

KönyvBár

& restaurant

First course:

Beetroots, goat cheese	1.900,-
Salmon gravlax, caviar, quail eggs, chive, caper	2.300,-
Duck liver terrine, quince, grape, hibiscus, brioche	2.900,-
Hungary on plate – locally produced cheese, ham, sausage selection	2.500,- / person

Soup:

Jerusalem artichoke cream soup	1.600,-
KönyvBár Goulash soup	1.700,-

Main course:

Cauliflower salad, remoulade, blueberry, beetroot	3.000,-
+ roasted chicken breast	4.200,-
Mushroom risotto, chanterelle, truffle	4.000,-
Chicken stew, spätzle, sour cream	4.200,-
Red mullet fillet, potatoes, Brussels sprout, ham	4.700,-
Rose duck breast, beetroots, almond, artichoke	4.800,-
Beef loin stroganoff style, potato dumplings, herbs	5.000,-
Budapest style beef steak, duck liver, letcho	6.900,-

Dessert:

Cottage-cheese balls, plum, homemade sour-cream	1.600,-
KonyvBar Apple strudel	1.600,-

Cheese:

Tasting of Hungarian aged cheeses	2.500,-
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Special digestive:

Agárdi Single Malt 12 years old hungarian craft whisky (2cl)	2.000,-
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Our courses might contain additional allergens. If you have a food allergy, intolerance or sensitivity, please speak to your waiter about details before you order your meal.

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