

MBH BANK  
GOURMET  
FESZTIVÁL  
MENÜ

**+52 EVENT&GASTRO HALL - ETYEK 104**  
 ■ Beef tail, brisket and tongue taco  
 ■ Nuptial, vegan stuffed cabbage in an earthen pot 🍴🌱  
 ■ Pork lard pastry with plum palinka and plum jam

**101 BISTRO 101**  
 ■ Charcoal grilled Char siu spare rib bao  
 ■ Daikon radish bao 🍴  
 ■ Lu wei duck leg bao  
 Sichuan ox tongue & coriander ■

**42 RESTAURANT 28**  
 ■ Smoked lettuce, asparagus, elderflower 🍴🌱  
 ■ Breaded chicken bao  
 ■ Potatoes, sausage from Békéscsaba, marjoram

**A FLÓDNIS 53**  
 ■ Flódní (rich layered cake with jam and poppyseed and walnuts)  
 ■ Lemon pie  
 ■ Gerbeaud  
 ■ Apple cake  
 ■ Poppy seed-walnut ball

**A KONYHÁM STÚDIÓ 365 19**  
 ■ Breaded carrot (carrot-dog)  
 ■ Wild boar backbone  
 ■ Cold farmer's cheese ball

**ALABÁRDOS 16**  
 ■ Omelette, black garlic, mushrooms, hollandaise sauce 🍴  
 ■ Trout ceviche, shrimp tartare, marmite 🍴  
 ■ Yoghurt, mango, citrus

**ARANY KAVIÁR ÉTTEREM 47**  
 ■ Steak tartare, caviar, ramsons 🍴  
 ■ Charcoal grilled oyster, roe, parmesan 🍴  
 ■ Aged sturgeon "sausage", BBQ 🍴  
 ■ "Apple pie", smoked farmer's cheese, elderflower

**BAALBEK LIBANONI ÉTTEREM 7**  
 ■ Mixed grill (lamb rib or chicken skewer) with french fries, tahini and garlic sauce  
 ■ Falafel with fresh lettuce, tahini sauce and french fries 🍴  
 ■ Ice cream topped with cotton candy and caramel sauce

**BALTAZÁR GRILL 63**  
 ■ Grilled pineapple with coconut cream, pecan crumble, chilli, coriander and pink peppercorn  
 ■ BBQ burger with bacon jam, crispy maple bacon, spicy cheese sauce and crispy onions  
 ■ Zuki ice cream

**BISTRO SPARHELT 88**  
 ■ Cold marrow squash stew with fermented pickle and smoked sturgeon from Keszthely  
 ■ Greek lamb with tomato and fresh bread

**BOBAJKA ÉTTEREM ÉS KÁVÉZÓ 64**  
 ■ Paprika velouté, smoked trout, farmer's cheese 🍴  
 ■ Hortobágy style crepe  
 ■ Plum dumpling

**BOMBAY BUDAPEST 30**  
 ■ Minced lamb dosa, mint chutney, tomato chutney 🍴  
 ■ Bombay Trio  
 ■ Daulat Ki Chaat Cashew Mousse 🍴  
 ■ Daal Khichdi - Taste of India 🍴  
 ■ Pani Puri Bomb 🍴

**BORI MAMI ÉTTEREM 22**  
 ■ Ratatouille, forest scent 🍴  
 ■ Mátrai borzaska (pork chops coated in grated potatoes) 🍴  
 ■ Red pepper, raspberry, white chocolate 🍴

**BORKONYHA, TEXTÚRA 92**  
 ■ Mangalitsa, morel, radish  
 ■ Trout, cauliflower, dashi 🍴  
 ■ Summer breeze

**BUJA DISZNÓ(K) 81**  
 ■ Lali's Tonkatsu Ramen  
 ■ Japan style Spaghetti Bolognese  
 ■ Katsu Sando  
 ■ Japanese style farmer's cheese dumplings

**BYBLOS FINE LEBANESE & LEVANTINE CUISINE 45**  
 ■ Mezzeh selection 🍴  
 ■ Mixed grill 🍴  
 ■ Beef kofta with eggplant and tahini 🍴  
 ■ Byblos baklava

**CAKE & MORE BY GARANNIKOVA 61**  
 ■ Russian heart  
 ■ Napoleon  
 ■ Eclair  
 ■ Pavlova  
 ■ Brownie

**CHEZ DODO ARTISAN MACARONS 90**  
 ■ French macarons 🍴  
 ■ Mignons  
 ■ Madeleine  
 ■ Financier

**COSTES DOWNTOWN 11**  
 ■ Wild hake on charcoal grill, mangalitsa lardo, sauté gourmand 🍴  
 ■ Charcoal grilled aged Hungarian pigeon, caviar, black-berry jus, seasonal foraged plants 🍴

**COSTES IZAKAYA 10**  
 ■ Smoked and slow roasted mangalitsa and tahi trout coconut ceviche 🍴  
 ■ Thai style smoked salmon ceviche 🍴  
 ■ Saigon style seafood ceviche 🍴

**COSTES RESTAURANT 12**  
 ■ Milk-fed lamb, celery, aubergine, bell pepper 🍴  
 ■ Our vanilla ice cream 🍴

**DIGÓ NÁPOLYI PIZZA 102**  
 ■ Margherita 🍴  
 ■ With truffle  
 ■ Burrata x coppa  
 ■ Pea x zucchini 🍴  
 ■ Black pudding

**ENSŐ 77**  
 ■ Cricket 🍴  
 ■ Tripe  
 ■ Sour cherry soup 🍴🌱

**ÉMILE 72**  
 ■ wild mushroom lángos 🍴  
 ■ Oxtail burger  
 ■ Cherry doughnut  
 ■ Flower lemonade  
 ■ Surprise kids' menu

