Raspberry Aperitivo, Fever Tree Tonic, citrus

Torino Glow 0.0%

3 900 HUF

Undone No.9 Red Torino Aperitif, Fever Tree Indian Tonic, orange

Undone Spritz 0.0%

3 500 HUF

Undone No.5 Bittersweet Aperitif, Prosecco 0%, orange, soda

Bubbles

	150ml	750ml
Kreinbacher Prestige Brut	3 950 HUF	18 900 HUF
Foss Marai, 109 Brut	3 100 HUF	14 900 HUF
	125ml	750ml
Moët & Chandon, Brut Imperial Champagne	7 000 HUF	40 900 HUF
Moët & Chandon, Rose Imperial Champagne	7 900 HUF	45 900 HUF
Ruinart, Brut Champagne	9 500 HUF	55 000 HUF
	150ml	750ml
Van Nahmen 0.0%		
Sparkling Juicy Tea Verbena - Jasmine - Riesling	2 300 HUF	10 500 HUF
Van Nahmen 0.0%		
Sparkling Juicy Tea Rose - Darjeeling - Rebarbara	2 300 HUF	10 500 HUF

Starters

Antipasto grande, San Daniele ham, Bagatto salami, parmesan, vegetables, bianca 1, 7 for 1 pers: 5 200 HUF
NV, Foss Marai, 109 Brut Prosecco, Veneto, Italy, 3 100 HUF (150ml) for 2 pers: 9 800 HUF
for 4 pers: 18 900 HUF

Bruschetta selection, tomato, forest mushrooms, gorgonzola V 1, 7, 8, 12 4 500 HUF
2025, Ifj. Márkvárt János, Kadarka, Szekszárd, Hungary, 2 250 HUF (150ml)

Crispy shrimp toast, tramezzini, citrus mayonnaise, herb salad 1, 2, 3, 7, 10 5 500 HUF
2025, Leth, Grüner Veltliner, Wagram, Austria, 3 100 HUF (150ml)

Smoke-roasted beetroot, with mango and peanuts V 5, 7, 8, 12 4 900 HUF
2025, Bock, Amphora Rosé, Villány, Hungary, 3 100 HUF (150ml)

Caprese, with buffalo mozzarella, figs, toasted walnuts and balsamic vinegar V 5, 7, 8 6 200 HUF
Available with San Daniele prosciutto upon request: + 1 600 HUF
Figula, Sósút olaszrizling, Balatonfüred-Csopak, Hungary, 2 500 HUF (150ml)

Grilled baby squid, with roasted pepper salad 12, 14 6 200 HUF
2025, Greywacke, Sauvignon Blanc, Marlborough, New Zealand, 3 400 HUF (150ml)

Grissini, with sun-dried tomato dip V 1, 7 4 500 HUF
NV, Foss Marai, 109 Brut Prosecco, Veneto, Italy, 3 100 HUF (150ml)

Starters

Vitello Tonnato, Veal carpaccio with tuna cream and caper 1, 3, 4, 7, 10 5 900 HUF
2019, Penfolds, Max's Chardonnay, Adelaide Hills, Australia, 4 750 HUF (150ml)

Foie gras, with vegetables and toast 1, 12 8 200 HUF
2023, Oremus Late harvest, Tokaj, Hungary, 3 650 HUF (100ml)

Angus beef tartare, with Dijon mustard and spring onion 1, 4, 7, 10 8 600 HUF
2021, Kaiken, Aventura Malbec, Mendoza, Argentina, 4 750 HUF (150ml)

Avalon
Signature

Soups

Minestrone, with pearl beans and pumpkin 7, 9, 12 3 900 HUF

Chicken soup, with spiral pasta and vegetables 1, 3, 9 4 200 HUF

Beef cheek goulash soup, homemade noodles 1, 3, 9 5 900 HUF

Avalon
Signature



Half board charge: + 3 400 HUF

Our wines contain the following allergen: 12



Pastas

Spaghetti Carbonara 1, 3, 7, 9

5 900 HUF

2025, Figula, Sósút Olaszrizling, Balatonfüred-Csopak, Hungary, 2 500 HUF (150ml)

Tagliatelle with bolognese ragout 1, 3, 7, 9, 12

6 200 HUF

2023, Le Volte dell'Ornellaia, Tuscany, Italy, 4 950 HUF (150ml)



