



Aperitives

Sparkling:

Teleki Tradíció	1.300,- / € 4,3
Pinot Noir - Villány H	
Ruinart, R de Ruinart	3.600,- / € 12
Champagne – Fr	

Cocktails:

Aperol Spritz	2.490,- / € 8,3
Aperol, Prosecco, orange, soda	

Sauvignon Spritz	2.190,- / € 9,3
Sauvignon blanc, elderflower, mint, soda	

Negroni	2.550,- / € 8,5
Hendrick's, Mancino Rosso, Campari	

Dark Side	2.550,- / € 8,5
Hernö, Luxardo maraschino, Red vermouth	

Mediterranean Spritz	2.390,- / € 7,96
Aperol, Campari, lime, fever tree mediterranean, grapefruit bitter	

G.T.L	2.240,- / € 7,4
Greater Than London, cubeba pepper, juniper, fever tree light	

Tan.10	3.480,- / € 11,6
Tanqueray Ten, grapefruit, green cardamom, fever tree light	

Knut Hansen	4.280,- / € 14,2
Knut Hansen, cucumber, apple, fever tree light	

Poppies	2.580,- / € 8,6
Poppies, juniper, pomegranate, fever tree mediterranean	

Opera	2.870,- / € 9,5
Opera, raspberry, cinnamon. fever tree indian tonic	



MENU

APPETIZERS

Smoked duck liver paté, hazelnut, pear (L)	3.990,- / € 13,3
Barta Öreg Király Furmint Válogatás Furmint 2015 Tokaj, H	2.490,- / € 8,3
Steak tartare, chive mayonnaise, romaine lettuce (G,L)	3.590,- / € 11,96
Villa Huesgen By the Glass Riesling 2018 Mosel D	1.400,- / € 4,7
Buffalo mozzarella, olive, pesto, tomato, truffle crumb (V)	3.890,- / € 12,96
Somló Kincse Hárslevelű 2016 Somló H	1.190,- / € 5,16
Hungarian cheese selection, home made biscuits, apple (V)	2.990,- / € 9,96
Barnabás Furmint 2017 Somló H	1.550,- / € 3,63
Charcuterie board (G,L)	2.990,- / € 9,96
Pastor Kadarka 2017 Szekszárd H	1.150,- / € 3,83
Gulash soup, beef shank, noodles, hot pepper (L)	2.790,- / € 9,3
Goose consommé, dumpling (L)	2.290,- / € 7,63
Weekly cream soup (V)	1.990,- / € 6,63
Sweet potato cake, quinoa, salad (G,V)	2.590,- / € 8,63
Váli "Héjon szürke" 2017 Badacsony H	1.090,- / € 3,63
Shrimps, chili, chorizo, paprika & potato, pak choi (G)	3.990,- / € 13,3
Petula Marrenon Rosé 2018 Provence Fr	1.390,- / € 4,63

MAIN COURSES

Caesar salad, chicken OR prawn (G,L)	3.790,- / € 12,63
Centurio Szürkebarát, Ludányi Balázs 2018 Mátra H	1.590,- / € 5,3
Conchiglie, eggplant, orda cheese (V)	3.590,- / € 11,96
Pastor Kadarka 2017 Szekszárd H	1150,- / € 3,83
Crispy chicken breast, pesto, spinach, risotto (G,L)	4.290,- / € 14,63
Bistro Rizling 2018 Badacsony H	900,- / € 3
Beef tongue „vadas”, bread dumplings	4.290,- / € 14,3
Váli "Héjon szürke" 2017 Badacsony H	1.910,- / € 6,36
Fillet of salmon, creamed cabbage, bacon, black rice, broccoli (G)	4.990,- / € 16,63
Villa Huesgen By the Glass Riesling 2018 Mosel D	1.400,- / € 4,7
B!stro burger	4.990,- / € 16,63
Luka Enikő Kékfrankos 2018 Sopron H	1.950,- / € 6,5
Fine schnitzel, potato purée, baked apple (L)	4.490,- / € 14,96
Légli Chardonnay 2018 Balatonboglár H	1.490,- / € 4,96
Barbecue spare ribs, roasted vegetables, herb crumbs (G)	4.490,- / € 14,96
First Craft Karaoke Star	1.650,- / € 5,5
Duck breast, pearl barley, beef chorizo (L)	4.790,- / € 15,96
Bencze Birtok Pinot Noir 2015 Badacsony H	1.500,- / € 5
Lamb shoulder, potato pottage, green beans (G)	5.290,- / € 17,63
Bencze Birtok Pinot Noir 2015 Badacsony H	1.500,- / € 5
Pork cheek stew, cottage cheese pasta, beetroot	4.790,- / € 15,96
Tűzkő Merlot 2013 Tolna	1.650,- / € 5,5
Veal hanger steak (USA Prime) (G,L)	6.590,- / € 21,97
Steak potatoes, walnut, pumpkin	
Chateau Potensac 2014 Medoc Bordeaux Fr	2.700,- / € 9

