

5 course tasting menu

An introduction to today's Hungarian gastronomy

Thursday – Monday

18:00 – 22:30

Also available in vegetarian, pescatarian, gluten-free, and lactose-free options. Please indicate any allergies when making your reservation.

AMUSE

homemade smoked butter with anchovies, sourdough bread

STARTER TRIO

Angus-tartare

Çiğ köfte

Foie gras snack

CUCUMBER

almond vinaigrette, chili oil

CELERIAC

beurre blanc sauce, buckwheat

MANGALICA

potato, beetroot, swiss chard

COCONUT AIR

crispy milk, dulce de leche

PETIT FOUR

30.000 HUF / 77 EUR

Hungarian Wine Pairing

+ 20.000 HUF / + 51 EUR

Alcohol-free Pairing

+ 12.000 HUF / + 31 EUR

7 course tasting menu

A 7-course menu for those who wish to experience the full Bilanx journey and accept Chef Péter Horváth's invitation to a unique gastronomic adventure.

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AMUSE

homemade smoked butter with anchovies, sourdough bread

STARTER TRIO

Angus-tartare

Çiğ köfte

Foie gras snack

CUCUMBER

almond vinaigrette, chili oil

SMOKED EEL

tosazu sauce, green apple

CELERIAC

beurre blanc sauce, buckwheat

SNOW MUSHROOM

cheddar sauce, Tokaji szamorodni

MANGALICA

potato, beetroot, swiss chard

COCONUT AIR

crispy milk, dulce de leche

PETIT FOUR

39.000 HUF / 100 EUR

Hungarian Wine Pairing

+ 24.900 HUF / + 64 EUR

Alcohol-free Pairing

+ 16.000 HUF / + 41 EUR

All prices are in Hungarian Forints and include VAT. A 15% service charge will be added to the total bill.