

# CAVIAR AND BULL PRÉMIUM KAVIÁR VÁLOGATÁSA

## 5 Star Siberian

Huso Baerii Sturgeon Caviar

Taster Spoon – 5g 5000 HUF | 50g can 49500 HUF

## Platinum

Cross Breed of Baerii and Gueldenstaedtii Sturgeon

Taster Spoon – 5g 5500 HUF | 50g can 54900 HUF

## Osietra

Gueldenstaedtii the Caspian Sea Sturgeon

Taster Spoon – 5g 6500 HUF | 50g can 64900 HUF

## White Pearl Albino Ruthenus

Taster Spoon – 5g 8900 HUF | 50g can 84900 HUF

## Rare 'Huso Huso'

Beluga Acipenser Huso

Taster Spoon – 5g 16500 HUF | 50g can 164900 HUF

## Journey of Caviar

A taster spoon of all our premium selection of caviar 5x5g caviar. The 5g tasters are served with blini and sour cream. [D] [G]

37900 HUF

## FRISS OSZTRIGA

Ponzu-cucumber Salad | Lemon | Served Plain

3500 HUF per piece | 6 Piece Oyster Special 17 500 HUF | 12 Piece Oyster Special 35 500 HUF

## MOLEKULÁRIS GÖMBÖK

### HUNGARICUM SPICY COSMO

### NEW YORK SOUR (alkoholmentes)

### Hungaricum

4500 Ft a trió vagy 1600 Ft / db

## ELÖÉTELEK

### Caviar & Bull Black

13900 HUF

Black Angus Beef Tartare | Pickled King Oyster Mushroom | Shallots | Chives | Sturgeon Caviar [G]

### Beef Carpaccio

7900 HUF

Black Angus Beef | Mango Chutney | Roasted Hazelnuts | ""Amaretto Caviar"" | Pickled Onion |

Dehydrated Tomatoes | Bearnaise Drops [D] [N]

### Bufala Mozzarella & Heirloom Tomato

5900 HUF

Kalamata Olive Molecular Spheres | Fresh Herbs | Basil | Apple & Gin Sorbet [D]

### Hungarian Duck Liver Mousse

7900 HUF

Pear | Tokaji | Caramelised Walnuts | Homemade Toasted Brioche [D] [G] [N]

### Tropical Scallops

8900 HUF

Pan-Seared Scallop | Passion Fruit Hollandaise | Mango | Blood Sausage Crumb [D]

### Tiger Prawns

7900 HUF

Pan Fried Prawns | Garlic, Tomato | Parsley | Basil [D]

### Mushroom & Truffle Croquettes

5900 HUF

Wild Mushrooms | Sturgeon Caviar | Truffle Emulsion | Parmesan Twirl [D] [G]

### Seared Tuna

5900 HUF

Bluefin Tuna | Daikon | Soy Vinaigrette | Sesame | Mint [G]

### Bull Agnolotti

5900 HUF

Braised Beef | Pecorino Fondue | Beef Jus [D] [G]

(Additional Fresh Truffles – 3 grams for 4000 HUF)

### Tortelacci 'Poco Loco'

5900 HUF

Black Tiger Prawn | Cacio e Pepe Sauce | Lobster Oil | Fresh Herbs [D] [G]

(Additional Siberian Caviar – 5 grams for 5000 HUF)

### Truffle Gnocchi

5900 HUF

Seared Potato Gnocchi | Fresh Truffle | Mushroom [D] [G]

### Croque de Bull

5900 HUF

Black Angus Beef | Brioche | Gruyere & Spiced Rum Velouté | Cured Egg Yolk [D] [G]

All pasta dishes are prepared fresh in house. Pasta selections may be ordered as a main course for a supplement +3 000 HUF

## FÖÉTELEK

### Marvin Gauci's Signature – Lobster Popcorn

44900 HUF

Canadian lobster cut into Popcorn Size | Tossed in Chilli Honey | Spicy Mayo | Black Sesame [G]

### Grilled Lobster 'El Classico'

6500 HUF/100g

Canadian Lobster | Lemon Salted Butter | Garlic | Chives [D]

### The Legendary Plate

48900 HUF

Black Angus Fillet or Black Angus Ribeye | Lobster Popcorn | Foie Gras | Rare Beluga Caviar [G] (You may order it with A5 Kagoshima Wagyu for a Supplement +48000 HUF)

### Argentine Black Angus Ribeye

19900 HUF

Grilled Black Angus Ribeye | Buttery Mash | Onion Petals | Aromatic Jus [D]

### Black Angus Fillet

19900 HUF

Grilled Black Angus Ribeye | Buttery Mash | Onion Petals | Aromatic Jus [D]

### A5 Japanese Wagyu Sirloin

67900 HUF

Grilled A5 Kagoshima Sirloin | Buttery Mash | Onion Petals | Aromatic Jus [D]