(L) lactose free, (G) gluten free and (V) vegetarian version available upon request.

Aperitif 4cl	
Campari	1.190,- / € 3,96
Aperol	1.190,- / € 3,9
Unicum	1.190,- / € 3,9
Unicum Plum	1.190,- / € 3,9
Becherovka	1.390,- / € 4,63
Jagermeister	1.290,- / € 4,3
Fernet Branca	1.290,- / € 4,3
Fernet Branca Menta	1.290,- / € 4,3

Liqueur 4cl	
Kwai feh	1.190,- / € 3,9
Napoleon Mandarine	1.150,- / € 3,83
Kahlúa	1.390,- / € 4,63
Bailey's	1.390,- / € 4,63
Cointreau	1.390,- / € 4,63
Chambord	1.790,- / € 5,96
Ramazotti Sambuca	1.290,- / € 4,3
Disaronno Amaretto	1.490,- / € 4,96
Italicus	1.990,- / € 6,6
Chartreuse green	2.150,- / € 7,1

Vermouth 8cl	
Noilly Prat	1.690,- / € 5,63
Mancino Rosso	1.950,- / € 6,5
Martini Ambrato	2.190,- / € 7,3

Gin 4cl	
Greater Than	1.150,- / € 3,83
Opihr	1.390,- / € 4,6
Poppies	1.490,- / € 4,9
Opera	1.750,- / € 5,8
Elephant sloe	2.390,- / € 7,9
Hernö	1.890,- / € 6,3
Öreg	2.090,- / € 6,9
Tanqueray 10	2.390,- / € 7,96
Hendrick's	2.190,- / € 7,3
Monkey 47	2.890,- / € 9,6
Knut Hansen	3.190,- / € 10,6
Elephant Strenght	2.390,- / € 7,9

Tequila - Mezcal 4cl	
Corralejo Blanco	2.190,- / € 7,3
Corralejo Reposado	2.290,- / € 7,6
Corralejo Anejo	2.390,- / € 7,96
Gusano Rojo Mezcal	1.890,- / € 6,3
Kah Anejo	3.190,- / € 10,6

Vodka 4cl	
Stolichnaya vanilla	1.390,- / € 4,63
Russian standard o.	1.390,- / € 4,63
Grey Goose Pear	2.390,- / € 7,9
Stolichnaya Elit	2.550,- / € 8,5
Grey Goose	2.390,- / € 7,96

Rum, cachaca 4cl	
Bacardi Carta Blanca	1.390,- / € 4,6
Takamaka spiced	1.150,- / € 3,83
Ypioca cachaca	1.390,- / € 4,63
Plantation original dark	1.590,- / € 5,3
Sailor Jerry spiced	1.590,- / € 5,3
Wray & Nephew	1.690,- / € 5,63
Angostura 1824	3.790,- / € 12,6
Ron Zacapa 23y	3.490,- / € 11,6
Plantation Pineapple	1.790,- / € 5,9

Cocktails:

