



Clarisse

DEGUSTATION MENU

7 course 42 900 Ft

WINE PAIRINGS

„Harmony”
39 900 Ft

„Unique”
169 900 Ft

Available on: Wednesday - Saturday

STARTERS

Trout X Lemon
[4, 6, 7]
7 950 Ft

Beetroot, mushroom, parsley
4 550 Ft

Duck liver terrine, brioche
[1, 3, 7, 8]
8 950 Ft

SOUPS

Fermented cucumber, pumpkin seed
[1]
3 950 Ft

Goulash,
dill-cottage cheese scone
[1, 3, 7, 9]
4 550 Ft

MAINS

Stuffed red pepper
[5, 9]
6 750 Ft

„Gödöllő” chicken
[1, 3, 7, 9]
9 550 Ft

Mangalica, kohlrabi, pearl barley
[1, 3, 7, 9]
11 950 Ft

Monkfish, zucchini, mangold
[4, 7, 9]
9 550 Ft

Wagyu filet, celery,
pine, forest mushrooms
[3, 7, 9]
29 550 Ft

DESSERTS

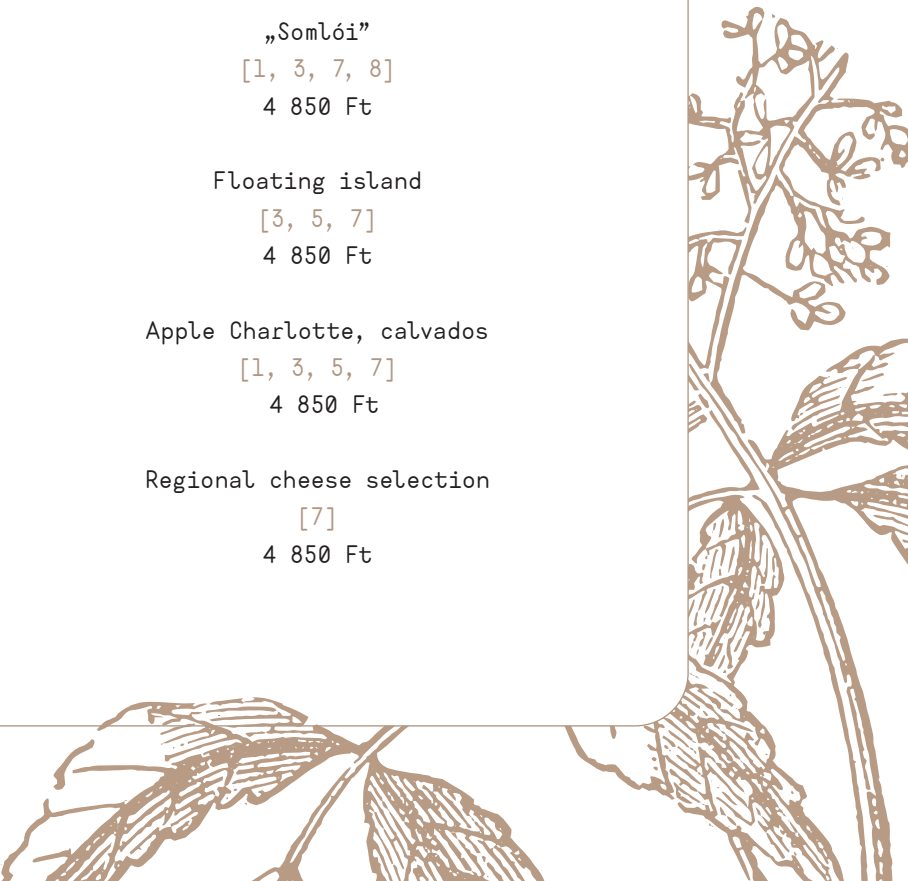
Pear tarte, raspberry-rose
[5]
4 850 Ft

„Somlói”
[1, 3, 7, 8]
4 850 Ft

Floating island
[3, 5, 7]
4 850 Ft

Apple Charlotte, calvados
[1, 3, 5, 7]
4 850 Ft

Regional cheese selection
[7]
4 850 Ft





Clarisse

OPENING HOURS

Wednesday - Saturday: 18:30 - 23:30

Clarisse a'la carte menu is available for resident hotel guests only:

Sunday - Tuesday: 18:00 - 22:30

Last kitchen order: 21:00

EXECUTIVE CHEF

György SZÚCS

CREATIVE CHEF

Richárd FARKAS

RESTAURANT MANAGER

Brigitta RUDI

MANAGED BY

TRA Real Estates Kft.

1026 Budapest, Pasaréti út 122-124.

TAX NR.

25372175-2-41

ALLERGENS

1. Gluten / 2. Crustacean / 3. Egg / 4. Fish / 5. Peanut / 6. Soy / 7. Milk and diary
8. Tree nuts / 9. Celery / 10. Mustard / 11. Sesame / 12. Sulfits / 13. Lupins / 14. Shellfish

Our prices include VAT.

The indicated prices are all subject to 15% service fee.