Avalon Penne Arrabbiata V 1, 7, 9

6 500 HUF

2021, Kaiken Aventura Malbec, Mendoza, Argentina, 4 750 HUF (150ml)

Lasagne Amatriciana, tomato, guanciale, pecorino 1, 7, 9

7 500 HUF

2021, Zenato 'Ripassa' Ripasso Valpolicella Superiore, Veneto, Italy, 4 750 HUF (150ml)

Flambéed casarecci pasta, with beef tenderloin and scampi 1, 7, 9, 12

 9 800 HUF

2017, Dobogó, Izabella utca Pinot Noir, Upper Hungary, 4 250 HUF (150ml)

Rigatoni, with tomato vodka sauce and prawns 1, 2, 7, 9

7 900 HUF

2023, Poliziano, Chianti Colli Senesi, Tuscany, Italy, 2 750 HUF (150ml)

Wild mushroom risotto, with duck liver 7, 9, 12

 9 900 HUF

2020, Sebestyén, Porkoláb Bikavér, Szekszárd, Hungary, 3 900 HUF (150ml)



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Main Course

Breaded eggplant, with Parmesan, capers and mayonnaise  1, 3, 7, 10, 12 5 900 HUF
2025, Greywacke, Sauvignon Blanc, Marlborough, New Zealand, 3 400 HUF (150ml)

Branzino, with mixed salad, roasted pumpkin and beetroot 4, 9, 12 9 900 HUF
2023, Patrick Piuze, Chablis, Terroir de Fyé, Burgundy, France, 4 950 HUF (150ml)

Caesar salad, with grilled chicken breast 1, 4, 6, 7, 9, 10 7 900 HUF
NV, Kreinbacher Prestige Brut, Nagy-Somló, Hungary, 3 950 HUF (150ml)

Meatballs in tomato sauce, with stracciatella 3, 7, 9, 12 9 500 HUF
2023, Le Volte dell'Ornellaia, Tuscany, Italy, 4 950 HUF (150ml)

Octopus, with tomato gnocchi 1, 3, 7, 14  9 900 HUF
2023, Ratti, Barbera D'Asti Battaglione, Piemonte, Italy, 3 900 HUF (150ml)

Beef cheek, with forest mushrooms 1, 4, 6, 7, 9, 12  10 900 HUF
2016, Chateau Maucaillou, Moulis, Bordeaux, France, 9 900 HUF (150ml)

Duck breast peppers, nduja, polenta 7, 9, 12 10 900 HUF
2021, Moric, Blaufrankisch, Burgenland, Austria, 4 250 HUF (150ml)

Avalon-style Cordon Bleu, with pork loin and mashed potato 1, 3, 7, 10 8 900 HUF
2023, Oremus Mandolás Furmint, Tokaj, Hungary, 4 750 HUF (150ml)

*Avalon
Signature*

Pork tenderloin "picatta", with curly kale and pork jowl bacon 3, 7, 9, 10, 12 7 900 HUF
2021, Sartarelli, Verdicchio Classico, Marche, Italy, 3 100 HUF (150ml)



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Side Dishes

Mushroom Ragout , with hokkaido pumpkin and parsley  1, 7, 12	3 100 HUF
Mashed potato  7	3 100 HUF
Seasonal roasted vegetables  9, 12	3 100 HUF
Superfood salad  8, 9, 10, 12, 13	3 100 HUF
Mixed salad leaves  8, 9, 10, 12, 13	3 100 HUF

Desserts

Mont Blanc , with chestnut purée, kumquats and whipped cream  3, 5, 7, 8 2017, Szarka Pince, 6 puttonyos Aszú, Mád, Tokaj, Hungary, 7 500 HUF (100ml)	4 100 HUF
Rum baba , with muscovado sugar and Chantilly cream  3, 7, 8 2023, Oremus Late harvest, Tokaj, Hungary, 3 650 HUF (100ml)	4 100 HUF
Tiramisu  1, 3, 7 2021, Patricius, Stilla Aurea, Édes Szamorodni, Tokaj, Hungary, 3 100 HUF (100ml)	4 100 HUF
Avalon Mille-feuille  1, 3, 7 2022, Sauska 5 puttonyos Aszú, Tokaj, Hungary, 6 900 HUF (100ml)	4 100 HUF

