

Szeretettel köszöntjük a Villa Medici Étteremben!

Welcome in the Villa Medici Restaurant!

Herzlich willkommen in dem Villa Medici Restaurant!

...

Akik az Ön ételeit elkészítik:

Your meals will be prepared by:

Kerekes István
Kéthely Norbert
Koltai Zsolt Dávid
Döbrönte Dávid
Hamrik Anita
Poór Dzsesszika
Vaczkó Máté

...

Árainkra 13% szervizdíjat számítunk fel.

We add 13% service fee to our prices.

Wir berechnen 13% Servicegebühren auf unsere Preise.

Cold starters

Marinated salmon-trout, lime foam, caper pepper cream

5.860.-

...

Duck liver terrine, Tokaj pearls, brioche

5.960.-

Soups

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

4.800.-

...

Beef consommé, wagyu carpaccio, tortellini,
vegetables, green onion oil

4.700.-

Warm starters

Grilled octopus and St. Jakob-mussels, beluga lentils,
wakame, sesame chips

6.800.-

...

Homemade tagliatelle rolled in giant cheese with truffles

6.800.-

Main courses

Red tuna steak, crab sabayon, zucchini pie,
black root, tapioca crispy

7.900.-

...

Guinea fowl, chervil-kohlrabi textures, goat cheese mousse

7.800.-

...

Mangalica tenderloin, smoked egg,
truffle celeriac puree, vegetables, fondant potatoes

8.500.-

...

New York Strip sirloin, veal tongue, creamy polenta,
corn, wild mushrooms

13.800.-

Desserts

Trois chocolat

2.800.-

...

Somlói dumplings (as we prepare)

2.800.-

...

Lemon panna cotta, almond crumble,
aperol jelly, mint pearl /vegan/

2.800.-

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

Marinated salmon-trout, lime foam, caper pepper cream

...

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

...

Guinea fowl, chervil-kohlrabi textures, goat cheese mousse

...

Somlói dumplings (as we prepare)

Menu price : 19.200.-

Menu B

Duck liver terrine, Tokaj pearls, brioche

...

Beef consommé, wagyu carpaccio, tortellini,
vegetables, green onion oil

...

Homemade tagliatelle rolled in giant cheese with truffles

...

Red tuna steak, crab sabayon, zucchini pie,
black root, tapioca crispy

...

Lemon panna cotta, almond crumble,
aperol jelly, mint pearl /vegan/

Menu price : 25.500.-