### Black Angus Beef Cheeks

12900 HUF

Black Angus Cheek | Pangrattato | Buttery Mash | Herbs | Aromatic Jus [D] [G]

### Lamb Loin

13900 HUF

Lamb Loin | Polenta Foam | Chickpeas | Masala Jus [D] [G] [N]

### Seared Tuna

14900 HUF

Bluefin Tuna | Daikon | Soy Vinaigrette | Sesame | Mint [G]

### Sea Bass al Sale

13900 HUF

Sea Bass | Black Olive Tapenade | Spinach | Gnocchi | Champagne Velouté [D] [G] – Flambéed and Filleted at the Table

### CHATEAUBRIAND (Serves 2 People)

39500 HUF

Grilled Chateaubriand with a choice of two sauces and two sides (Subject to Availability)

### Duck Trio

10900 HUF

Duck Leg | Duck Croquette | Pumpkin | Pomegranate | Duck Liver Sauce [D] [G] [N]

## VÁLASZTHATÓ EXTRA KÖRETEK

### Chunky Chips with Truffle-Pecorino Mayo

4 000 Ft

### Cheesy Polenta Foam with Chickpea Salad

3 000 Ft

[D] [G] [N]

### Grilled Vegetables

3 000 Ft

### Mixed Garden Salad

3 000 Ft

## SAUCES

A steakek mellé választható egy mártás az alábbiak közül:

Bors és konyak T

Vad és szarvasgomba T

Aromatizált Jus T

Béarnaise T

## CAVIAR KÓSTOLÓ MENÜ

### Oyster & Caviar

Fresh Oyster | Ponzu-Cucumber Salad | Sturgeon Caviar | Blini | Sour Cream [D] [G]

### Seared Tuna

Bluefin Tuna | Daikon | Soy Vinaigrette | Sesame | Mint [G]

### Molecular Sphere

### Tortelacci 'Poco Loco'

Black Tiger Prawn | Cacio e Pepe Sauce | Lobster Oil | Fresh Herbs [D] [G]

### Sea Bass Fillet

Sea Bass | Black Olive Tapenade | Spinach | Gnocchi | Champagne Velouté [G] [G]

### The Sweet Harvest of Chesnut and Sour Cherry

Chesnut | Sour Cherry | Honey [D] [G] [N]

Ár: 29500 Ft / fő

Wine Pairing 18500 HUF / person

## BULL KÓSTOLÓ MENÜ

### Beef Carpaccio

Black Angus Beef | Mango Chutney | Roasted Hazelnuts | ""Amaretto Caviar"" | Pickled Onions | Dehydrated Tomatoes | Bearnaise Drops [N]

### Hungarian Duck Liver Mousse

Pear | Tokaji Wine | Caramelised Walnuts | Homemade Toasted Brioche [D] [G] [N]

### Bull Agnolotti

### Molecular Sphere

### Black Angus Beef Cheeks

Black Angus Cheek | Pangrattato | Buttery Mash | Herbs | Aromatic Jus [D] [G]

### The Blueberry Path to Dark Chocolate

Blueberry | Lavender | Chocolate [V]

Ár: 29500 Ft / fő

Wine Pairing 18500 HUF / person

## CAVIAR AND BULL KÓSTOLÓ MENÜ

### Oyster & Caviar

Fresh Oyster | Ponzu-Cucumber Salad | Sturgeon Caviar | Blini | Sour Cream [D] [G]

### Caviar & Bull

Black Angus Beef Tartare | Pickled King Oyster Mushroom | Shallots | Chives | Sturgeon Caviar [G]

### Tropical Scallops

Pan-Seared Scallop | Passion Fruit Hollandaise | Mango | Blood Sausage Crumb [D]

### Bull Agnolotti

Braised Beef | Pecorino Fondue | Beef Jus [D] [G]

### Molecular Sphere

### Marvin Gauci's Signature – Lobster Popcorn

Canadian Lobster cut into Popcorn Size | Tossed in Chilli Honey | Spicy Mayo | Black Sesame [G]

### Black Angus Fillet

Grilled Black Angus Fillet | Buttery Mash | Onion Petals | Aromatic Jus [D]

### Whisper of Pear and Caramel

Pear | Caramel | Walnut [D] [G] [N]

Ár: 45500 Ft / fő

Wine Pairing 23500 HUF / person

## DESSZERTEK

### Whisper of Pear and Caramel

4900 HUF

Pear | Caramel | Walnut [D] [G] [N]

### The Blueberry Path to Dark Chocolate

4900 HUF

Blueberry | Lavender | Chocolate [V]

### The Sweet Harvest of Chestnut and Sour Cherry

4900 HUF

Chestnut | Sour Cherry | Honey [D] [G] [N]

### Golden Bar

14900 HUF

Pistachio Namelaka | Pistachio Dacquoise | White Chocolate | Engulfed in 24-Karat Gold [D] [G] [N]

### Ice Cream and Sorbet Selection

1900 HUF/Scoop