

## APPETIZERS

### YOGHURT GOAT CHEESE <sup>12</sup>

Strawberry, Asparagus,  
Frisée Salad, Puffed Rice

4900

### TUNA SASHIMI

Pickled Radish,  
Saibling Caviar, Wasabi

5900

### AGED MANGALICA HAM

Asparagus,  
Gribiche Sauce

7900

### JUMBO SHRIMP

Ricotta Ravioli, Sea Asparagus,  
Lobster Sauce

7900

### „KOHLRABI-SPAGHETTI“ <sup>12</sup> SALAD

Green Apple, Ginger, Lime,  
Black Sesame, Peanuts

5900

### VANILLA MARINATED FOIE GRAS

Apricot Chutney, Brioche,  
Macadamia Nuts

5900

## SOUPS

### TENDERLOIN GOULASH

Potato, Carrot, Celery,  
Noodle

5900

### RASPBERRY GAZPACHO <sup>12</sup>

Burrata, Cilantro,  
Pine Nuts

4900

### FRENCH CAMEMBERT CHEESE SOUP <sup>12</sup>

Gremolata, Baguette

4900

## DESSERTS

### PÁRISI CUBE

Classic Párisi Cube <sup>4</sup>, Vanilla Ice Cream

2900

### POMME-VERTE

Brown Butter Mousse, Sous-Vide Apple,  
Tapioca Chips, Caramel

2900

### APRICOT ALMOND CHARLOTTE

Apricot Mousse, Blanched Almonds,  
Marshmallow, Almond Crumble,  
Apricot Sorbet

2900

### CHOCOLATE GANACHE

Chocolate Ganache, Fresh Raspberry,  
Raspberry Sorbet, Basil Chantilly

2900

# Párisi PASSAGE

CAFÉ & BRASSERIE

## THE CLASSICS

### BEEF CHEEK BOURGUIGNON

Parmesan Macaroni,  
Pickles

7900

### CRISPY ROAST DUCK LEG

Cabbage, Green Apple Salsa,  
Steamed Dumpling

7900

### SALMON STEAK

Grilled Root  
Vegetables, Soy Bean,  
Honey Orange Cream

7900

### AGED TENDERLOIN

Grilled Vegetables,  
Rosemary Potato,  
Green Pepper Sauce

10900

### WIENER SCHNITZEL

Colorful Tomato Salad

9900

## LOCALLY SOURCED PRODUCTS

- MANGALICA** The meat of this Hungarian breed of domestic pig comes with a certificate of its origin from Debrecen and surrounding areas, sourced from Mangalica Original.
- TRUFFLE HONEY** Local company Dr Honey created this award-winning, truffle-infused honey, raw and unfiltered, harvested from Tokaj and Zemplén.
- MANGALICA PULLED PORK** This premium quality mangalica meat was roasted low-and-slow in the award-winning Bodrog Smoker.
- COFFEE** Cocoa and dark chocolate dominate in this special blend of coffee by our partner Bagira. It is carefully selected and roasted in Budapest.

Prices are in Hungarian Forint, inclusive of VAT. 13% 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.

<sup>12</sup> vegetarian alternative <sup>13</sup> vegan alternative

## MAIN COURSES

### BRESSE CHICKEN

Creamy Mushrooms,  
Shallots, Chervil,  
Potato Gratin

7900

### ROASTED MARINATED CELERY <sup>12</sup>

Black Sesame, Zucchini, Mung Bean  
Sprouts, Thai Basil, Sweet Chili Sauce

6900

### MANGALICA CHOP <sup>1</sup>

French Ratte Potato,  
Piperade

7900

### CREAMY RISOTTO <sup>12</sup>

Chanterelle, Cipollini Onions,  
Mushroom Chips

6900

### CATFISH FILLET

Cockles, Paprika Sauce,  
Cottage Cheese Pasta

9900

### GARLIC PRAWNS

Prawns, Almonds, Moroccan Lemon,  
Homemade Bread

10900

## BAR SNACKS

### ANGUS BEEF BURGER

Cheddar, Iceberg Lettuce, Tomato,  
Crunchy Onion, Shiitake Ketchup, French Fries  
Vegetarian - Beyond Meat Burger (with Seitan) <sup>12</sup>

8900

### ST. LOUIS PULLED PORK PANINI

Mangalica Meat <sup>3</sup>, BBQ Sauce,  
Roasted Kapia Pepper, Radish

5900

### PÁRISI CAESAR SALAD <sup>12</sup>

Romaine Lettuce, Parmesan,  
Melon, Marinated Radish

with Chicken Breast +1000, with Shrimp +2000

4900

### CLUB SANDWICH

Avocado, Chicken Breast,  
Iceberg Lettuce, French Fries

Vegetarian (Grilled Tofu) <sup>12</sup>

6900

### FRENCH CHEESE SELECTION <sup>12</sup>

Gruyere AOP, Aged Comte, Camembert, Baby Fruits,  
Homemade Baguette, Truffle Honey <sup>2</sup>

5900