



WELCOME TO RUDAS BISTRO



MENU

OUR MENU THE BEST OF ENJOYED WHEN SHARED

EST. 2014

STARTER

HOMEMADE EGGPLANT CREAM   2190 Ft
smoky eggplant,
seasonal vegetables, pita

TAPAS   2490 Ft
olives with pomegranate,
dried tomatoes, feta, vegetables, pita

STRAWBERRY CREAM SOUP  2190 Ft
cold strawberry, cottage
cheese cream, mint

Goulash soup 

classic goulash,
homemade bread

2990 Ft

SALAD



**FRESH LIFE
ENJOY
A SALAD
TODAY**

RUDAS CAESAR SALAD  

Caesar salad, chicken cherry tomatoes,
cucumber, crunchy bread pieces

4490 Ft

GRILL CAMEBERT 

Greek yogurt, honey, cherry tomatoes, cucumber

4190 Ft

QUINOA

salad, roasted cauliflower, balsamic tahini

3990 Ft

CRISPY CHICKEN BREAST  

panko crumbs, sesame seeds, salad, yogurt with honey

3990 Ft

MAIN COURSES

Fish & Chips

cod fried in a spicy coat, potato chips, remoulade



6490 Ft

Egg dumplings, salad



2990 Ft

Lecsó

classic creamy pepper-tomato hungarian ratatouille, roasted peppers, root bread



3290 Ft



+EGG

390 Ft



+SAUSAGE

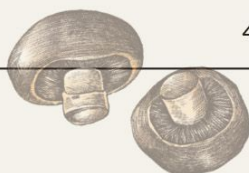
790 Ft

Pappardelle with mushroom from forrest

pappardelle mushroom cream, roasted porcini, with parmesan on request



4590 Ft



PREMIUM MEAT SOURCE

MEAT LOVERS

WIENER SCHNITZEL



pork tenderloin, fried potato salad with honey mustard

4990 Ft

SKIN-ROASTED

FARM CHICKEN BREAST STEAK



fresh garden salad, bacon chips

4690 Ft

RUDAS ROST A LA BRASOV

pork, bacon, paprika, cherry tomatoes, parsley, garlic, potatoes

4790 Ft



BURGER



200g beef, yuppie sauce, romaine lettuce, tomato, cucumber, red onion jam, chips

4690 Ft

VEGA BURGER



Vegetarian Butcher vegan patty, eggplant cream, romaine lettuce, tomato, pickled cucumber, red onion jam, chips

4690 Ft

DESSERT

Lemon pie

rustic lemon pie,
mascarpone mousse

2450 Ft



Tapioca pudding

cocomilk,
strawberry sauce

2190 Ft

Flódri

traditional hungarian-jewish
pastry filled with apple, walnut,
poppy seed and plum jam

2450 Ft



EXTRA BITE

**PICKLED YELLOW-PEPPER, CUCUMBER SALAD WITH VINEGAR,
CABBAGE SALAD WITH VINEGAR**

990 Ft

ROOT BREAD (4 SLICES)

790 Ft

FRIED POTATOES, HONEY FRIED POTATOES

1390 Ft

**KETCHUP, MUSTARD, MAYONNAISE,
STEVE STRONG HOT MAYONNAISE, YUPPIE SAUCE**

290 Ft

OLIVES WITH POMEGRANATE

1590 Ft



GLUTEN



LAKTOSE



EGG



SOYA



PEANUT



FISH



VEGA

DID YOU LIKE IT? HELP US WITH ON TRIPADVISOR!

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Our prices are in Huf and include vat. Please note that a 12% service charge will be added to your bill.

CHEF'S SELECTION

STARTER

Hungarian tasting plate

salami, sausage, daisy ham, camembert,
seasonal vegetables, cheese, root bread



1 portion
2990 Ft

2 portions
4290 Ft

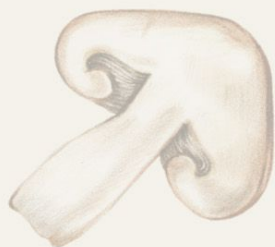
Pork Pilette

confit pork belly, duck fat,
seasonal vegetables,
root bread, pickled pearl onion

2990 Ft



MAIN COURSES



New York **STRIP**

220g strip steak, balsamic mixed salad,
honey fried potatoes

9990 Ft



VEAL STEW

hungarian veal stew, egg dumplings, cucumber salad

5890 Ft

DUCK LEG CONFIT

purple cabbage cream, crushed new potatoes, onion

5790 Ft

SKIN-ROASTED SALMON STEAK

salmon, purple potato cream, young carrot

6490 Ft

PORK TENDERLION IN GREEN CRUST

shiitake mushroom cream, new potatoes with green onions, bacon chips

5290 Ft