

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
Vaczkó Máté

...

Árainkra 13% szervizdíjat számítunk fel.

We add 13% service fee to our prices.

Wir berechnen 13% Servicegebühren auf unsere Preise.

Cold starters

Tiger prawn carpaccio with fennel panna cotta,
tomato mousse and focaccia

5.860.-

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Duck liver cake with truffles, „Tokaji“ mousse,
sponge cake filled with rosehip cream

6.500.-

Soups

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

4.980.-

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Oxtail consommé with beef tartare, vegetables, stuffed pasta

4.700.-

Warm starters

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

7.800.-

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Homemade tagliatelle rolled in giant cheese with truffles

7.800.-

Main courses

Red tuna steak with dashi beurre blanc, caviar,
mushroom ravioli, and rice chips

8.900.-

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Baby chicken roasted on a bed of green herbs with beetroot,
parsnips and sweet potatoes

8.200.-

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

8.900.-

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Sirloin steak with goose liver, pea textures, pumpkin,
and Port wine sauce

14.800.-

Desserts

Trois chocolat

3.200.-

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Somlói dumplings (as we prepare)

3.200.-

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Panna cotta with tonka beans, apple sauce, whiskey mousse, almond crumbs

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)

10.800.-

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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

Duck liver cake with truffles, „Tokaji” mousse,
sponge cake filled with rosehip cream

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Oxtail consommé with beef tartare, vegetables, stuffed pasta

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

...

Trois chocolat

Menu price : 21.900.-

Menu B

Tiger prawn carpaccio with fennel panna cotta,
tomato mousse and focaccia

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

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Red tuna steak with dashi beurre blanc, caviar,
mushroom ravioli, and rice chips

...

Panna cotta with tonka beans, apple sauce, whiskey mousse,
almond crumbs

Menu price : 21.800.-

Menu C

Oxtail consommé with beef tartare, vegetables, stuffed pasta

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Homemade tagliatelle rolled in giant cheese with truffles

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Baby chicken roasted on a bed of green herbs with beetroot,
parsnips and sweet potatoes

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Somlói dumplings (as we prepare)

Menu price : 22.500.-