Szeretettel köszöntjük a Villa Medici Étteremben!

Welcome in the Villa Medici Restaurant!

Herzlich wilkommen 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 Appetizers

Duck liver paté, sour cherry sorbet, with pistachios and savory bread

6.800,-

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Tartare mille-feuille, with anchovies and roasted bell pepper cream

5.800,-

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Octopus carpaccio, with cold melon essence, pomelo, and mint

5.800,-

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Smoked celery, with pickled green apples, basil, and pecans

3.900,-

Soups

Pheasant consommé with stuffed cabbage and fresh vegetables

3.850,-

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Villa Medici-style porcini cream soup (goose liver, baby spinach, porcini mushrooms)

4.980,-

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Cold melon soup with mint and toasted almonds (vegan)

2.900,-

Warm Appetizers

Scallops with grilled romaine lettuce, Caesar dressing, and Matuzsalem cheese

6.800,-

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Potato pancake with warm pumpkin velouté and crispy zucchini with pesto

3.900,-

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Giant homemade tagliatelle coated in cheese with truffles

7.800,-

Main courses

Salmon steak with sea asparagus salad and lukewarm tomato water

8.200,-

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Grilled pheasant breast with truffle mashed potatoes and jus

7.800,-

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Lamb crown with aged ham, sage, and saffron risotto

9.800,-

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Venison tenderloin in a butter sauce, with wild mushrooms, mangalica ham, a refreshing lentil side, and jus

12.900,-

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Cauliflower steak, with parsley water, pak choi, and toasted pine nuts

6.800,-

Desserts

Trois chocolat

3.200,-

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Cottage cheese bar, hazelnuts, wild berries

3.200,-

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Rice pudding parfait, cherries, salted chocolate

3.200,-

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Lemon tiramisu

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

- Tatar mille-feuille with anchovies and roasted bell pepper cream
- Villa Medici-style porcini cream soup (goose liver, baby spinach, porcini mushrooms)
- Giant homemade tagliatelle coated in cheese with truffles
- Lamb crown with aged ham, sage, and saffron risotto
- Trois chocolat

Price: 29.800 HUF

Menu B

- Duck liver paté, sour cherry sorbet, with pistachios and savory bread
- Pheasant consommé, with stuffed cabbage and fresh vegetables
- Potato pancake with warm pumpkin velouté and crispy zucchini with pesto
- Grilled pheasant breast, with truffle mashed potatoes and jus
- Cottage cheese bar, hazelnuts, and wild berries

Price: 24.000 HUF

Menu C

- Octopus carpaccio with cold melon essence, pomelo, and mint
- Pheasant consommé with stuffed kale and fresh vegetables
- Scallops with grilled romaine lettuce, Caesar dressing, and Matuzsalem cheese
- Salmon steak with sea asparagus salad and lukewarm tomato water
- Lemon tiramisu

Price: 26.000 HUF

Menu D

- Smoked celery, with pickled green apples, basil, and pecans
- Cold melon soup with mint and toasted almonds
- Potato pancake with warm pumpkin velouté and crispy zucchini with pesto
- Cauliflower steak, with parsley water, pak choi, and toasted pine nuts
- Rice pudding parfait, cherries, salted chocolate

(Vegan)

Ár: 19.900 HUF