



TIGRIS
restaurant

COLD APPETIZERS

Oakleaf lettuce,
beetroot variations

12 € / 3700 HUF

Beef tartar, steak ham,
mustard

13 € / 4200 HUF



SOUPS

Goose consommé, tortellini,
vegetables

9 € / 2700 HUF

Goulash soup, beef cheek,
potato, carrot

9 € / 2700 HUF



HOT APPETIZERS

"Hortobágy" ravioli,
lyon onion

12 € / 3900 HUF

Quail, turnip, coffee, mushroom

15 € / 4600 HUF

5 COURSE DEGUSTATION MENU

The most popular dishes carefully
selected by the Chef

71 € / 22 500 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

Four seasons of Foie Gras

22 € / 6900 HUF

Roasted Foie Gras, cardamom,
dates, Bishop's bread

17 € / 5500 HUF

Roasted Foie Gras, pumpkin,
walnut, fig

31 € / 9900 HUF

MAIN COURSES

Pike-perch, spelt, saffron,
shallot

24 € / 7500 HUF

Duck breast, sweet potato,
mangalica bacon, brussels sprouts,
paprika

21 € / 6500 HUF

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

22 € / 6900 HUF

Venison fillet, beetroot,
chocolate, black salsify

28 € / 8900 HUF

Rack of lamb, bean variations

31 € / 9900 HUF

Angus beef „Budapest“

31 € / 9900 HUF



DESSERTS

„Dobos“ cake

8 € / 2400 HUF

White chocolate, lemon,
sour cream

8 € / 2400 HUF

Chestnut, truffle,
mulled wine

8 € / 2400 HUF

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.