



TIGRIS
restaurant

COLD APPETIZERS

Baby romaine salad, goat cheese, baby vegetables

11 € / 3500 HUF

Smoked trout,
"Waldorf salad"

12 € / 3900 HUF



SOUPS

Rabbit consommé with sage, wonton noodles, mangalica ham

8 € / 2400 HUF

Goulash soup, beef cheeks, potato, carrot

8 € / 2400 HUF



HOT APPETIZERS

"Hortobágy" ravioli,
lyon onion

12 € / 3800 HUF

Quail, kohlrabi, marjoram

15 € / 4600 HUF

5 COURSE DEGUSTATION MENU

The most popular dishes carefully
selected by the Chef

72 € / 22500 HUF



FOIE GRAS SPECIALITIES

Foie Gras traditional, chamomile jelly,
apricot caviar

16 € / 4900 HUF

Foie Gras, mangalica ham,
paprika, strawberry caviar

14 € / 4500 HUF

Foie Gras, truffle, plum,
dark chocolate

14 € / 4500 HUF

Cold Foie Gras selection

22 € / 6900 HUF

Roasted Foie Gras,
mango variations

17 € / 5500 HUF

Roasted Foie Gras, pear, polenta

31 € / 9900 HUF

MAIN COURSES

Codfish, bulgur, arugula, basil

24 € / 7500 HUF

Guinea fowl supreme, vanilla
cauliflower, pearl barley, chervil

19 € / 5900 HUF

Duck breast, orange endive,
cottage cheese gnocchi, turkish
hazelnut

21 € / 6500 HUF

Mangalica cheeks-belly duo,
"dödölle", Foie Gras velouté

22 € / 6900 HUF

Rack of lamb, zacusca, hummus

31 € / 9900 HUF

Angus beef "Budapest" style

31 € / 9900 HUF



DESSERTS

"Dobos" cake

7 € / 2200 HUF

Apricot, yogurt, citrus

7 € / 2200 HUF

Lactée Caramel panna cotta,
raspberry

7 € / 2200 HUF

Hungarian cheese selection

10 € / 3000 HUF



Our Sommelier Zoltán Waller will assist you to find the perfect food-wine pairing. The collection is one of a kind, we have more than 5000 bottles, you can choose from 220 different Hungarian wines.
Chef: László Jámbor, General Manager: Zoltán Sárvári

A 12 % service charge is added to the bill.

For food allergy information please ask our waitstaff.