SAUSKA

48

STARTERS

PUMPKIN CARPACCIO 4 800
pear, aged Villány goat cheese, toasted pumpkin seeds (7,8)

SALT-CURED SEA TROUT 5 500
smoked potato sauce, dill, keta caviar (4,7)

DUCK LIVER TERRINE 7 800
apple compote, walnut cream, salted caramel, brioche (1,3,7,8)

PORK & LENTIL PÂTÉ 6 200
parsnip, pearl onions, cured egg yolk (1,6)

DUCK CONSOMMÉ 4 200
semolina dumplings, mung bean sprouts, lime (1,3,7)

MAIN COURSES

CELERY STEAK 5 400
spiced plum, celery cream, orange ponzu sauce (1,6)

SEA BASS FILLET 9 200
roasted carrots, broccoli croquettes,
citrus Hollandaise foam (1,3,4,7)

BLOOD SAUSAGE-STUFFED QUAIL 7 800
polenta, purple cabbage, blueberries, Jerusalem artichokes (7)

MANGALICA LOIN 8 700
sauerkraut-stuffed pasta, yellow peas, paprika jus (1)

AGED VENISON TENDERLOIN 9 700
sweet potato, blackberry, red wine beetroot (7)

WAGYU FLANK STEAK 17 900
blue cheese potatoes, cauliflower, green pepper sauce (7)

DESSERTS, CHEESE

COTTAGE CHEESE DUMPLINGS 3 900
borjád sour cream, apricot, pecan (1,3,7,8)

FINANCIER 3 900
with honey cream, pear, thyme, ginger ice cream (3,7)

DARK CHOCOLATE PISTACHIO MOUSSE 4 200
salted caramel, cocoa crunch, blackcurrant ice cream (3,7,8)

SELECTION OF CHEESES 4 200
pear mostarda (1,7,10)

Allergens: 1 gluten; 2 shellfish; 3 egg; 4 fish; 5 peanuts;
6 soybean; 7 milk, lactose; 8 nuts; 9 celery; 10 mustard; 11 sesame.

All prices are in Hungarian Forints and include V.A.T.
+13 % service charge will be added to the bill.

Creative Chef: Attila Bicsár | Chef: Endre Forgó

5-COURSE TASTING MENU 24 600

WITH SELECTED WINES 33 100 / 40 100

Sauska Brut Magnum NV

PORK & LENTIL PÂTÉ
parsnip, pearl onions, cured egg yolk (1,6)
Siller 2022 or **Rosé Extra Brut NV**

SEA BASS FILLET
roasted carrots, broccoli croquettes, citrus Hollandaise foam (1,3,4,7)
Cuvée 107 2017 or **Birsalmás Furmint 2019**

MANGALICA LOIN
sauerkraut-stuffed pasta, yellow peas, paprika jus (1)
Kadarka 2019 or **Syrah 2015**

CHEF`S SURPRISE

FINANCIER WITH HONEY CREAM,
pear, thyme, ginger ice cream (3,7)
Late Harvest Cuvée 2022 or **6 puttonyos Aszú 2017**

7-COURSE TASTING MENU 34 700

WITH SELECTED WINES 47 200 / 54 200

Sauska Brut Magnum NV

PUMPKIN CARPACCIO
pear, aged Villány goat cheese, toasted pumpkin seeds (7,8)
Cuvée 113 or Tokaj Extra Brut NV

SALT-CURED SEA TROUT
smoked potato sauce, dill, keta caviar (4,7)
Rosé Extra Brut NV or Pinot Noir Rosé 2022

DUCK LIVER TERRINE
apple compote, walnut cream, salted caramel, brioche (1,3,7,8)
Birsalmás Furmint 2019 or 5 puttonyos Aszú 2019

CHEF`S SURPRISE

SEA BASS FILLET
roasted carrots, broccoli croquettes, citrus Hollandaise foam (1,3,4,7)
Cuvée 107 2017 or Medve Furmint 2019

AGED VENISON TENDERLOIN
sweet potato, blackberry, red wine beetroot (7)
Cuvée 7 Villány 2019 or Villányi Franc Makár 2015

DARK CHOCOLATE PISTACHIO MOUSSE
salted caramel, cocoa crunch, blackcurrant ice cream (3,7,8)
Late Harvest Cuvée 2019 or 6 puttonyos Aszú 2003