

Menu



BÚSULÓ
JUHÁSZ
RESTAURANT

A számla végösszege után 13% szervízdíjat számolunk fel.

Service fee is not included, 13% of sum total will be added to the bill.

*Die Rechnung enthält die Service-Kosten nicht,
13 % des Endbetrags wird addiert.*



Menu

Bridor bread in basket 400,-

Appetizers:

King prawns, spaghetti with chili, beurre blanc	4 690,-
Vitello Tonnato, bonito flakes	3 490,-
Waldorf salad, fried mozzarella	2 490,-
Duck liver, apple tart, salted caramel, smoked walnuts	3 190,-

Soups:

Pumpkin soup, goat cheese won ton, pumpkin seed oil	1 590,-
Guinea fowl soup, duck liver, matzah ball	2 590,-
Jerusalem artichoke cream soup, quince, bresaola, feta cheese	1 990,-
Gulyas soup, tiny pasta	2 190,-

Main dishes:

Veal ossobucco, pasta with potatoes, cornichon	5 790,-
Pumpkin risotto, chestnuts, pumpkin seeds	3 190,-
Pike perch, lemon tagliolini, lobster sauce, prawns	5 690,-
Pork, cellery, shalotts, pop corn, french radish	4 990,-
Guinea fowl breast Dubarry, cauliflowers, potato graten	5 990,-
Beef spareribs, marinated onion, potato ratte, bacon	5 690,-



T-bone steak 600g, sour cabbage salad with celery	15 990,-
Castan Veal Onglet	5 990,-
Venison, pumpkin and poppyseed sponge cake, pumpkin spaghetti	6 990,-
Traditional meat rice by Búsuló	4 590,-
Breaded Mangalica pork, iceberg lettuce, sour cream, bacon, potato ratte	5 290,-
Duck trio - liver, breast, thigh, cabbage strudel, quince compote	5 290,-

Desserts:

Truffle mille feuille, rhubarb bonbon, chocolate sponge	2 390,-
Raw, vegan „Flódni”	2 390,-
Somlo sponge cake in a cup	2 090,-
Coffee parfait, macaron, Johnnie Walker foam, raspberry sauce	2 290,-

About allergenic ingredients please ask for help from your server
Our foods may contain traces of additional allergens in addition to allergens labeled as ingredients.

