



Párisi PASSAGE

R E S T A U R A N T

Lajos Lutz

MESSAGE FROM THE CHEF

There are three basic conditions for a memorable restaurant experience. The first is the environment, the ambience. In our restaurant, this is unquestionable. If in doubt, just look up from your menu and be amazed! The second is the excellent restaurant service. My colleagues work conscientiously every day to give you, the Guest, the utmost attention. The third is the food that is put on the table. The use of the highest quality, preferably local ingredients, the right expertise and the coordinated work of the kitchen are essential. I am proud of every dish that is on the menu, but there are a few that are particularly close to my heart. For the most part, they are delicious Hungarian dishes, from which we can easily choose at any time.

I have marked these dishes with **GOLD COLOR** on the menu.

APPETIZERS

CARAMELIZED FIG SALAD ¹

Maple Syrup, Grapes, Hazelnut, Jerusalem Artichoke

5900

WILD BOAR RAVIOLI

Celery Velouté, Sundried Tomato, Fennel, Pine Nut

4900

PEPPER CRUSTED GOAT CHEESE FROM ETEYK ¹

Quince, Beetroot, Horseradish, Pumpkin Seed

6900

CLASSIC BEEF TARTARE

Shallot, Caper, Pickles, Mustard, Ketchup

8900

CLASSIC CAESAR SALAD

Romaine Lettuce, Anchovy, Garlic, Parmesan, Croutons

4900

With Chicken (+2000) or Shrimp (+3000)

Also available as a vegetarian dish ¹

SOUPS

PHEASANT ELIXIR

Goose Liver ², Quail Egg, Vegetable Pearl, Green Pea Peel

5900

CREAMY PORCINI MUSHROOM SOUP ¹

Shiitake Mushroom, Cottage Cheese Donut

5900

MAIN COURSES

WIENER SCHNITZEL

Mashed Potato, French Cucumber Salad, Lemon

12900

GINGER SCENTED SALMON STEAK

Pak Choi, Sesame, Pickled Radish, Ginger Chili Sauce, Lime

13900

VEGA BURGER ¹

Beyond Meat® Patty, Truffle Mayonnaise, Tomato, Iceberg Lettuce, Sweetpotato Fries

11900

OMAHA BEEF BURGER

Truffle Mayonnaise, Bacon, Tomato, Iceberg Lettuce, Sweetpotato Fries

11900

PASTRAMI SANDWICH

Turkey Breast, Sourdough Bread, Red Cabbage, Fried Sesame Oil, Vászolyi Cheese ³, Homemade Mayonnaise, Potato

7900

DESSERTS

PÁRISI BREST ⁴

Chestnut, Coffee ⁴, Rum, Amarena Cherry

3900

QUINCE PANNA COTTA ¹

Quince Puree, Pomegranate, Pine Nut, Thai Basil Leaf

3900

Hungarian Specialities

APPETIZERS

GOOSE LIVER PATÉ ²

Dried Apricot Chutney, Brioche, Sour Cherry Jelly, Walnut Crisps

8900

„HORTOBÁGYI STYLE” STUFFED CRÊPES

Chicken Stew, Sour Cream, Spring Onion

5900

BEEF GOULASH SOUP

Roasted Potato, Carrot, Green Pepper, Spring Onion, Parsley, Noodles

5900

MAIN COURSES

BEEF CHEEK STEW

Dumplings, Cornichon, Green Pepper, Spring Onion

11900

CLASSIC STUFFED CABBAGE ROLLS

Mangalica ¹, Bacon, Rice, Summer Savory, Dill, Sour Cream, Smoked Ham

8900

FREE RANGE CHICKEN PAPRIKASH

Butter Dumplings, Sour Cream

9900

CRISPY DUCK LEG

Homemade Noodles, Sweetheart Cabbage

10900

„BUDAPEST STYLE” BEEF TENDERLOIN

Goose Liver ², Hungarian Ratatouille, Oyster Mushroom, Spicy Potatoes

17900

VENISON LOIN

Parsnip Purée, Hazelnut, Chestnut, Baby Pattypan Squash, Cranberry Sauce

16900

„KÁRPÁTI” STYLE PIKE PERCH FILLET ⁵

Prawn, Mushroom Soufflé, White Wine Butter Sauce, Dill

16900

COLORFUL CAULIFLOWER STEAK ¹

Red Pepper, Cashew Nut, Pomegranate, Fried Onion, Salted Lemon

7900

DESSERTS

COTTAGE CHEESE DUMPLING

Buttery Crumble, Vanilla Flavoured Sour Cream

3500

WALNUT CRÊPES

Chocolate Sauce, Orange Crisps

3500

HUNGARIAN CHEESE SELECTION ¹

Vászolyi Cheese ³, „Bükki” Charcoal Cheese, „Etyek” Goat Cheese, Dried Apricot Cream, Grapes, Roasted Walnut, Multigrain Bread

7900

LOCALLY SOURCED PRODUCTS

¹ MANGALICA comes from a farm near Debrecen, which also exports meat to Spain for Serrano ham production.

² GOOSE LIVER is sourced from Orosháza in South-East Hungary. It comes from a 100% Hungarian-owned producer that follows the 'farm-to-table' concept while ensuring the highest quality of ingredients.

³ VÁSZOLYI CHEESE We source the award-winning cheese from the Balaton highlands. ⁴ COFFEE Cocoa and dark chocolate dominate in this special blend of coffee by our partner Bagira. It is carefully selected and roasted in Budapest.

⁵ PIKE PERCH is responsibly sourced from the fish ponds in the village of Süttő, near the Gerecse Landscape Protection Area.

Prices are in Hungarian Forint, inclusive of VAT. 14% service charge will be added to your bill. Please note that we can only provide one check per table.

Please inform your server of any food allergies or dietary restrictions.

¹ vegetarian ² vegan ⁴ contains alcohol