

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:

Faller Dániel
Kerekes István
Kéthely Norbert
Koltai Zsolt Dávid
Poór Dzsesszika
Vaczkó Máté
Sady Sándor

...

Árainkra 15% szervizdíjat számítunk fel.

We add 15% service fee to our prices.

Wir berechnen 15% Servicegebühren auf unsere Preise.

Cold starters

Duck liver pâté with roasted cherries, pistachios and salted brioche
6.500,-

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Beef picanha, tomato water with „fermented milk“,
mustard salad and capers
4.800,-

Soups

Beef consommé with angolotti pasta and spring vegetables
3.850,-

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Porcini cream soup Villa Medici style
(foie gras, baby spinach, porcini mushroom)
4.980,-

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Porcini cream soup with fresh porcini mushrooms
and baby spinach (vegetarian)
4.980,-

Warm starters

Scallops with brown butter, grilled chicory, Caesar dressing
and aged cheese
6.300,-

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Grilled asparagus with hollandaise sauce, asparagus velouté and almonds
4.800,-

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Homemade tagliatelle rolled in giant cheese with truffles
7.800,-

Main courses

Escolar steak, stuffed tortellini with swiss chard and salt,
served with lemon butter sauce

8.200,-

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Stuffed duck leg with mashed potatoes, cabbage cream
and crispy red cabbage

7.800,-

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Mangalica pork chops with grilled-smoked carrots, leek mayonnaise
and sorrel velouté

8.200,-

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Venison tenderloin in a butter sauce, mushrooms, mangalica ham,
a lentil side dish and gravy

12.900,-

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Celery steak with a basil-mint mustard salad, kumquats and chili

6.800,-

Desserts

Trois chocolat

3.200,-

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Cream puff, coconut, mango

3.200,-

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Chocolate mousse with salted strawberries /vegan/

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)

12.800.-

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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)

21.500.-

Menu A

- Beef picanha, tomato water with „fermented milk“,
mustard salad and capers
- Homemade tagliatelle rolled in giant cheese with truffles
 - Porcini cream soup Villa Medici style
(foie gras, baby spinach, porcini mushroom)
- Mangalica pork chops with grilled-smoked carrots,
leek mayonnaise and sorrel velouté
 - Trois chocolat

Ár: 26.000 Ft

Menu B

- Duck liver pâté with roasted cherries, pistachios and salted brioche
- Grilled asparagus with hollandaise sauce, asparagus velouté and almonds
 - Beef consommé with angolotti pasta and spring vegetables
- Stuffed duck leg with mashed potatoes, red cabbage cream and crispy red cabbage - Cream puff, coconut, mango

Ár: 23.500 Ft

Menu C

- Scallops with brown butter, grilled chicory, Caesar dressing and aged cheese
- Beef consommé with angolotti pasta and spring vegetables
- Escolar steak, stuffed tortellini with swiss chard and salted lemon, served with lemon butter sauce
 - Chocolate mousse with salted strawberries /vegan/

Ár: 19.500 Ft

Menu D

- Grilled asparagus with hollandaise sauce, asparagus velouté and almonds
 - Porcini cream soup with fresh porcini mushrooms and baby spinach (vegetarian)
 - Celery steak with a basil-mint mustard salad, kumquats and chili
 - Chocolate mousse with salted strawberries /vegan/

Ár: 16.500 Ft

