



MENU

-  @Biarritz Bistro
-  Biarritz Bistro
-  biarritzbistro.hu
-  biarritz@biarritzbistro.hu
-  +36 1 266 3096

Appetizers

1. FRESH AIR 4 850.- 12.8€
thinly sliced fennel, green salad leaves, rucola, grapefruit, soft goat cheese and roasted pine nuts, aniseed and spring dressing mix (cold-hot) (7,*)
2. PIQUANTE TUNA CREAM 6 150.- 16.3€
and Beef tatar rendezvous (cold) (3,4,10)
3. „CUCKOO EGG” 5 690.- 15.1€
red lentil dahl and Indian yogurt sauce with cucumber raita on cheese souffle canape (3,7)
4. CRÊPE BÉCHAMEL 5 690.- 15.1€
pancake filled with robiola cheese cream, béchamel sauce, smoked salmon and green leaves on the top (hot) (1,3,4,7)
5. GRILLED TIGERSHRIMP TAILS 6 950.- 18.4€
»Traditional Basque Course« with Txistorra sausage ragout (2,9,12,13)
6. SPAGHETTI VONGOLE 5 200.- 13.8€
Mediterranean Sea vongole clams (1,12,13)
7. ZURRUKUTUNA 6 950.- 18.4€
spicy vegetable soup, reddened by Chintana pepper with „perfect” egg and Cod fillet (3,4)

TRADITIONAL HUNGARIAN COURSES

Appetizers

8. GOULASH SOUP made from beef (9) 4 950.- 13.1€
9. LECHO Traditional Hungarian ratatulle with perfect soft egg (3) 5 690.- 15.1€

Main Courses

10. CHICKEN PAPRIKA 7 900.- 20.9€
boneless chicken with village style, homemade vegetable noodles and sour cream drops on the top (1,3,7)
11. TRADITIONAL HUNGARIAN BEEF STEW 9 590.- 25.4€
roasted in red wine steamed beef cheek, with grated – boiled potatoes slightly spicy paprika (1,12)

Main Courses

12. BIARRITZ CHICKEN 5 900.- 15.6€
Slightly piquante spicy chicken breast fillet, with fresh, crispy lettuce leaves, raw cucumber, dill-yogurt dressing, pistachio seeds, pomegranate and honey drops (5,7,8,10)
13. SALMON WELLINGTON 7 300.- 19.3€
stuffed with goat cheese and steamed spinach, hollandaise sauce, extra virgin parsley oil (1,3,4,7)
14. COD BONFIRE »Traditional Basque course« 11 900.- 31.5€
Grated tomato, smoked paprika slices, sautéed sweet onion, viscaya sauce and baked matchstick potatoes on the top (4)
15. TIGERSHRIMP TAILS à la CHEF 9 800.- 25.9€
grilled crab tails, thyme -white wine vegetable ragout (carrot, pak choi, red radish, yellow new potatoes), with Beurre de Blanc sauce (2,7,12)
16. FIDEUA IBERICO »Traditional Basque dish« 13 460.- 35.0€
black mussel and tigershrimp tail ragout, with piquante Fideua pasta, grilled Iberico pork loin chop (1,2,12,13)
(Vegetarian dish if pork loin is omitted)
17. DUCK BREAST 7 900.- 20.9€
grilled duck breast fillet with French gratin potato, zucchini ragout with brown duck sauce (7,9)
18. LAMB RENDEZ-VOUS 12 900.- 34.1€
Grilled french rack and shank filet with home made ewe cheese flavoured noodles on minced lamb ragout canape with confit black garlic (1,3,7,9)
19. GRILLED CAULIFLOWER STEAK »Vegan« 5 200.- 13.8€
mildly spicy cauliflower steak, with golden raisins, pomegranate and roasted pine nuts (8,12)
20. SPAGHETTI WITH TRUFFLECREAM (1,7) »Vegetarian« 6 700.- 17.7€

Allergens:

1 – Glutine, grain, 2 – Crustaceans, 3 – Eggs, 4 – Fish, 5 – Nuts, 6 – Soy, 7 – Dairy, 8 – Walnut, 9 – Celery, 10 – Mustard, 11 – Sesame seed, 12 – Sulphur, 13 – Mollusk
* – Pine nut

Important: Dear Guests, please note that every guest makes their own decision about which dishes to choose and consume, and therefore we cannot assume liability for any food allergy-related problems!

Our service fee: 13%