

# Menu



## BÚSULÓ JUHÁSZ RESTAURANT

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



Extra artisan bread *from Chez Matilde bakery* 400,-

### **Appetizers / small plates**

Grilled duck liver 3 990,-  
*with Calvados, baked apple, challah bread*

Baked kale 2 690,-  
*with curry, cumin, cheddar sauce*

Pancake Hortobágy style 2 290,-

### **Soups**

Beef consommé 1 790,-  
*with bits of tender beef, root vegetables and noodles*

Goulash soup of the Hortobágy cattle 1 990,-

Pumpkin soup with coconut milk, pumpkin seed and oil 1 790,-

### **Entrees**

Grilled Pike filet 4 590,-  
*with garlic Hollandaise sauce and ricotta waffles*

Hungarian chicken stew 3 990,-  
*from free range Beregi chicken and cottage cheese-dill noodles*

Rosé duck breast 4 790,-  
*with pumpkin, fruit and coffee crumbs*

Free range chicken “Gödöllői” style 4 990,-  
*with duck liver, sugar-peas and rice*

Pork tenderloin “Brassói” style 4 690,-

Veal meat loaf 3 590,-  
*with soft boiled egg and yellow pea stew*

Caesar Salad 2 290,-  
*Romain lettuce, Parmesan cheese, croutons*

Free Range Chicken Caesar 3 780,-

Caesar Salad with grilled shrimp (7 pieces) 4 880,-



## Our Classics

Breaded Hungarian pork schnitzel <i>with stewed cabbage, bacon bits, Ratte potato and parsley</i>	5 690,-
Veal onglet a la Castan <i>with vegetables, lemon butter sauce and almonds</i>	7 990,-
Rib eye steak (400 g) <i>with truffles mashed potatoes</i>	11 990,-

## Burgers

*with sweet potato fries and garlic mayo*

Hungarian beef burger	3 990,-
Goat cheese burger	3 990,-
Duck liver burger burger	4 990,-

*Home made burger bun, sriracha mayo, pickled radish,  
Romain lettuce, fried onion*

Extra sweet potato fries and garlic mayo	1 590,-
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## Fresh Home-made Pastas

Creamy porcini mushroom pasta <i>with parmesan</i>	2 990,-
Pasta Pomodoro, <i>olive and Caper berry and Parmesan cheese</i>	2 990,-
Pasta Aglio e Olio	2 590,-
Add free range chicken to any pasta	1 490,-
Add shrimp to any pasta ( 7 pieces)	2 590,-

## Desserts

Chestnut purée <i>with Amarena sour cherry</i>	1 790,-
“Somló” sponge cake <i>from Belgian chocolate</i>	1 990,-
Chocolate soufflé <i>with salt caramel ice-cream</i>	2 590,-
Raw vegan “Flódni” <i>with walnut ice cream</i>	2 590,-

Please notify your server of any food allergies or dietary restrictions prior to ordering.

