



Párisi PASSAGE

R E S T A U R A N T

In our restaurant, the experience is shaped by a seamless harmony of elements coming together as one. The character of the space, the play of light and the layered ambience all follow the same rhythm: to slow down, observe and simply be present. The kitchen follows this philosophy: working with the highest quality ingredients, preferably sourced locally, where expertise and a well-synchronized team form the foundation of every dish. We are proud of every item on our menu, yet some hold a particularly close place in our story. Hungarian classics we naturally return to, time and again.

These dishes are highlighted in **GOLD** on the menu.

APPETIZERS

DUCK LIVER TERRINE ¹ ²	9900
Cherry, Moskauer, Chili	
HUNGARIAN CLASSICS ⁴ ⁵	9900
Venison Salami with Paprika, Grey Cattle Salami with and without Paprika, Deer Salami, Mangalica Ham, Pork Crackling Paté, Cottage Cheese Spread	
BURRATA ¹	6900
Tomato, Ruccola	
MARINATED KOHLRABI ¹	4900
Coconut Pesto, Sesame Seeds	
CAESAR SALAD ¹	6900
Romaine Lettuce, Parmesan, Anchovy, Croutons	
CAESAR SALAD WITH CHICKEN ³	9900
Romaine Lettuce, Parmesan, Anchovy, Croutons, Free-Range Chicken Breast	
CAESAR SALAD WITH SHRIMP	11900
Romaine Lettuce, Parmesan, Anchovy, Croutons, Grilled Shrimp	
ROASTED CAULIFLOWER ¹	4900
Hummus, Marinated Lime, Crispy Papadam	

DESSERTS

TIRAMISU ⁴ ¹	4900
Mascarpone, Coffee Liqueur, Praline	
HUNGARIAN RÁKÓCZI CAKE ¹	4900
Cottage Cheese, Apricot, White Chocolate, Rosemary	
CHOCOLATE GANACHE ¹	4900
Fresh Raspberry, Raspberry Coulis, Vegan Crumble	
CHEESE SELECTION ¹	9900
Brie, Reblochon, Stilton, Asiago, Apricot, Walnut	

SOUPS

GOULASH SOUP ¹ ⁴	7900
Venison, Seasonal Garden Vegetables, Paprika	
ROOSTER CONSOMMÉ ³	7900
Carrot, Celery, Green Peas, Mushrooms, Noodles	
CHILLED CUCUMBER GAZPACHO ¹	5900
Avocado, Coconut, Mustard Seed	

MAIN COURSES

SALMON STEAK	15900
Green Herbs Cream, Pattypan, Fennel	
CHICKEN PAPRIKASH ¹ ³ ⁴	11900
Free-Range Chicken Leg, Potato Dumplings, Sour Cream, Mangalica	
DUCK LEG CONFIT	12900
Mangold, Hungarian Sweet Cabbage and Pasta, Cabbage Salad	
WIENER SCHNITZEL	15900
Truffle Mashed Potatoes	
VEAL TOMAHAWK	27900
Corn, Cajun Spice, Roasted Potatoes, Bulgogi Sauce	
MANGALICA BRASOV-STYLE ¹	14900
Mangalica Tenderloin, Roasted Potatoes, Smoked Bacon, Black Garlic, Homemade Pickles	
HUNGARIAN LAYERED POTATOES ¹ ⁴	9900
Smoked Quail Egg, Sour Cream, Mangalica Bacon	
STUFFED BELL PEPPER ¹	9900
Kapia Pepper, Fermented Pepper, Venere Rice	



LOCALLY SOURCED PRODUCTS

¹ **MANGALICA** comes from a premium-quality farm located near Debrecen, which follows the **'farm-to-table'** concept to ensure exceptional quality.

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 **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.

⁴ **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.

⁵ **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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www.parisipassage.hu/en/hirlevel

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.

¹ vegetarian ¹ vegan ⁴ contains alcohol