Peach Mule	2.250,- / € 7,5
Nobilis apricot, ginger beer, lime, angostura	

Ochún	2.350,- / € 7,8
Bacardi Carta Blanca, Edinburgh rhubarb&ginger, angostura bitter	

Ramos Sloe Fizz	2.990,- / € 9,9
Elephant sloe gin, Edingburgh plum&vanilla, lemon, cream, egg white	

Smoking Gun	2.650,- / € 8,8
Maker's Mark, Ardbeg 10y, cinnamon, passion fruit	

Mary Poppies	2.450,- / € 8,16
Poppies gin, basil, sugar, lemon	

Pineapple Cooler	2.550,- / € 8,5
Plantation Pineapple, Hennessy vs, pineapple, angostura bitter	

Raspberry Bramble	1.990,- / € 6,63
Greater Than, Chambord, Raspberry Shrub	

Afternoon Tea	2.890,- / € 9,6
Italicus Bergamotto, Edinburgh plum-vanilla, cider, lemon, fever tree mediterranean	

Goosie Lucy	2.550,- / € 8,5
Grey goose la poir, lime, sugar, celery bitter	



Pálinka 4cl	
Nobilis	
Grape	1.790,- / € 5,96
Plum	1.790,- / € 5,96
Apricot	1.890,- / € 6,3
Sour Cherry	1.890,- / € 6,3
Blackcurrant	1.990,- / € 6,63
Márton és Lányai	
Pear	2.090,- / € 6,96
Apple	2.090,- / € 6,96
Black cherry	2.090,- / € 6,96
Strawberry	2.990,- / € 9,96
Raspberry	3.990,- / € 13,3
Brill	
Beetroot	2.190,- / € 7,3
Celery	2.190,- / € 7,3

Pisco, Grappa	
Capel reservado	1.490,- / € 4,9
Moet Marc de Champagne	2.490,- / € 8,3
Grappa Fior di Vite	1.290,- / € 4,3

Whiskey / Whisky	
Scotch 4cl	
BLENDED	
Monkey Shoulder	1.990,- / € 6,63
Johnnie Walker Black Label	2.190,- / € 7,3
Ben Nevis	2.650,- / € 8,83
Scallywag Blended	3.190,- / € 10,63

SINGLE MALT	
Talisker Port Ruighe	2.190,- / € 7,3
Ardbeg 10y	2.550,- / € 8,5
Glenmorangie Nectar D'O'r 12y	3.190,- / € 10,6

Irish 4cl	
Tullamore Dew	1.250,- / € 4,1
Connemara	2.390,- / € 7,96
Jameson Black Barrel	2.800,- / € 9,3

American 4cl	
Jack Daniel's	1.690,- / € 5,63
Maker's Mark	1.890,- / € 6,3
Woodford	3.190,- / € 10,6

Japanese 4cl	
Akashi Blended	2.150,- / € 7,1
Nikka from the barrel	2.550,- / € 8,5
Togouchi 9y	3.550,- / € 11,83

Cognac, Calvados 4cl	
Hennessy V.S.	2.050,- / € 6,8
Remy Martin V.S.O.P.	2.890,- / € 9,63
Jean Fillioux CigarClub	6.990,- / € 23,3
Christian Drouin La Blanche	
Calvados	1.690,- / € 5,63

