

KönyvBár

& restaurant

First course:

Vegetable carpaccio, zucchini, eggplant		1.900,-
Hungary on plate – locally produced		
cheese, ham, sausage	1 person	2.500,-
cheese, ham, sausage	2 person	4.500,-
cheese, ham, sausage, foie gras	4 person	9.500,-

Second course:

Smoked trout balls, marrow, dill		2.600,-
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Soup:

KönyvBár Goulash soup		1.700,-
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Main course:

Forest mushroom pasta, velouté, hungarian truffle		3.500,-
Cauliflower salad, remoulade, blueberry, beetroot		3.000,-
	+ grilled peasant cheese	4.000,-
	+ roasted chicken breast	4.200,-
Hungarian pike-perch, zucchini, spinach risotto		4.200,-
Beef cheeks, potato, cucumber, sour cream		4.500,-
Duck breast, pumpkin puree, pear, almond		4.800,-
Budapest style sirloin steak, foie gras, letcho		6.900,-

Dessert:

Homemade cream cheese cake, fresh fruits	1.500,-
Chocolate cake, vanillin ice cream	1.500,-

Cheese:

Tasting of Hungarian aged cheeses	2.500,-
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Famous hungarian Tokaj dessert wine:

Essencia of Aszu	1.700,-
2006, Pauleczky (5cl)	

If you have a food allergy, intolerance or sensitivity, please speak to your waiter about details before you order your meal.

Please contact us at booking@konyvbar.hu for making reservation parties over 6 people.

12 % service charge will be added to your final bill for parties of 5 or more people.

*Menu can change due to seasonality or early booking.
We accept HUF, EUR, USD and all kind credit card.