Josper Spanish grill

Argentine Angus rib-eye steak 7,9	 +3 000 HUF / 100 g	6 200 HUF / 100 g
Argentine Angus filet steak 7,9	 +5 000 HUF / 100 g	8 200 HUF / 100 g
Australian Wagyu sirloin steak 7,9	 +11 300 HUF / 100 g	14 500 HUF / 100 g
Japanese Wagyu rib-eye steak 7,9 	 +20 300 HUF / 100 g	23 500 HUF / 100 g

Pizza by Morello Forni

Margherita, tomato, mozzarella, basil  1, 7	4 500 HUF
San Pietro, tomato, mozzarella, ham, spicy salami, onion  1, 7	6 200 HUF
Quattro formaggi, tomato, mozzarella, gorgonzola, provolone, parmesan 1, 7	5 900 HUF
Stracciatella, tomato, stracciatella, pesto, pistachio, arugula 1, 5, 7, 8	6 900 HUF
Tonno, tomato, tuna, cherry tomatoes, capers, mozzarella 1, 4, 7	6 200 HUF
Nduja, provolone, nduja, tomato jam, mozzarella, baby spinach  1, 7, 12	6 200 HUF
Salame, tomato, mozzarella, salame 1, 7	5 500 HUF
Mortadella, tomato, mozzarella, anchovies, capers 1, 4, 7	6 200 HUF
Bresaola, tomato, bresaola, pepperoncini, pecorino  1, 7	6 200 HUF
"Pizza" Casserole, mushroom ragout, parmesan 1, 7, 12	5 500 HUF

Bambini - Soups

Bouillon , spiral pasta	1, 3, 9	2 900 HUF
Tomato soup , alphabet pasta	V 1, 3, 9	2 800 HUF

Bambini - Main Course

Deep fried chicken breast , with french fries	1, 3	3 200 HUF
Fish fingers , with french fries	1, 3, 4, 7	3 200 HUF
Spaghetti with bolognese ragout	1, 7, 9, 12	3 000 HUF
Cheesy pasta	V 1, 7	2 900 HUF

Mini Pizza

Margherita , tomato, mozzarella, basil	1, 7	2 700 HUF
Pizza salame , tomato, mozzarella, salame	V 1, 7	2 800 HUF
Pizza Maya , tomato, mozzarella, ham, sweetcorn	1, 7	2 800 HUF
Pizza Nutella , pizza bread with nutella and banana	1, 5, 6, 7, 8	3 000 HUF

Beverage Menu



Bartender's Selection

Mezcalito Illegal Mezcal Reposado, sage, lime, agave	6 900 HUF
Penicillin Woodford Reserve Double Oaked, Ginger Cordial, smoke	6 900 HUF
Lady Mango Ciroc Mango, Muyu Vetiver, Grapefruit, aquafaba	5 500 HUF
Piña Colada Spiced coconut rum aged on a bed of grilled pineapple, pineapple-coconut juice	4 900 HUF
Frozen Prickly Pear Margarita Tequila, prickly pear, lime, sugar	4 900 HUF
White Negroni Mrs. Millicent Summereasy Gin, Márton és Lányai Bergamot distillate, Cuciello Bianco	4 900 HUF
Luz Morada Chicha Morada, mint, Fever Tree Ginger Beer	3 500 HUF

Classic cocktail

Bramble Gin, blackberry liqueur, lime	3 500 HUF
Bloody Mary Absolut Elyx, tomato juice, spices	4 500 HUF
Mai Tai Aged pineapple rum, Havana Club 7y, Havana Club Especial, almond liqueur, pineapple juice	6 900 HUF
Mule Gin-London / Tequila-Mexican / Vodka-Moscow / Rum-Caribbean / Cognac-French, Ginger Beer, Angostura Bitter, lime	5 500 HUF
Long Island Iced Tea Beefeater24, Absolut,Havana Club, Olmeca, Cointreau, Fever Tree Cola	5 900 HUF
Mojito Havana Club Especial, cane sugar, lime, mint, bitter	4 500 HUF
Rozante Spritz Rozante Bitter Raspberry Aperitivo, Kreinbacher Extra Dry, lime, soda	3 900 HUF

