



M E N U





CAVIAR & BULL'S PREMIUM CAVIAR SELECTION

ANTONIUS

Baerii sturgeon caviar

Taster spoon /5g/: 5 000 HUF

50g can 49 500 HUF

PLATINUM

Cross breed of the Baerii and the Gueldenstaedtii sturgeon

Taster spoon /5g/: 5 500 HUF

50g can 54 500 HUF

OSIETRA

Gueldenstaedtii the Caspian sea sturgeon

Taster spoon /5g/: 6 500 HUF

50g can 64 500 HUF

WHITE PEARL

Albino Ruthenus

Taster spoon /5g/: 8 500 HUF

50g can 84 500 HUF

RARE BELUGA

‘Huso Huso’ sturgeon

Taster spoon /5g/: 16 500 HUF

50g can 99 500 HUF

50g can 164 500 HUF

JOURNEY OF CAVIAR

A TASTER SPOON OF ALL OUR PREMIUM SELECTION OF CAVIARS

5x5g caviar 37 500 HUF

The 5g tasters are served with blini and sour cream. G, D

*The full cans of caviar and the Journey of Caviar are served with blini, sour cream,
egg yolk, egg white, chives and shallots. G, D*

FRESH OYSTER

Ponzu–cucumber salad, or with lemon, or served plain

3 500 HUF per piece



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SELECTION OF TARTARE

BLACK ANGUS TARTARE

Black Angus beef, quail egg, shallots, pickled cucumber, cured yolk emulsion
7 500 HUF

CAVIAR & BULL

Black Angus beef tartare, pickled king oyster mushroom, shallots, chives, sturgeon caviar
13 000 HUF

TUNA TARTARE

Fresh bluefin tuna, avocado, lemon gel, pickled chilli, mint
7 000 HUF

EARTH AND ROOTS

Pickled king oyster mushrooms, beetroot, shallots, chives, mustard seeds *V*
6 500 HUF

*All tartares are served with crunchy bread on the side *G**

SIGNATURE STARTERS

OAK SMOKED BEEF CARPACCIO

Black Angus beef, mango chutney, roasted hazelnuts, “amaretto caviar”, pickled onions, dehydrated tomatoes, Bearnaise drops *D, N*
6 500 HUF

BUFALA MOZZARELLA AND HEIRLOOM TOMATO

Kalamata olive molecular spheres, fresh herbs, basil, apple & gin sorbet *D*
5 500 HUF

HUNGARIAN DUCK LIVER MOUSSE

Pear, Tokaji wine, caramelised walnuts, homemade toasted brioche *G, D, N*
8 000 HUF

SEARED SCALLOPS

Pan-seared scallops, pea purée, “nori caviar”, flamed orange segments, butter lemon velouté *D*
8 500 HUF

TIGER PRAWNS

Pan fried prawns, garlic, tomato, parsley, basil *D*
7 500 HUF

MUSHROOM & TRUFFLE CROQUETTES

Wild mushrooms, sturgeon caviar, truffle emulsion, Parmesan swirl *G, D*
7 000 HUF

GAUCI'S SIGNATURE-THE LOBSTER POPCORN

Fresh lobster cut into popcorn size, tossed in chilli, honey, spicy mayo, black sesame *G*
14 500 HUF



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PASTA & GRAINS

BULL AGNOLOTTI

Braised beef, Pecorino fondue, beef jus *G, D*

Starter: 5 500 HUF / Main: 8 000 HUF

(Additional fresh truffles - 3 grams for 4 000 HUF)

PRAWN TORTELLINI

Black tiger prawn, Cacio e Pepe sauce, lobster oil, fresh herbs *G, D*

Starter: 6 000 HUF / Main: 8 500 HUF

(Additional Antonius caviar - 5 grams for 5 000 HUF)

EGG & TRUFFLE RAVIOLI

Potato and truffle mousse, free-range egg yolk, light garlic emulsion, Pecorino, fresh truffle *G, D*

Starter: 4 500 HUF / Main: 8 000 HUF

SAFFRON RISOTTO

Acquerello risotto, saffron, fermented lemons, local herbs pesto, creamy burrata *D*

Starter: 6 500 HUF / Main: 9 500 HUF

(Additional tiger prawns or scallops for 4 000 HUF)

TRUFFLE & MUSHROOM RISOTTO

Acquerello risotto, wild mushrooms, fresh truffle, Pecorino *D*

Starter: 6 500 HUF / Main: 9 500 HUF

(Also available in a vegan version)

MOLECULAR SPHERES

Suggested as a pre-course or intermediate course

CUBANITO

SPICY COSMO

NEW YORK SOUR (NON-ALCOHOLIC)

