

HIGH

BISTRO

Starters

Beef tartare with quail egg, pickled vegetables, and bread crisps

(1, 3, 6, 9, 10)

4690 HUF

Tuna with puffed rice, roasted garlic black mayonnaise, spinach coulis, and bonito flakes

(3, 4)

4690 HUF

Grilled duck liver with homemade brioche French toast and chestnut

(1, 3, 5, 7, 8)

4690 HUF

Warm goat cheese velouté with marinated beetroot and crispy bread

(1, 7)

3990 HUF

SOUPS

BEEF CONSOMMÉ WITH SEMOLINA DUMPLINGS AND HORSERADISH

(1, 3, 9)

2990 HUF

HIGH5 GOULASH SOUP

(1, 3, 9)

3590 HUF

PUMPKIN VELOUTÉ WITH SMOKED DUCK GIZZARD, PUMPKIN SEEDS, AND GINGERBREAD

(7)

2990 HUF

SEASONAL SOUP

2990 HUF

LIST OF ALLERGEN INGREDIENTS

1. Gluten-containing grains
2. Shellfishes, dishes containing shellfish
3. Eggs, dishes containing eggs
4. Fishes, dishes containing fish

Chef: *Roland Fabók*

MENU

MAIN COURSES

FREE-RANGE CHICKEN BREAST WITH PEANUT BUCKWHEAT RISOTTO, SAUTÉED BROCCOLI, GRAPES, AND VERJUS

(7, 9)

5490 HUF

GRILLED PORK NECK WITH MASHED POTATOES IN GOOSE FAT, FRIED HAM-ONION MIX, MUSTARD, AND PICKLED PEPPER

(10)

5990 HUF

BREADED SOUS-VIDE VEAL SLICE WITH LEMON POTATO CREAM, BIMI, AND PINE NUTS

(1, 3, 5, 7, 8)

9990 HUF

DUCK LEG WITH CABBAGE NOODLES, ORANGE-ROASTED APPLE CREAM, AND WALNUT

(1, 3, 9)

6990 HUF

CHICKEN PAPRIKASH WITH DUMPLING FLAN AND CUCUMBER SALAD

(1, 3, 7)

5990 HUF

ROE DEER SHOULDER WITH SWEET POTATO PURÉE, JERUSALEM ARTICHOKE, AND WILD BROCCOLI

(1, 3, 7, 9)

6990 HUF

RIBEYE STEAK WITH CHESTNUT NOODLES, PUMPKIN, PUMPKIN SEEDS, AND SEA BUCKTHORN GASTRIQUE

(1, 3, 7, 9)

10990 HUF

SPINACH TAGLIATELLE WITH PIKE-PERCH CHEEK, CONFIT GARLIC, AND KALE

(1, 3, 7)

6390 HUF

LAMB RUMP WITH BEAN RAGOUT, EDAMAME, AND FLAXSEED

(5, 6, 8, 9)

7290 HUF

GILT-HEAD BREAM WITH POTATO RÖSTI, GARLICKY SPINACH, ROASTED CELERY, AND FISH JUS

(4, 7, 9)

8790 HUF

VEGETARIAN INSPIRATION

5990 HUF

DESSERTS

HIGH5 SOMLÓI SPONGE CAKE

(1, 3, 5, 7, 8)

2890 HUF

APPLE PIE WITH CARAMEL AND ALMONDS

(1, 3, 5, 7, 8)

2790 HUF

PUMPKIN, BERGAMOT, AND SEA BUCKTHORN DESSERT

(1, 3, 5, 7, 8)

2990 HUF

KIDS

Meat soup with noodles

(1, 3, 9)

1990 HUF

Fried chicken breast with mashed potatoes

(1, 3, 7)

3190 HUF

Spaghetti Bolognese

(1, 3, 9)

3190 HUF

PIZZA

Margherita

(1, 7)

3990 HUF

Diavola

(1, 7)

4590 HUF

Parma

(1, 7)

4690 HUF

Quattro formaggi

(1, 7)

4590 HUF

Barfood

PULLED PORK FLATBREAD WITH FRIED POTATOES AND COLESLAW

(1, 3)

5190 HUF

CAESAR SALAD

(1, 3, 4, 7)

4490 HUF

HIGH5 BURGER

(1, 3, 7)

5290 HUF

CHICKEN TORTILLA WITH GARLIC MAYONNAISE AND RED CABBAGE

(1, 3)

4890 HUF

5. Nuts, dishes containing nuts
6. Soya-beans, dishes containing soya-beans
7. Dairy, dishes containing dairy
8. Seeds, nuts, dishes containing seeds, nuts

9. Celery, dishes containing celery
10. Mustard, dishes containing mustard
11. Sesame, dishes containing sesame
12. Sulphure dioxide, sulphite containing dishes

13. Lupine containing dishes
14. Molluscs containing dishes

Our prices contain VAT, but do not include the 12% service charge.

Sous Chef: *Zsolt Járabik*

Sous Chef: *Imre Kiss*