



Párisi PASSAGE

R E S T A U R A N T

Set within the remarkable architectural surroundings of Párisi Udvar Hotel Budapest, our restaurant celebrates the flavours of Hungarian and international cuisine. Our menu brings together beloved Hungarian specialities and international dishes, each prepared with a commitment to quality and a thoughtful balance of flavours. Hungarian culinary traditions hold a special place in our kitchen, inspiring dishes that pay tribute to the country's rich gastronomic heritage.

A selection of our particularly cherished Hungarian dishes is highlighted in **GOLD** on the menu.

APPETIZERS

MARINATED OYSTER MUSHROOM 	7900
Portobello & Enoki Mushroom, Pumpkin, Mushroom Soy Sauce	
CARROT MOUSSE 	7900
Pumpkin Seed, Ricotta, Harissa	
CAESAR SALAD 	7900
Romaine Lettuce, Anchovies, Parmesan, Toasted Bread	
CAESAR SALAD WITH FREE-RANGE CHICKEN BREAST 	9900
Romaine Lettuce, Anchovies, Parmesan, Toasted Bread, Grilled Free Range Chicken Breast	
CAESAR SALAD WITH SHRIMP	11900
Romaine Lettuce, Anchovies, Parmesan, Toasted Bread, Shrimp	
DUCK LIVER 	9900
Sweet Potato, Orange, Coffee	
MANGALICA TERRINE 	9900
Quince, Pork Crackling	
BEEF TARTARE	9900
Caper, Mustard, Egg	
HUNGARIAN PLATTER 	9900
Buffalo Salami, Mangalica Salami, Hungarian Grey Salami, Aged Ham	

DESSERTS

MONT BLANC 	4900
Chestnut, Black Berry, Chocolate, Almond	
ROOIBOS TEA MOUSSE 	4900
Rooibos Tea, Pear, Chocolate, Hazelnut Crumble	
APPLE PIE 	4900
Cinnamon, Caramel, Vanilla Cream	
CHEESE PLATE 	9900
Taleggio, Gorgonzola, Brie, Goat Cheese, Dried Apricot, Caramelized Walnuts	

SOUPS

GOULASH SOUP  	7900
Venison, Seasonal Garden Vegetables	
BEEF CONSOMMÉ	7900
Carrot, Celery, Snow Peas, Shimeji Mushrooms, Ox Tail	
SUNCHOKES CREAM SOUP 	7900
Black Garlic, Crouton	

MAIN COURSES

SALMON	15900
Kumquat, Almond, Parsley Root, Brussel Sprout, Couscous	
CHICKEN PAPRIKASH    	12900
Free Range Chicken Thigh, Sour Cream, Mangalica Bacon, Hungarian Potato Dumpling	
DUCK BREAST 	13900
Savory Tarte, Sunchoke, Hoisin Sauce, Hazelnut	
MANGALICA BRASOV STYLE 	16900
Roasted Potatoes, Smoked Bacon, Black Garlic	
WIENER SCHNITZEL	15900
Potatoes, Dijon Mustard, Chives	
RIB-EYE	20900
Eggplant, Sesam, Miso, Spring Onion	
LAMB SHANK	18900
Chestnut, Celery, Pumpkin, Pistachio	
VENISON TENDERLOIN	16900
Celery, Truffle, Beluga Lentil, Forest Mushroom	
TAGLIATELLE 	10900
Chestnut, Gorgonzola, Dried Apricot, Hazelnut	
POLENTA 	9900
Kale, Confit Onions, Marinated Mushroom	
FAVA 	9900
Yellow Peas, Beetroot, Sheep Curd, Onion-Caper Salsa	



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www.parisipassage.hu/en/hirlevel

LOCALLY SOURCED PRODUCTS

-  **MANGALICA** comes from a premium-quality farm located near Debrecen, which follows the **farm-to-table** concept to ensure exceptional quality.
-  **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.
-  **POULTRY** The top-quality meat comes from a renowned poultry farm with decades of expertise and experience, which follows the **farm to table** concept to ensure exceptional quality.
-  **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.
-  **HUNGARIAN CLASSICS** Our smoked meat delicacies are made exclusively from the meat of free-range animals, nurtured in national parks or farmlands.

Prices are in Hungarian Forint, inclusive of VAT. 15% 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.

 vegetarian  vegan  contains alcohol