Külföldi vörösborok/ International red wine

Pierre Frick Pinot Noir  Pinot Noir, 2016, Alsace, Fr	2.300,- 7,66 €	14.900,- 49,66 €
Lan Rioja Reserva  Tempranillo, Graciano, 2012, Rioja, Sp	1.800,- 6 €	12.750,- 42,5 €
Tormaresca Torcicoda Primitivo  Primitivo, 2017, Puglia, I	2.590,- 8,63 €	15.900,- €53 €
Chateau Potensac  Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot, 2014, Bordeaux, Fr	2.700,- 9 €	17.990,- 59,96 €
Vincent Girardin Volnay Premier Cru Les Santenots Pinot Noir, 2015, Burgundy, Fr		37.850,- 126,17 €
Weingut Weninger Blaufrankisch Horitschoner, 2014, Burgenland, At		8.500,- 28,33 €
A & H Nittnaus, Kalk & Schiefer Blaufrankisch, 2016, Burgenland, At		13.950,- 46,5 €
Poliziano Chianti Sangiovese, Canaiolo Nero, Mammolo, 2015, Chianti, I		11.490,- 38,3 €
Kaiken Ultra Malbec, 2017, Mendoza Ar		8.950,- 29,83 €
Alois Lageder Lagrein, 2013, Alto Adige, I		14.500,- 48,33 €
Bodegas Pintia Tempranillo, 2011, Toro, Sp		36.900,- 123 €
Speri Amarone della Valpolicella Valpolicella Blend, 2011, Veneto, I		39.900,- 133 €
Cavalotto Bricco Boschis Barolo Nebbiolo, 2009, Piedmont, I		72.000,- 240 €
Chateau D'Issan Margaux Cabernet Sauvignon, Merlot, 2014, Bordeaux, Fr		59.900,- 199,66 €
Chateau Figeac Saint Emilion Cabernet Sauvignon, Cabernet Franc, Merlot, 2011, Bordeaux, Fr		95.500,- 318,3 €

Édes / Sweet

Hold & Holló Sweet Furmint, Hárslevelű, 2009, Tokaj-Hegyalja H	60ml	100ml	500ml	750ml
		1.290,- 4,3 €		8.390,- 27,9 €
Chateau Cloche Szamorodni Furmint, Sárgamuskotály, Hárslevelű, 2014, Tokaj-Hegyalja H		1.890,- 6,3 €	6.900,- 23 €	
Chateau Cloche Aszú 6 Puttonyos Furmint, Sárgamuskotály, Hárslevelű, 2012, Tokaj-Hegyalja H		3.900,- 13 €	22.900,- 76,63	

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Weekly offer

Galinella provance, corn Pastor Kadarka 2016, Szekszárd, H	4.490,- / € 14,97 1.150,- / € 3,83
Razor clams, tagliatelle, parsley Somló Kincse Hárslevelű 2016, Somló	3.490,- / € 11,63 1.390,- / € 4,6

Desserts

Fine cheesecake	1.890,- / € 6,30
Apple cake, tarragon ice cream (G,L,V)	1.890,- / € 6,30
Black Forest cake	1.890,- / € 6,30
Hungarian speciality „Mákos guba”, pumpkin seed oil	1.890,- / € 6,30

Homemade beverages

Freshly squeezed orange 0,25L	1.190,- / € 3,96
Classic lemonade 0,5L	1.090,- / € 3,63
Pomegranate – honeywater lemonade 0,5L	1.090,- / € 3,63
Grapefruit-basil lemonade 0,5L	1.090,- / € 3,63
Strawberry iced tea 1L	1.890,- / € 6,3
Strawberry tea, lemon, sugar, pomegranate	
Green iced tea 1L	1.890,- / € 6,3
Green tea, lemon, honey, mint	

Beers

Draught Heineken 0,25 / 0,4L	790,- / 1090,- € 2,63 / € 3,6
Draught Soproni 0,25 / 0,4L	690,- / 990,- € 2,3 / € 3,3
Heineken bottled 0,5L	1.190,- / € 3,96
Soproni bottled 0,5L	1.090,- / € 3,63
Edelweiss bottled 0,5L	1.190,- / € 3,96
Heineken 0% bottled 0,33L	890,- / € 2,96
First Craft Ugly Sweater IPA 0,33L	1.650,- / € 5,5

Full bodied duoble NEIPA. Silky and soft, but with high alcohol.