Gin&tonic

Monkey 47 Sloe Gin Original Berries Tonic, berries	6 900 HUF
Etsu Original Classic Tonic, citruses	6 200 HUF
Hendrick's Oasium Fever Tree Grapefruit Soda, dried orange, mint	6 700 HUF
Renaïs Fever Tree Mediterranean Tonic, citruses, grapes	5 500 HUF
Kapriol Grapefruit Fever Tree Mediterranean Tonic, grapefruit, hibiscus flower	4 900 HUF
The Botanist Islay Dry Gin Fever Tree Mediterranean Tonic, lime, chamomile flower	5 700 HUF
Flying Emu Fever Tree Indian Tonic, Timut pepper, lime zest	3 700 HUF
Siegfried Wonderleaf Gin & Double Dutch tonic 0.0%	4 500 HUF

Vodka

4cl

Grey Goose	3 300 HUF
Beluga Noble Russian	3 500 HUF
Ciroc	3 400 HUF
Ciroc Mango	3 400 HUF

Whisk(e)y

American

4cl

Jack Daniel's Single Barrel	4 000 HUF
Bulleit Rye	4 000 HUF
Woodford Reserve Double Oaked	5 700 HUF

Irish Whiskey

Jameson 18y	9 800 HUF
Writers Tears Double Oak	3 500 HUF
Redbreast 12y	4 800 HUF

Scotch Whisky

Single Malt

Glenmorangie 18y	8 900 HUF
Glenmorangie Signet	17 500 HUF
Talisker 10y	4 200 HUF
Scapa Skiren	6 900 HUF
Caol Ila 12y	4 800 HUF
Laphroaig 10y	4 500 HUF
Laphroaig 30y	45 000 HUF
Port Ellen 40y	110 000 HUF
Highland Park Thorfinn	60 000 HUF
Talisker 41y	111 000 HUF
Macallan 18 Sherry Oak	29 000 HUF

Blended

Johnnie Walker Blue Label	14 400 HUF
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Japanese Whiskey

Suntory Hibiki Japanese Harmony	8 200 HUF
Nikka From The Barrel	5 400 HUF

Rum / Cachaca

4cl

Eminente Reserva 7y	5 400 HUF
Diplomatico Reserva Exclusiva	3 400 HUF
Diplomatico Ambassador	15 500 HUF
Ron Zacapa Sistema 23 Solera	5 500 HUF
Santa Teresa 1796	4 200 HUF
Equiano Original Rum	4 300 HUF
Don Papa Masskara	5 500 HUF
A.H. Riise Non Plus Ultra	8 500 HUF
Ron Zacapa Centenario Royal	20 000 HUF
Santiago De Cuba Isla del Tesoro	29 900 HUF
Dictador Peyote Model Rojo	170 000 HUF
Ypióca Reserva Carvalho 2y	2 100 HUF

Vermouth

8cl

Cucielo vermouth di Torino Bianco	4 000 HUF
Manchino Vermouth Rosso	3 700 HUF
Baldoria Dry	3 000 HUF

Liqueur

6cl

Pallini Limoncello	2 500 HUF
Ricard Pastis	2 500 HUF
Grand Marnier	2 500 HUF
Baileys	2 500 HUF
Vivir Café VS	5 300 HUF

Grappa

	4cl
Marolo Grappa Di Vermentino	3 000 HUF
Marolo Grappa Di Barolo 50%	3 500 HUF

Pálinka

<i>Bestillo pálinka</i>	4cl
Plum on the Vineyard	3 000 HUF
Gönc Apricot	3 500 HUF
Plum	3 000 HUF
Quince	3 500 HUF
<i>Márton és lányai</i>	
Raspberry	7 000 HUF
Wild pear	3 900 HUF
Irsai grape	3 900 HUF

Distillate

	4cl
Árpád Gyömbér Distillate	4 000 HUF

Bitter & Herbals

	4cl
Unicum	2 200 HUF
Unicum Plum	2 200 HUF
Unicum Riserva	2 500 HUF
Unicum Trezor	9 500 HUF
Campari (6cl)	2 500 HUF
Aperol (6cl)	3 500 HUF
Jägermeister	2 200 HUF
Fernet Branca	2 200 HUF
Fernet Branca menta	2 200 HUF

Cognac, Armagnac, Brandy

4cl

Frapin XO	11 300 HUF
Hennessy VSOP	5 900 HUF
Hennessy XO	14 000 HUF
Courvoisier L'essence Cognac	120 000 HUF
Martell XO	14 500 HUF
Remy Martin VSOP	5 500 HUF
Castarède XO Armagnac	6 200 HUF
Chateau de Breuil 30y Calvados	15 500 HUF

