



Párisi PASSAGE

RESTAURANT

Three fundamental elements define a truly unforgettable dining experience. Firstly, the ambience sets the stage, and at our restaurant, it's an undeniable marvel. Just lift your glance from the menu, and you will be captivated. Secondly, excellent service is essential. Our colleagues dedicate themselves diligently each day to ensuring that our valued guests receive the utmost attention and care. Lastly, the cuisine takes center stage. We consistently opt for locally sourced, fresh ingredients for our offerings, aiming to create something exceptional. While every dish on our menu fills us with pride, there are a select few, particularly cherished Hungarian classics, that hold a special place in our hearts and are always a delight to savor.

We have marked these dishes with a **GOLD COLOR** on the menu.

APPETIZERS

DUCK LIVER TORCHON ²	9900
Toasted Cocoa Beans, Forest Berries	
SMOKED DUCK BREAST	8900
Couscous, Herb-Infused Dried Sour Cherries	
RADICCHIO SALAD ¹	4900
Chicory, Pear, Mustard Seeds, Raisins	
WALDORF SALAD ¹	5900
Labneh, Pumpkin Cream, Celery, Grapes	
CLASSIC CAESAR SALAD	4900
Romaine Lettuce, Anchovies, Parmesan, Toasted Bread	
CAESAR SALAD WITH FREE-RANGE CHICKEN BREAST	7900
Romaine Lettuce, Anchovies, Parmesan, Toasted Bread	
HUNGARIAN CLASSICS ⁶	6900
Venison Salami with Paprika, Grey Cattle Salami with and without Paprika, Deer Salami, Mangalica Ham, Pork Crackling Paté, Cottage Cheese Spread	

DESSERTS

PAVLOVA ¹	4900
Quince, Walnut	
CHOCOLATE TRILOGY	4900
Dark Chocolate, Milk Chocolate, White Chocolate, Coffee	
PUMPKIN SEED MOUSSE	4900
White Chocolate, Fig	
CHEESE SELECTION	8900
Soft, Semi-Hard and Hard Cheeses, Walnut, Dried Fruits, Chutney	

SOUPS

SUNCHOKE SOUP ¹	4900
Roasted Sunchoke, Citrus Calamansi, Parsley	
GOULASH SOUP ⁵	7900
Venison Leg, Seasonal Garden Vegetables	
ROOSTER SOUP ⁴	5900
Carrot, Celery, Green Peas, Mushrooms, Egg Noodles	

MAIN COURSES

PUMPKIN ORECCHIETTE ¹	8900
Sautéed Swiss Chard, Kalamata Olives, Pumpkin Seed Crisps	
RIB-EYE STEAK ³	25900
Truffle Mashed Potatoes	
MANGALICA SHOULDER ¹	15900
Parsley, Buttermilk	
LAMB FRENCH RACK	20900
Sunchoke, Grapefruit, Brussels Sprouts	
BEEF CHEEKS	14900
Pistachio Bread Dumplings, Sour Cream, Carrot, Celery, Mustard	
CHICKEN PAPRIKASH	10900
Egg Noodle, Sour Cream Foam	
WIENER SCHNITZEL	13900
Potato Salad	
DUCK LEG CONFIT	11900
Coffee Celery Cream, Chicory, Kumquat	
SALMON STEAK	12900
Beluga Lentils, Mustard Seeds with Marinated Pear, Baby Spinach	
ROASTED EGGPLANT ¹	9900
Miso, Quince, Black Garlic, Vadouvan	
STUFFED PEPPERS ¹	9900
Bell Pepper, Pearl Barley, Pepper Cream, Cleopatra Dukkah	

LOCALLY SOURCED PRODUCTS

- 1 MANGALICA** comes from a farm near Debrecen, which also exports meat to Spain for Serrano ham production.
- 2 DUCK LIVER** is sourced from Orosháza in Southeast Hungary. It comes from a 100% Hungarian-owned producer that adheres to the 'farm-to-table' concept while ensuring the highest-quality ingredients.
- 3 GREY CATTLE BEEF** Premium beef dry-aged for 28 days, sourced from a family farm in Püspökladány.
- 4 ROOSTER** The top-quality meat comes from a renowned poultry farm with decades of expertise and experience.
- 5 PAPRIKA** The artisanal paprika is produced on a family farm measuring almost 30 hectares, which has been growing and processing paprika for four generations in Fajsz.
- 6 HUNGARIAN CLASSICS** Our smoked meat delicacies are made exclusively from the meat of free-range animals, nurtured in national parks or farmlands.



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Prices are in Hungarian Forint, inclusive of VAT. 14% service charge will be added to your bill. Please note that we can only provide one check per table.

Please inform your server of any food allergies or dietary restrictions.

¹ vegetarian ¹ vegan