


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](mailto: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, black olive, garlic	2 800
Foie gras paté, quince, pecan	3 600

**Second course:**

Goulash soup	2 200
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**Main course:**

 Cabbage roll, tomato, kapia, pearl barley	4 200
 Fresh salad, grilled goat cheese, plum, walnut	4 200
 King trumpet mushroom risotto, spinach, pine nut	4 800
Rose duck breast, pumpkin, pear	6 200
Veal cheek stew, cottage cheese dumpling, dill	7 900
Budapest style steak, foie gras, letcho, green pea	9 900

**Dessert:**

Coconut milk panna cotta, pineapple, rum	2 300
Orange tart, cinnamon, caramelia ice-cream	2 400
Chocolat mousse, chestnut, matcha	2 600
Hungarian artisan cheese selection	3 400

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.