



We have a 5 course, book inspired tasting menu (see on entry page) and also a seasonal a'la carte menu. Both a'la carte and tasting menu are flexible, has **vegetarian/vegan** and **gluten free/dairy free** options.

In case of vegan menu we try to follow the original theme but it might change. If you would like to have our book inspired tasting menu with wine pairing or in case of food allergy **please advise us in your reservation**. For all reservations please contact us at booking@konyvbar.hu We hold your table for 10 minutes only.

Should you run late, kindly give us a call and we keep your table.

Please note that we accept cancelling or **change** on the day of the reservation **exclusively by phone**. We accept: EUR, HUF and all kinds of credit card.




First course:

 Eggplant tatar, paprika, pearl barley	2 600
 Beetroot, goat cheese, pomegranate, vanilin	2 700
Duck liver terrine, apple, tokaji	3 200

Second course:

Goulash soup	1 900
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Main course:

 Tabouleh, coriander, marinated vegetables, tofu	4 000
 Fresh salad, raspberry, grilled goat cheese	4 000
 Potato dumplings, gorgonzola, artichoke	4 000
Sea trout fillet, lobster foam, quinoa	5 600
Duck breast, carrot, curry, cabbage strudel	5 900
Foie gras, smoked paprika, sweet potatoes	7 500

Dessert:

Passion fruit tart, milk chocolate-banana ice-cream	2 300
Chocolate mousse, blackcurrant, shizo, black tea	2 400
Hungarian artisan cheese selection	3 200



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.