First Craft Karaoke Star 0,33L	1.650,- / € 5,5
Frooth hoperator 0,33L	1.890,- / € 6,3

New England style IPA, brewed with passionfruit

The Beertailor Porter 0,33L	1.790,- / € 5,96
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Biscuit malt aroma, coffee and chocolate flavour

BudaPrés Cloudy Cider 0,33L	1.290,- / € 4,3
BudaPrés Hoppy Cider 0,33L	1.390,- / € 4,6
Strongbow apple/red berries 0,33L	1.190,- / € 3,9

Soft Drinks

Pepsi, Pepsi Max, 7up	790,- / € 2,63
Canada Dry, Orange, Tonic 0,25L	790,- / € 2,63
Fever Tree 0,2L	1.090,- / € 3,63
Indian Light / Mediterranean	
Red Bull 0,25L	990,- / € 3,3
Normal / Light	
Natura Kristály water 0,33L	690,- / € 2,3
Still / Sparkling	
DérJuice 0,33L	1.290,- / € 4,3
Apple / Apple-blackcurrant / Apple-buckthorn / Sour Cherry	
BigTom spiced tomato juice 0,15L	750,- / € 2,5

Coffee – Tea

Espresso / Macchiato	740,- / € 2,46
Double espresso / Macchiato	840,- / € 2,8
Cortado	840,- / € 2,8
Americano	840,- / € 2,8
Flat white	940,- / € 3,13
Cappuccino	940,- / € 3,13
Latte	1.040,- / € 3,46
Iced latte	1.190,- / € 3,96
Tea	1.090,- / € 3,3

-Black tea (English Breakfast)
-Green tea (Green Himalajan)
-Sweet November (Hibiscus, currant, apple, cinnamon)
-Almond Pie (Almond, apple, grape, cinnamon, chamomile)
-Ginger breeze (lemongrass, ginger, mint, sweet-root)
-Lemongrass

Pezsgők / Sparkling

Teleki Tradíció	1.300,-	6.600,-
Pinot Noir, Villány, H	4,3 €	22 €
Zardetto Prosecco Porta Monticano Extra Dry	1.500,-	8.950,-
Glera, Valdobbiadene, It	5 €	29,83 €
Ruinart R de Ruinart	3.600,-	24.700,-
Chardonnay, Pinot Noir, Pinot Meunier, NV, Champagne, Fr	12 €	82,33 €
Larmandier Bernier Longitude Blanc de Blancs Extra Brut		31.500,-
Chardonnay, NV, Champagne Fr		105 €
Billecart-Salmon Cuvée Nicolas Francois Billecart Brut		75.000,-
Pinot Noir, Chardonnay, 2002, Champagne, Fr		250 €

Magyar fehérborok/Hungarian white wine

Bistro Rizling	900,-	5.150,-
Olaszrizling, Rajnai Rizling, 2018, Badacsony, H	3 €	17,17 €
St. Donat Talajsztori	1.000,-	5.000,-
Olaszrizling, 2017, Csopak, H	3,3 €	16,7 €
Etyeki Kúria Sauvignon Blanc	1.200,-	6.990,-
Sauvignon Blanc 2018, Etyek, H	4 €	23,30 €
Préselő Sárgamuskotály	1.250,-	7.490,-
Sárgamuskotály, 2018, Tokaj, H	4,17 €	24,97 €
Légli Chardonnay	1.490,-	8.850,-
Chardonnay, 2018, Balatonboglár, H	4,96 €	29,50 €
Lapos Kéknyelű	1.390,-	8.350,-
Kéknyelű, 2017, Badacsony, H	4,63 €	26,5 €
Somló Kincse Hárslevelű	1.190,-	7.950,-
Hárslevelű, 2016, Somló, H	3,96 €	26,50 €
Barnabás Furmint ^{enomatic}	1.550,-	10.250,-
Furmint, 2017, Somló, H	5,16 €	34,16 €
Holdvölgy Vision	1.790,-	10.950,-
Furmint, Hárslevelű, Kabar, 2017, Tokaj, H	5,97 €	36,5 €
Centurio Szőlőbirtok, Ludányi Balázs	1.590,-	9.500,-
Szürkebarát, 2018, Mátra, H	5,3 €	31,67 €
Váli "Héjon szürke" ^{enomatic}	1.090,-	6.590,-
Szürkebarát, 2017, Badacsony, H	3,63 €	21,96 €
Barta Öreg Király Furmint Válogatás 	2.490,-	16.450,-
Furmint, 2015, Tokaj, H	8,30 €	54,83 €
Jakab Pince Tokaji Cuvée		7.250,-
Furmint, Hárslevelű, 2017, Tokaj, H		24,16 €
Heumann Rajnai Rizling		7.450,-
Rajnai Rizling, 2016, Villány, H		24,83 €
Homonna Furmint- Hárslevelű		11.450,-
Furmint-Hárslevelű, 2017, Tokaj, H		38,17 €

