

LÁNG

BISTRO & GRILL

APPETIZERS

- PAN FRIED DUCK LIVER 3800 Ft
red wine-prune ragout, homemade brioche
- MANGALICA DUO 3200 Ft
pickled peppers with goat cheese, marinated red onions
- SMOKED RAINBOW TROUT 3200 Ft
apple & horseradish foam, red beets
- BRUSCHETTA (V) 2600 Ft
Tuscan bread, roasted local red pepper relish, fresh basil
- CARIBBEAN COCONUT SHRIMP CURRY 4100 Ft
rice crisps, fresh lime, cilantro

SOUPS

- ORGANIC CHICKEN CONSOMMÉ 1800 Ft
chicken gnocchis, veggies and noodles
- PUMPKIN VELOUTÉ (V) 1700 Ft
toasted pumpkin seeds, Parmesan crackers
- VEGETABLE SOUP OF THE DAY (V) ... 1300 Ft
seasonal offer

SALADS

- ARUGULA, PEARS AND GORGONZOLA 2900 Ft
honey-balsamic dressing, candied walnuts
- CAESAR SALAD (V) 3200 Ft
Romaine hearts, garlic croutons, Parmesan dressing, Grana padano
add chicken + 1200 Ft
add garlic shrimps + 2900 Ft
- SUPERFOOD SALAD (V) 3100 Ft
mesclun, roasted winter vegetables, avocado edamame, yoghurt-dill dressing

FROM THE GRILL

- ORGANIC CHICKEN SUPRÈME France, 220 g 4800 Ft
- BEEF TENDERLOIN Netherlands, 200 g 8900 Ft
- MANGALICA PORK STEAK Hungary, 225 g 4700 Ft
- ATLANTIC SALMON Norway, 200 g 6900 Ft

SAUCES

PLEASE CHOOSE ONE COMPLIMENTARY SAUCE WITH YOUR GRILL DISH

creamy FOREST MUSHROOM

HOLLANDAISE

MADAGASCAR green peppercorn

TENNESSEE BBQ

INTERNATIONAL CLASSICS

- PORK TENDERLOIN „SCHNITZEL“ IN PANKO CRUMBS 6500 Ft
Viennese potato salad, lemon
- SPINACH & RICOTTA PANZEROTTI (V) 4100 Ft
black olive tapenade, sun dried tomatoes, Grana Padano cheese
- BRAISED BEEF CHEEK 5400 Ft
caramelized vegetables, baby potatoes, gremolata
- CLASSIC FISH & CHIPS 5100 Ft
battered cod, tartare sauce, mushy peas, fries

LÁNG BURGER

4500 Ft

100% pure aged beef burger in Artisan bread, with tomatoes, lettuce, onions, dill pickles, our secret Láng! Mac Burger sauce and Fries

add crispy bacon + 600 Ft

add American cheese + 600 Ft

add grilled Portobello mushrooms ... + 500 Ft

LOCAL FLAIR

TRADITIONAL HUNGARIAN GOULASH SOUP 2300 Ft
tender beef, root vegetables, home-made noodles

GRANNY'S PAPRIKA CHICKEN

homemade gnocchis, pickled cucumber salad

4900 Ft

LOCAL VENISON 6800 Ft
winter vegetable coulis, herbed bread dumplings

CONFIT PORK BELLY 4800 Ft
quinces, mash potatoes, pork popcorn, natural jus

POTATO VELOUTÉ (V) 3700 Ft
truffled millet croquette, sweet paprika oil

SIDES

- OLD FASHIONED MASHED POTATOES 950 Ft
- RUSTIC FRIES 950 Ft
- STEAMED JASMIN RICE 800 Ft
- GRILLED SEASONAL VEGETABLES 1100 Ft
- MIXED SALAD WITH OLIVE OIL..... 1500 Ft

DESSERTS

- KAISERSCHMARRN 1900 Ft
cranberries, drunken orange chutney
- WALNUT & PEARCAKE 1700 Ft
quince jelly, gingerbread crumbles
- WHITE CHOCOLATE CROQUANT CAKE 1700 Ft
honeycomb toffee, roasted hazelnut, kumquats, chocolate espuma
- TAPIOCA PUDDING 1900 Ft
coconut, ripe mangos
- SELECTION OF LOCAL AND INTERNATIONAL CHEESES 3400 Ft
fig mustard, Artisan cracker

I. CATEGORY

VALID FROM: 1 OCTOBER 2019

OPENING HOURS: 6:45 AM - 10:30 AM, 12 PM - 3 PM, 6 PM - 11 PM

LAST ORDER: 14:30, 22:30

LEVENTE GÁBRIS, DIRECTOR OF OPERATIONS - F&B
IMRE MARÁCZI, EXECUTIVE CHEF

ALL PRICES ARE SUBJECT TO ADDITIONAL 10% SERVICE CHARGE.
ALL PRICES ARE INCLUSIVE OF VAT.

FOR THOSE WITH SPECIAL DIETARY REQUIREMENTS OR ALLERGIES
WHO WISH TO KNOW MORE ABOUT FOOD INGREDIENTS USED,
PLEASE ASK THE RESTAURANT MANAGER.

WE'RE ON SOCIAL @LANGBISTROBUDAPEST