



Párisi PASSAGE

RESTAURANT

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	5900
Maple Syrup, Grapes, Hazelnut, Jerusalem Artichoke	
WILD BOAR RAVIOLI	4900
Celery Velouté, Sundried Tomato, Fennel, Pine Nuts	
PEPPER CRUSTED GOAT CHEESE FROM ETEYK ¹	6900
Quince, Beetroot, Horseradish, Pumpkin Seed	
CLASSIC BEEF TARTARE	8900
Shallot, Capers, Pickles, Mustard, Ketchup	
CLASSIC CAESAR SALAD	4900
Romaine Lettuce, Anchovy Fillet, Garlic, Parmesan, Croutons	
With Chicken (+2000) or Shrimp (+3000)	
Also available as a vegetarian dish ¹	

SOUPS

PHEASANT ELIXIR	5900
Goose Liver ² , Quail Egg, Vegetable Pearl, Green Pea Peel	
CREAMY PORCINI MUSHROOM SOUP ¹	5900
Shiitake Mushroom, Cottage Cheese Donut	

MAIN COURSES

WIENER SCHNITZEL	12900
Mashed Potatoes, French Cucumber Salad, Lemon	
GINGER SCENTED SALMON STEAK	13900
Pak Choi, Sesame, Pickled Radish, Ginger Chili Sauce, Lime	
VEGA BURGER ¹	11900
Beyond Meat ³ Patty, Truffle Mayonnaise, Tomato, Iceberg Lettuce, Sweetpotato Fries	
OMAHA BEEF BURGER	11900
Truffle Mayonnaise, Bacon, Tomato, Iceberg Lettuce, Sweetpotato Fries	
PASTRAMI SANDWICH	7900
Turkey Breast, Sourdough Bread, Red Cabbage, Fried Sesame Oil, Vászolyi Cheese ³ , Home Made Mayonnaise, Potato	

DESSERTS

PÁRISI BREST ⁴	3900
Chestnut, Coffee ⁴ , Rum, Amarena Cherry	
QUINCE PANNA COTTA ¹	3900
Quince Puree, Pomegranate, Pine Nut, Thai Basil Leaf	

Hungarian Specialities

APPETIZERS

GOOSE LIVER PATÉ ²	8900
Dried Apricot Chutney, Brioche, Sour Cherry Jelly, Walnut Crisps	
„HORTOBÁGYI STYLE” STUFFED CRÊPES	5900
Chicken Stew, Sour Cream, Spring Onion	
BEEF GOULASH SOUP	5900
Roasted Potatoes, Carrots, Green Peppers, Spring Onions, Parsley, Noodles	

MAIN COURSES

BEEF CHEEK STEW	11900
Dumplings, Cornichon, Green Pepper, Spring Onion	
CLASSIC STUFFED CABBAGE ROLLS	8900
Mangalica ¹ , Bacon, Rice, Savory, Dill, Sour Cream, Smoked Ham	
FREE RANGE CHICKEN PAPRIKASH	9900
Butter Dumplings, Sour Cream	
CRISPY DUCK LEG	10900
Homemade Noodles, Sweetheart Cabbage	
„BUDAPEST STYLE” BEEF TENDERLOIN	17900
Goose Liver ² , Hungarian Ratatouille, Oyster Mushroom, Spicy Potatoes	
VENISON LOIN	16900
Parsnip Purée, Hazelnut, Chestnut, Baby Pattypan Squash, Cranberry Sauce	
„KÁRPÁTI” STYLE PIKE PERCH FILLET ⁵	16900
Prawn, Mushroom Soufflé, White Wine Butter Sauce, Dill	
COLORFUL CAULIFLOWER STEAK ¹	7900
Red Pepper, Cashew Nut, Pomegranate, Fried Onion, Salted Lemon	

DESSERTS

COTTAGE CHEESE DUMPLING	3500
Buttery Crumble, Vanilla Flavoured Sour Cream	
WALNUT CRÊPES	3500
Chocolate Sauce, Orange Crisps	
HUNGARIAN CHEESE SELECTION ¹	7900
Vászolyi Cheese ³ , „Bükki” Charcoal Cheese, „Etyek” Goat Cheese, Dried Apricot Cream, Grapes, Roasted Walnut, Multigrain Bread	

LOCALLY SOURCED PRODUCTS

- 1 MANGALICA** The high-quality mangalica meat comes from a small family farm near Békéscsaba. **2 GOOSE LIVER** The tasty ingredients for foie gras come from outstanding farms in Eastern Hungary.
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 The high-quality white-fleshed fish is obtained from Balaton fisheries.

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