

Starters


SEA TROUT 'PÁRISI' STYLE

sous-vide sea-trout, marinated beetroot salad,
calamansi horseradish, fennel-yuzu granité 4290 

AUTUMN PORCINI

grilled porcini mushroom, chervil moss,
chocolate leaf, blueberry 4290

SPINACH AND PLUM SALAD

spinach salad, plum dressing, crouton,
marinated mushroom 3490 
+ smoked duck breast 1000

MINI BURGER DUO (2 PIECES)

Hungarian Grey patty,
truffle sweet potato fries 3990

JACKET POTATO

baked sweet potato,
figs, buckthorn 2990 

Soups

SUNCHOK VELOUTÉ

nut granola, crispy grapes 2990 

PHEASANT CONSOMMÉ

parsnip puree, marinated mulberry, brussel sprouts,
cherry vinegar tapioca pearls 2890

TRADITIONAL GULYÁS SOUP

Hungarian Grey calf, confit potato,
grilled celery, carrots 2990

Párisi PASSAGE

CAFÉ & BRASSERIE

Specialties

FOIE GRAS BRIOCHE

goose liver parfait, homemade brioche, quince variations 5990

HOMEMADE AGNOLOTTI

stuffed agnolotti noodles, truffle, cheese,
pickled pumpkin 4590
+ freshly shaved truffle 850/g ^(in season)

PÁRISI CUBE

coffee-rum ganache, milk chocolate mousse, chocolate pearls,
coffee ice cream, hot chocolate topping 1990

SELECTION OF LOCAL CHEESE AND COLD CUTS

smoked old mill cheese, Swabian hard cheese, goat Roquefort, young cheddar, Mangalica ham,
Mangalica sausages, Hungarian Grey bresaola, spicy Hungarian Grey salami 3990
+ truffle honey from Tokaj 1000
+ freshly shaved truffle 850/g ^(in season)

A special cocktail experience!

MIDNIGHT IN BUDAPEST

Combination of Martell VSOP cognac, Márton és Lányai apple pálinka aged 5 years,
pear, honey, rosemary, and caramel make this creation complex and smooth.
Served with a complementing selection of local cheese. 5990 

Prices are in Hungarian Forint, inclusive of VAT. 13% 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.

Main Courses

BEEF FLIGHT

fillet mignon, tender beef cheek,
parsnip variations, mushroom salad 10990 


GRILLED QUAIL

crispy quail, smoked corn cream, lentil salad,
buckwheat popcorn, red onion jam 5990

MANGALICA PORK STEAK

Mangalica chops, sweet potato chips,
black truffle cheese dip 5590

SMOKED COD

cod fillet, chervil oil, grapefruit dressing,
black salsify 9990 

WIENER SCHNITZEL

veal fillet, potato salad, salted lemon 5990
made with chicken breast 4990

*Made with
famous Hungarian
Mangalica meat*

Desserts

HONEY

honey mousse, poppy seed sponge,
passion fruit glaze, ginger jelly 1990 

ALMOND

almond parfait, pomegranate, raspberry bits 1990 

SMEARCASE MOUSSE

pear and goat cheese mousse, Williams pear ragout 1990 



The dishes signed with the hive motif contain honey, provided by local manufacturers.
The honey is produced by a traditional technique, in the highest quality.