Külföldi fehérborok/ International white wine

Pascal Jolivet Sancerre ▼	1.850,-	12.950,-
Sauvignon Blanc, 2017, Sancerre, Fr	6,16 €	43,16 €
Chablis Domaine Fevre Nathalie & Gilles▼	2.290,-	13.690,-
Chardonnay, 2018, Burgundy, Fr	7,63 €	€45,63 €

Prices are in HUF 1 Euro = 300,- Ft
H-1061. Budapest, Andrásy út 8. +36 1 611 7090



100ml



750ml

Villa Huesgen By the Glass Riesling ^{enomatic}	1.400,-	8.150,-
Riesling, 2018, Mosel, D	4,7 €	24,96 €
Schloss Gobelsburg Steinsetz ▼	2.100,-	12.500,-
Grüner Veltliner, 2017, Kamptal, At	7 €	41,66 €
Bernhard Ott		14.500,-
Riesling, Feuersbrunn, 2017, Wagram, At		48,33 €
Peter Jakob Kuhn Hallgarten Rheinschieffer		13.500,-
Riesling, 2017, Rheingau, D		45 €
Vincent Girardin Santenay Blanc		21.500,-
Chardonnay, 2016, Burgundy, Fr		71,67 €
Rosé		
Pátzay Rosé	1.200,-	6.990,-
Pinot Noir, 2018, Badacsony H	4 €	23,3 €
Marrenon Petula Rosé	1.390,-	8.990,-
Syrah, Grenache, 2018, Provence Fr	4,63 €	29,63
Magyar vörösbork/ Hungarian red wine		
Pastor Kadarka	1.150,-	6.990,-
Kadarka, 2016, Szekszárd, H	3,83 €	23,3 €
Gál Lajos Bikavér Superior	1.250,-	7.550,-
Kékfrankos, Merlot, Cabernet Sauvignon, Pinot Noir, Kadarka, Cabernet Franc, 2017, Eger, H	4,17 €	25,16 €
Bencze Birtok Pinot Noir	1.500,-	8.950,-
Pinot Noir, 2015, Badacsony, H	5 €	29,83 €
2HA Tabunello ^{enomatic}	1.900,-	12.450,-
Sangiovese, 2017, Badacsony, H	6,3 €	41,5 €
Luka Enikő Kékfrankos ^{enomatic}	1.950,-	12.000,-
Kékfrankos, 2018, Sopron, H	6,5 €	40 €
Tűzkő Merlot	1.650,-	9.990,-
Merlot, 2013, Tolna, H	5,5 €	33,3 €
Ikon Cabernet Franc ^{enomatic}	1.690,-	10.990,
Cabernet Franc, 2017, Balatonboglár, H	5,63 €	36,63 €
Heumann Terra Tartaro ▼	3.400,-	22.500,-
Cabernet Sauvignon, Merlot, Cabernet Franc, 2013, Villány, H	11,33 €	75 €
Chateau Teleki Csányi ▼	2.490,-	14.990,-
Merlot, 2003, Villány, H	8,3 €	49,96 €
Tiffán's Cuvée Carissimae ▼	2.750,-	17.850,-
Cabernet Franc, Cabernet Sauvignon, 2015, Villány, H	9,17 €	59,5 €
Teleki Redy		7.850,-
Syrah, Portugieser 2018, Villány, H		26,1 €
Csányi Kővilla		7.850,-
Cabernet Sauvignon, 2015, Villány, H		26,1 €
Teleki Tradíció Villányi Franc Kopár		14.500,-
Cabernet Franc, 2015, Villány, H		48,33 €

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10% service charge will be added
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