

## STARTERS

**HUNGARIAN DUCK FOIE GRAS AU TORCHON** \_\_\_\_\_ 4 500 HUF

rhubarb chutney, Granny Smith apple, homemade brioche

**SELECTION OF COLD CUTS** \_\_\_\_\_ 3 400 HUF

regional dry and fresh charcuteries, farm cheese

**SQUASH POTTAGE** \_\_\_\_\_ 3 200 HUF

dill and homemade veal-mangalica liver pudding

**SEA BASS TIRADITO** \_\_\_\_\_ 3900 HUF

citrus, coriander, chilli

### SELECTION OF TARTARS

select from:

**BEEF** \_\_\_\_\_ 4 300 HUF

**SALMON** \_\_\_\_\_ 3 900 HUF

**YELLOWFIN TUNA** \_\_\_\_\_ 4 200 HUF



## SALADS

**BABY SPINACH SALAD** \_\_\_\_\_ 2 900 / 2 500 HUF

crispy green beans, shaved almonds, 65 degree egg, bacon vinaigrette

**MIXED GARDEN SALAD** \_\_\_\_\_ 2 200 / 1 800 HUF

baby lettuce, cucumber, lemon vinaigrette

**CLASSIC WEDGE SALAD** \_\_\_\_\_ 2 200 HUF

Roquefort, bacon, iceberg lettuce

### EXTRA TOPPINGS

**CASHEW NUTS** \_\_\_\_\_ 450 HUF

**QUINOA** \_\_\_\_\_ 350 HUF

**AVOCADO** \_\_\_\_\_ 450 HUF

**CHICKEN BREAST** \_\_\_\_\_ 950 HUF

**GRILLED SHRIMP** \_\_\_\_\_ 1 800 HUF



## SOUP

**GOULASH SOUP** \_\_\_\_\_ 2 300 HUF

beef cheek, roasted celery

**BEEF CONSOMMÉ** \_\_\_\_\_ 2 300 HUF

marrow bone, artisan bread, confit garlic

**GREEN PEA CREAM SOUP** \_\_\_\_\_ 2 100 HUF

goat cheese noodle



## MAIN COURSE

**VEAL SHOULDER 'PAPRIKÁS'** \_\_\_\_\_ 4 500 HUF

homemade spaetzle, cucumber salad

**PAN SEARED DUCK BREAST** \_\_\_\_\_ 5 400 HUF

parsnip purée, orange endive, roasted buttered peanut

**NEW ZEALAND LAMB RACK** \_\_\_\_\_ 8 500 HUF

with mint crust, green pea purée, and potatoes

**DELUXE ANGUS BURGER** \_\_\_\_\_ 5 400 HUF

180g Angus prime beef, seared foie gras, shitake mushroom, hummus and onion jam with French fries

**WILD BROCCOLI WITH MIXED BABY VEGETABLES** \_\_\_\_\_ 3 800 HUF

carrot purée, deep-fried egg yolk, beetroot chips



## DSK GRILL

**PETIT AGED ANGUS** \_\_\_\_\_ Uruguay / 160g 7 900 HUF

beef tenderloin \_\_\_\_\_ USA / 160g 13 500 HUF

**AGED ANGUS** \_\_\_\_\_ Uruguay / 220g 10 500 HUF

beef tenderloin \_\_\_\_\_ USA / 220g 18 000 HUF

**RIB-EYE STEAK** \_\_\_\_\_ Argentine / 200g 7 400 HUF

\_\_\_\_\_ Australia / 200g 13 000 HUF

**WAGYU AUSTRALIAN SIRLOIN** \_\_\_\_\_ 400g 43 000 HUF

aged 220 days

**MANGALICA SIRLOIN STEAK** \_\_\_\_\_ 200G 5 200 HUF

**YELLOWFIN TUNA STEAK** \_\_\_\_\_ 200G 11 000 HUF

**TROUT FILLET** \_\_\_\_\_ 170G 4 900 HUF

**SALMON STEAK** \_\_\_\_\_ 170G 5 400 HUF

**FARM RAISED BABY CHICKEN** \_\_\_\_\_ 300G 4 400 HUF

### DSK

THE RITZ-CARLTON, BUDAPEST  
 1051 BUDAPEST, ERZSÉBET TÉR 9-10.  
 +36 (1) 429 5757  
 www.dsk.com

## IN-HOUSE DRY AGED BEEF



**BEEF TOMAHAWK** \_\_\_\_\_ price / 100g 4 900 HUF

Australia / 28 Days

**BEEF T-BONE** \_\_\_\_\_ price / 100g 4 600 HUF

USA / Black Angus / 42 Days

**BEEF RIB-EYE** \_\_\_\_\_ price / 100g 5 500 HUF

bone-in Omaha / 35 Days

**ALL DRY AGED BEEF INCLUDE A CHOICE OF 1 SIDE AND 1 SAUCE**

## SIDES

**FRENCH FRIES THICK CUT** \_\_\_\_\_ 850 HUF

**FRIES DELUXE** \_\_\_\_\_ 1 250 HUF

truffle oil, shaved Parmesan

**MASHED POTATOES** \_\_\_\_\_ 950 HUF

**STEAMED VEGGIES** \_\_\_\_\_ 950 HUF

**CLASSIC WEDGE SALAD** \_\_\_\_\_ 1 150 HUF

Roquefort, bacon, baby Romain lettuce

**SQUASH POTTAGE** \_\_\_\_\_ 950 HUF

dill, tomato

## SAUCES

**BÉARNAISE** \_\_\_\_\_ 850 HUF

**CRUSHED PEPPERCORN SAUCE** \_\_\_\_\_ 700 HUF

**HUNGARIAN HABANERO SAUCE** \_\_\_\_\_ 650 HUF

**RED WINE SAUCE** \_\_\_\_\_ 850 HUF

**SPICED BUTTER CAPERS AND FRESH SPICES** \_\_\_\_\_ 700 HUF



## DESSERTS

**OUR FAMOUS ROYAL CHOCOLATE CAKE** \_\_\_\_\_ 2 300 HUF

cassis sorbet

**RASPBERRY SHAPED RUBY CHOCOLATE** \_\_\_\_\_ 2 100 HUF

raspberry ice cream

**CARROT CAKE** \_\_\_\_\_ 1 900 HUF

rhubarb compote, almond milk ice cream

**LIME BAKED CHEESECAKE** \_\_\_\_\_ 2 000 HUF

chocolate liner base, apricot sorbet

**TOKAJI WINE MOUSSE** \_\_\_\_\_ 2 100 HUF

salty caramel crisp

