



MENU



STARTERS, SALADS & SHARING

Artisan cheese and charcuterie board	8 120.-
Selection of Hungarian and international cheeses, cold cuts, antipasti and bread 1, 2, 7	
Fried Goat Cheese	4 680.-
red onion marmalade, honey 2, 7, 10	
Sword fish Ceviche	6 840.-
Aji Amarillo, corn 5	
Grilled Bone Marrow	4 280.-
pickled radish, garlic-parsley salsa, toast bread 2	
“ÉS” Lángos,	4 620.-
creamy truffle burrata 2, 7	
Goose liver Terrine, seasonal chutney,	8 680.-
green walnut, brioche 2, 4, 7, 10	
Beef Tartar	5 760.-
shallot, mustard, egg yolk, gherkins, capers 4, 9	
“ÉS” Bowl Salad	5 280.-
quinoa, avocado, heirloom tomato, sweet potato, cranberry 10	
ÉS Caesar salad	
shaved parmesan and crispy bacon 2, 5, 7	
with free range chicken / grilled prawns 3	
	5 980 / 6 840

SOUPS

Cream of Porcini Soup 7	3 880.-
Beef Goulash Soup	4 380.-
homemade spaetzle 1, 2, 4	

CLASSICS



Our legendary Tafelspitz served in three courses

Beef broth, bone marrow with toasted rye bread, meat and garnishes 2, 4, 7 *for 1 / for 2* 9 820.- / 16 460.-

Traditional fried chicken with steak fries 2, 4	6 460.-
Confit Duck Leg	7 680.-
smoky bean cassoulet 1	
Free-range half-chicken 400 gr	8 960.-
fresh grill vegetables	
Our famous Wiener schnitzel of veal	9 480.-
with rocket, cherry tomato 2, 4	
Hungarian veal stew	8 420.-
traditional pasta, homemade pickle, sour cream 2, 7	
Roast Salmon fillet black lentil, sweet potato,	9 280.-
broccoli, saffron beurre blanc 4, 5, 7	
Kasnudeln	5 980.-
curd cheese, spinach, pumpkin 2, 4, 7	

BURGERS *come with coleslaw*

ÉS beef burger with roast pepper, onion,	5 880.-
chorizo chips, artisan smoked cheese 2, 4, 7	
Beyond vegan burger with Portobello mushroom,	5 880.-
avocado, vegan cheese 2	

THE GRILL

All items are served with your choice of sauce

Our steak selection

Dry aged hay & herb rib eye 350gr	21 860.-
Grain Fed Beef Tenderloin 180gr / 250 gr, NZ	11 580.- / 15 860.-
Prime sirloin steak 300gr, US	17 860.-
Wagyu flank steak 250gr, US 13	16 580.-
with our special glaze and peppers	
48-hours marinated pork ribs 350gr	9 560.-
Rack of lamb 280gr, NZ	18 680.-
Balaton pike perch 400gr 3, 5	14 560.-
shrimps, seasonal mushrooms, dill oil	
Jumbo king prawn 300gr	15 580.-
with Padrón pepper, heirloom tomato, salsa 3, 8	

GREAT TO SHARE

Tomahawk steak, IE	38 960.-
Black Angus T-bone min. 1kg, NZ	43 680.-

SAUCES

Chimichurri / Smokey Béarnaise 4, 7 /	1 280.-
Green peppercorn 7 / Tomato salsa	

SIDES

Fresh garden salad 9	1 890.-
Cucumber salad with sour cream 7	1 480.-
Steamed broccoli parmesan 7	2 400.-
Seasonal grilled vegetables	1 980.-
Parsley new potato 7	1 980.-
Sweet potato fries	2 560.-
Steak fries	1 980.-
Truffled mashed potatoes 7	2 560.-

We are proud of using the finest local products in our dishes.

Executive Chef: **Ádám Lévy** • Chef: **Géza Kónya** • Zsidai Executive Chef: **Vernon Strachan**

Prices are indicated in Hungarian forint including VAT. A 15% service charge will be added to your bill.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition. Although every effort will be made to accommodate food allergies, we are afraid we cannot always guarantee meeting your needs. Please note that some of our dishes may contain traces of peanuts/nuts. Allergens: 1-celery, 2-gluten, 3-crustaceans, 4-egg, 5-fish, 6-lupin, 7-milk (lactose), 8-molluscs, 9-mustard, 10-nuts, 11-peanuts, 12-sesame seeds, 13-soya, 14-sulphites.