

Szeretettel köszöntjük a Villa Medici Étteremben!

Welcome in the Villa Medici Restaurant!

Herzlich willkommen in dem Villa Medici Restaurant!

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Akik az Ön ételeit elkészítik:

Your meals will be prepared by:

Kerekes István  
Kéthely Norbert  
Koltai Zsolt Dávid  
Döbrönte Dávid  
Hamrik Anita  
Poór Dzsesszika  
Dan Klarissza

...

Árainkra 13% szervizdíjat számítunk fel.

We add 13% service fee to our prices.

Wir berechnen 13% Servicegebühren auf unsere Preise.

## Starters

Sturgeon mosaic, panna cotta with clabber, fennel emulsion,  
kohlrabi ravioli with chervil and cheese

5.300.-

...

Duck liver mousse and terrine, matcha crunchy,  
honey pearls, raspberries, panettone

5.800.-

## Soups

Porcini cream soup á la Villa Medici  
(foie gras, baby spinach, porcini mushroom)

4.800.-

...

Pheasant consommé with thyme ("fridatto"),  
quail eggs, vegetables

3.600.-

...

Fish soup with king crab, scallop, devilfish

4.850.-

## Hot appetizer

Homemade tagliatelle rolled into a giant cheese, truffle

6.800.-

## Main dishes

Salmon fillet and black mussel, curled cabbage,  
dill Riesling sauce, black tagliolini

8.200.-

...

Quail and venison, goat cheese polenta, fava beans,  
Primitivo reduction

8.800.-

...

Iberico tenderloin in sausage breadcrumbs, roasted cauliflower,  
Anna potatoes, demi-glace

8.800.-

...

Sirloin steak, foie gras, porcini mushrooms,  
mashed green peas, chips potatoes

11.800.-

## Desserts

Trois chocolat

2.800.-

...

Somló dumplings (as we prepare it)

2.800.-

...

Coconut panna cotta, mango mousse, almond crumble

3.200.-

Special dishes of our restaurant  
prepared in front of the guest:

Dorado baked in a citrus salt coat, filleted in front of the guest,  
vegetables, olive oil with garlic, potatoes with butter

(preparation time: 40 minutes)

9.300.-

...

„Duck in press“ – roasted duck in whole, served in 2 parts,  
stewed cabbage, potatoes, polenta with plum

(for 2 people, with an 6 hour preorder)

19.500.-

Menu A

*Villa Medici « Classic »*

Porcini cream soup a' la Villa Medici

...

Homemade tagliatelle rolled into a giant cheese, truffle

...

Sirloin steak, foie gras, porcini mushrooms,  
mashed green peas, chips potatoes

...

Trois chocolat

*Menu price : 26.200.-*

## Menu B

Sturgeon mosaic, panna cotta with clabber, fennel emulsion,  
kohlrabi ravioli with chervil and cheese

...

Pheasant consommé with thyme ("fridatto"),  
quail eggs, vegetables

...

Salmon fillet and black mussel, curled cabbage,  
dill Riesling sauce, black tagliolini

...

Coconut panna cotta, mango mousse, almond crumble

*Menu price : 20.300.-*

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## Menu C

Duck liver mousse and terrine, matcha crunchy,  
honey pearls, raspberries, panettone

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Fish soup with king crab, scallop, devilfish

...

Iberico tenderloin in sausage breadcrumbs, roasted cauliflower,  
Anna potatoes, demi-glace

...

Somló dumplings (as we prepare it)

*Menu price : 22.250.-*