Tequila, mezcal

4cl

Clase Azul Plata	13 500 HUF
Clase Azul Reposado	17 000 HUF
Clase Azul Anejo	35 000 HUF
Clase Azul Día de Muertos Vintage 2022	31 500 HUF
Volcán De Mi Tierra Blanco	4 500 HUF
Volcán De Mi Tierra Reposado	4 800 HUF
Patron Reposado Tequila	4 000 HUF
Clase Azul Mezcal	19 000 HUF
Don Julio 1942	12 300 HUF
Bozal Espadin	4 000 HUF

Beer

Draught Beers

	(0,3l)	(0,5l)
Birra Moretti	1 600 HUF	3 000 HUF
	(0,25l)	(0,5l)
Pater Linus	1 800 HUF	3 200 HUF

Bottled Beer

	(0,5l)
Erdinger alcohol free beer	1 800 HUF

Mineral water

FloeWater sparkling Purified, filtered water (0,75l)	1 350 HUF
FloeWater still Purified, filtered water (0,75l)	1 350 HUF
Acqua Panna Still mineral water (0,75l)	2 200 HUF
San Pellegrino Sparkling mineral water (0,75l)	2 200 HUF

Soft Drinks

XIXO (0,25l) (Cola, Cola Zero, Cherry Cola, Ginger, Orange, Tonic, Tutti Fruity)	800 HUF
Fever Tree (0,2l) (Ginger Ale, Ginger beer, Cola, Mediterranean Tonic, Indian Tonic, Pink Grapefruit Soda)	1 800 HUF
Double Dutch Tonic (0,2l) (Cucumber - Watermelon)	1 800 HUF
Original Tonic (0,2l) (Forest Fruits, Classic)	1 800 HUF
Verjus Spritzer (0,5l)	2 100 HUF
Grape Spritzer (0,4l)	2 000 HUF
Balsamic Refreshers (0,5l) Cranberry - violet, sour cherry - mint	2 200 HUF
Homemade Syrups (0,5 l) Please ask our staff about today's available flavours.	2 500 HUF
Avalon Lemonade (0,5 l) Blood orange, lime, mint, soda	2 500 HUF
Dér Juice (0,33l)	1 650 HUF
Fresh orange juice (0,2l)	1 550 HUF
XIXO Ice Tea (0,25l)	800 HUF
HELL Energy Drink (0,25l)	900 HUF
Swiss Laboratory – DeLaVie (0,25l)	900 HUF

Coffee

Espresso	1 150 HUF
Macchiato	1 250 HUF
Cortado	1 250 HUF
Lungo	1 150 HUF
Cappuccino	1 450 HUF
Flat White	2 200 HUF
Alternative plant-based drinks	+400 HUF
Alpro - rice, almond, oat, coconut	

Tea

Fresh mint and ginger tea	1 250 HUF
Althaus loose leaf teas	1 350 HUF

Allergens

1. Cereals containing gluten and products thereof
2. Crustaceans and products thereof /shellfish/
3. Eggs and products thereof
4. Fish and products thereof
5. Peanuts and products thereof
6. Soybeans and products thereof
7. Milk and products thereof
/including lactose/
8. Nuts
/almonds, hazelnuts, walnuts,
cashews, pecans, Brazil nuts, pistachios/
9. Celery
10. Mustard
11. Sesame seeds and products thereof
12. Sulphur dioxide
13. Lupin and products thereof
14. Molluscs and products thereof



Half Board



Label Rouge — Certified Quality Guarantee



Beef Japan — Certified Quality Guarantee



Vegetarian



Vegan



Spicy

Our prices include VAT.

Dear customers! Please note that a 15% service charge is included in the bill.

Unfortunately we cannot split the bill to pay separately or divide it.

We would like to inform you that we only use recyclable and biodegradable takeaway packaging and straws. Packing price: 500 HUF / piece

Avalon Ristorante Culinary Management:

F&B Manager – Szabolcs Dudás,
Executive Chef – Zoltán Furmann,
Sous Chef – Krisztián Soltész, Bence Bém
Restaurant Managers – László Gera, Egon Somos
Head Sommelier – Norbert Budai

Consulting Chef – Ádám Barna