4 500 HUF for the trio

or

1 600 each



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LIVE LOBSTER FROM OUR TANK



GAUCI'S SIGNATURE-'THE LOBSTER POPCORN'

Fresh lobster cut into popcorn size, tossed in chilli, honey, spicy mayo, black sesame *G, D*

6 500 HUF / 100g

EL CLASICO

Fresh lobster, lemon salted butter, garlic, chives *D*

6 500 HUF / 100g

THERMIDOR

Fresh lobster, shallots, white wine, Thermidor sauce, lemon chives, Parmesan, herb oil *D*

6 500 HUF / 100g

THE LEGENDARY LOBSTER

AAA Black Angus fillet or USDA Angus ribeye steak, lobster popcorn, foie gras and Rare Beluga caviar *G, D*

48 500 HUF

(You may order it with Japanese Wagyu sirloin for a supplement of +48 000 HUF)

FINE SELECTION OF AGED BEEF CUTS

USDA ANGUS RIBEYE

Grilled ribeye steak, buttery mash, onion petals, aromatized jus *D*

19 500 HUF

AAA BLACK ANGUS FILLET

Grilled fillet steak, buttery mash, onion petals, aromatized jus *D*

19 500 HUF

JAPANESE WAGYU SIRLOIN

Kagoshima Grade 5 wagyu steak, buttery mash, onion petals, aromatized jus *D*

67 500 HUF

All our steaks are served with a choice of sauce from the list below:

ROASTED PEPPERCORN AND COGNAC SAUCE *D*

TRUFFLE AND WILD MUSHROOM SAUCE *D*

AROMATIZED JUS *D*

BÉARNAISE *D*





MAIN COURSES

BLACK ANGUS BEEF CHEEKS

Pangrattato, buttery mash, herbs, aromatized jus *G, D*
12 500 HUF

HUNGARIAN MANGALICA PORK LOIN

Bean, cabbage, specli, sourcream *D*
11 500 HUF

SEARED TUNA

Mint, daikon, soy vinaigrette, sesame *G*
14 500 HUF

SEA BASS AL SALE

Gnocchi, black olive tapenade, spinach, Champagne velouté *G, D*
13 500 HUF

(Flambéed and filleted at the table)

SIDE DISHES

CHUNKY CHIPS WITH TRUFFLE-PECORINO MAYO *D*

3 000 HUF

GRILLED VEGETABLES

3 000 HUF

MIXED SIDE SALAD

3 000 HUF

POTATO FOAM, WILD MUSHROOMS, FRESH TRUFFLE *D*

4 000 HUF



CAVIAR TASTING MENU

OYSTER & CAVIAR

Fresh oyster with ponzu-cucumber salad,
sturgeon caviar on a blini and sour cream *G, D*

SEARED TUNA

Mint, daikon, soy vinaigrette, sesame

SPICY COSMO - MOLECULAR SPHERE

PRAWN TORTELLINI

Black tiger prawn, Cacio e Pepe sauce, lobster oil, fresh herbs *G, D*

SEA BASS FILLET


Gnocchi, black olive tapenade, spinach,
Champagne velouté *G, D*

ROSEMARY AND APRICOT MOUSSE

Apricot upside down cake and coulis,
apricot-passion fruit sorbet *V*

Price: 29 500 HUF / person

Wine Pairing 18 500 HUF / person



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BULL TASTING MENU



OAK SMOKED BEEF CARPACCIO

Black Angus beef, mango chutney, roasted hazelnuts, “amaretto caviar”,
pickled onions, dehydrated tomatoes, Bearnaise drops *D, N*

HUNGARIAN DUCK LIVER MOUSSE

Pear, Tokaji wine, caramelised walnuts, homemade toasted brioche *G, D, N*

CUBANITO - MOLECULAR SPHERE

BULL AGNOLOTTI

Braised beef, Pecorino fondue, beef jus *G, D*

BLACK ANGUS BEEF CHEEKS





Pangrattato, buttery mash, herbs, aromatized jus *G, D*

HAZELNUT AND RASPBERRY BAR

Hazelnut sponge cake, hazelnut nougat, raspberry marshmallow,
raspberry and yuzu sorbet *G, D, N*

Price: 29 500 HUF / person

Wine Pairing 18 500 HUF / person



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CAVIAR AND BULL TASTING MENU



OYSTER & CAVIAR

Fresh oyster with ponzu-cucumber salad,
sturgeon caviar on a blini and sour cream *G, D*

CAVIAR & BULL

Black Angus beef tartare, pickled king oyster mushroom,
shallots, chives, sturgeon caviar

SEARED SCALLOPS

Pan-seared scallops, pea purée, “nori caviar”,
flamed orange segments, butter lemon velouté *D*

