

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

Red tuna tartar with avocado salad, marinated prawn tails,
and dill mayonnaise

5.300.-

...

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

5.800.-

Soups

Porcini cream soup à 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.-

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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.-

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Somló dumplings (as we prepare it)

2.800.-

...

« Rákóczi » curd cheese cake

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.-

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„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

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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

Red tuna tartar with avocado salad, marinated prawn tails,
and dill mayonnaise

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

...

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

...

« Rákóczi » curd cheese cake

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

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

...

Somló dumplings (as we prepare it)

Menu price : 22.250.-