NEW YORK SOUR - MOLECULAR SPHERE

BULL AGNOLOTTI

Braised beef, Pecorino fondue, beef jus *G, D*

GAUCI'S SIGNATURE - THE LOBSTER POPCORN

Fresh lobster cut into popcorn size, tossed in chilli,
honey, spicy mayo, black sesame *G*

AAA BLACK ANGUS FILLET




Grilled fillet steak, buttery mash, onion petals, aromatized jus *D*

THE FRUIT OF THE LEMON AND OLIVE TREES



Citrus and basil mousse, white chocolate, meringue, lemon and olive ice cream *D*

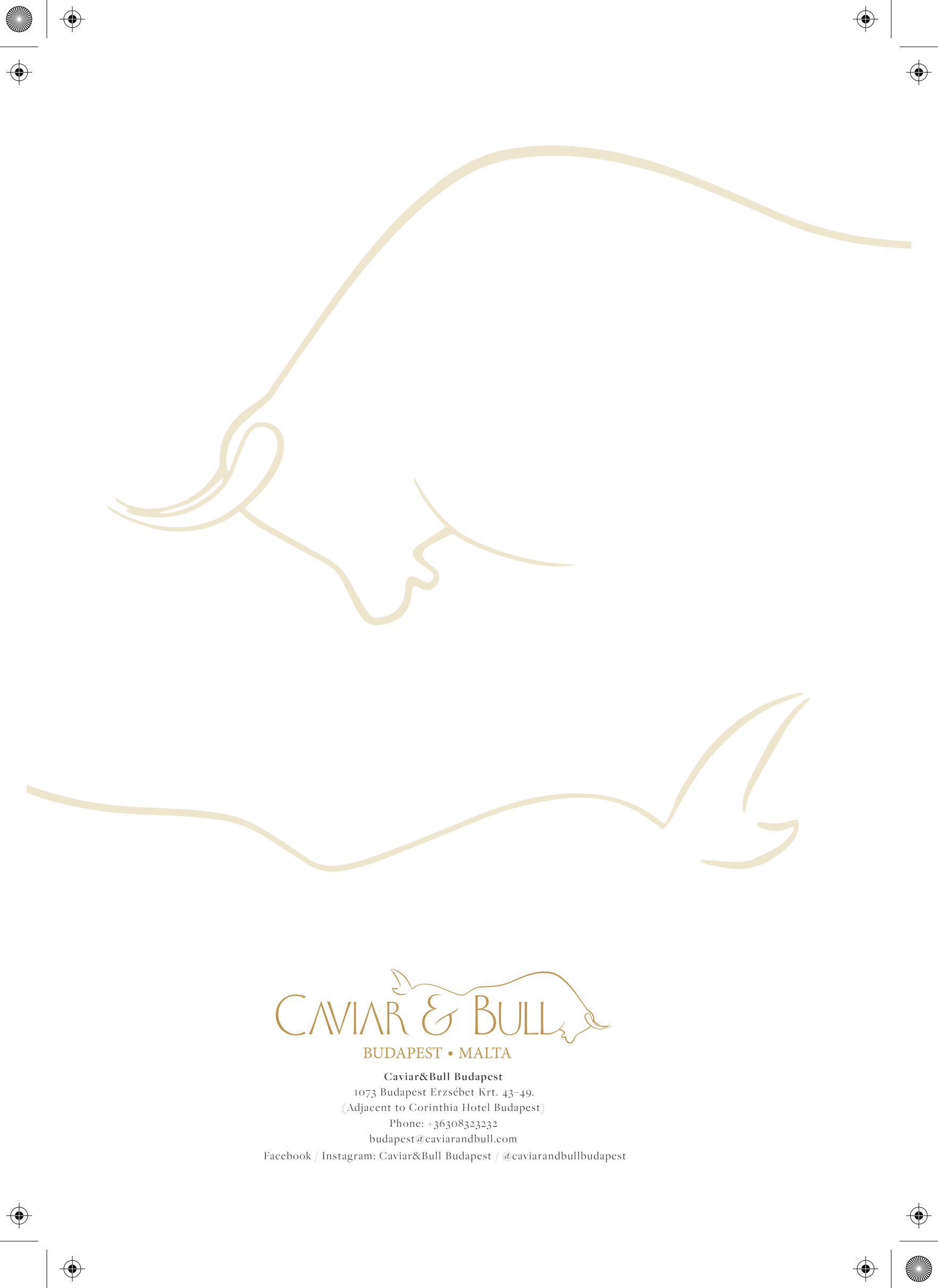
Price: 45 500 HUF / person

Wine Pairing 23 500 HUF / person



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CAVIAR & BULL
BUDAPEST • MALTA

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