**FLAVA KITCHEN & MORE 66**  
 ■ Flava bun  
 ■ Lamb kofta, naan, kimchi, red cabbage  
 ■ Babka, milk ice cream

**FLEISCHER RESTOBAR 26**  
 ■ Fermented butternut squash, dill, granny smith apple 🍴🌱  
 ■ Bao, pork bacon, kimchi  
 ■ Pistachio, raspberry, „namelaka” 🍴

**GERBEAUD 70**  
 ■ Lemon mignon  
 ■ Cognac cherry dessert  
 ■ Vanilla cream puff  
 ■ Salted peanut apricot slice  
 ■ Esterházy slice  
 ■ Macarons

**GOODBAR MILLENÁRIS 40A**  
 ■ Tokyo tartar slider  
 ■ Gravlax slider  
 ■ Angus slider  
 ■ Mini duck wrap  
 ■ Mini Smashed Juicy

**GUNDEL ÉTTEREM KÁVÉHÁZ 93**  
 ■ Pickled pike perch with wild garlic and buckwheat 🍴  
 ■ Nyírség style duck meatball soup 🍴  
 ■ Summer surprise by Sefasztala

**GUSTO13 BISTRO & DELICATE 21**  
 ■ Marrow squash stew, ramsons, dill 🍴🌱  
 ■ Venison backbone from Öreglak, Jerusalem artichoke, mushrooms, pine 🍴

**GÓRÉ 20**  
 ■ Cabbage with tomatoes 🍴  
 ■ Mangalitsa and Jerusalem artichoke

**HIBISCUS ÉTTEREM BY JANKOVICH HOTEL 4**  
 ■ Kimchi chigae 🍴  
 ■ Kimchi 🍴  
 ■ „Brassói” & bell pepper & sour cream (1st day) 🍴  
 ■ Game style veal & Sittake (2nd day)  
 ■ Catfish & cauliflower (3rd day) 🍴

**HORGONYZÓ KISVENDÉGLŐ 5**  
 ■ Horgonyzó style fish crackling with marinated Allium and herbs tartar sauce  
 ■ Hortobágy style pike perch chops with wild garlic waffle and chives cucumber salad  
 ■ Momma Magdi's famous waffle with strawberry and whipped cream with basil

**HÜSSZABÓSÁG - HENTESBOLTOK BUDÁN 89**  
 ■ Steak

■ Grill sausage  
 ■ Duck terrine

**KISTÜCSÖK - FOOD & ROOM 23**  
 ■ Green pea stew with mangalitsa "bao" 🍴  
 ■ Buckwheat mushroom pâté with onion salad and crispy bread 🍴🌱

**KREINBACHER BISTRO 49**  
 ■ Breaded veal | potato | cucumber | chives  
 ■ Salmon trout | sushi rice | avocado 🍴

**LAUREL BUDAPEST 99**  
 ■ Brioche, mangalitsa spare rib, cheese from Szuha-valley  
 ■ Oxtail, duck liver, wild garlic 🍴  
 ■ Pork lard puff pastry, black garlic, plum jam

**LOKAL47 17**  
 ■ Hortobágyi style crepe with organic buffalo, porcini  
 ■ Pak choi, potatoes, pickled wild garlic flower 🍴🌱  
 ■ Goat dried cheese whey dumplings & strawberries - Zala in the Millenáris

**LUA RESORT BALATONFÜRED 25**  
 ■ The View by LUA Hot Dog

**MANGALICA ÉS TÁRSAI 29**  
 ■ Special grilled sandwich with spare rib  
 ■ Pulled Pork sandwich  
 ■ Grill hot-dog

**MON PETIT DESSERT BOUTIQUE 98**  
 ■ Dandelion-sunflower-sour cream  
 ■ Wild hops-strawberry-almond 🍴  
 ■ Pistachio-black currant  
 ■ Mon Petit ice cream 🍴  
 ■ Smoked salt-cherry-bean-to-Bar chocolateé 🍴

**MORZSA PÉKSÉG ÉS BISZTRÓKONYHA 79**  
 ■ Fish and potato 🍴  
 ■ Goulash meat 🍴  
 ■ Sunshine confectionery 1988 🍴

**MÁK RESTAURANT 74**  
 ■ MÁKlángos (deep fried flatbread) 🍴  
 ■ Stuffed mangalitsa flank, fermented asparagus  
 ■ Millet, pine jam, white currants 🍴🌱

**NASPOLYA NASSOLDA 94**  
 ■ Hibiscus, pomegranate, salted chocolate 🍴🌱  
 ■ Strawberry, fig, passion fruit 🍴🍴  
 ■ Black sesame seed, matcha 🍴🌱  
 ■ Cashew caramel chai latte 🍴🍴  
 ■ Chocolate „too-raw” 🍴🍴

**NATURA HILL ZEBEGÉNY ECOTTAGE\*\*\*\* & SLOW FOOD BISTRO 62**  
 ■ Fermented corn flatbread, charcoal-grilled radish, radish kimchi, mangalitsa chaps 🍴  
 ■ Fermented corn flatbread, charcoal-grilled radishes, radish kimchi 🍴🍴  
 ■ Home made veggie chips from our own organic garden - Recommended with wine or as soup with hot water 🍴🍴  
 ■ Traditional Hungarian sweet Zizi with lavender - Gourmet Festival must-have 🍴🍴

**NOUR - ART OF DESSERTS 55**  
 ■ Twist & Truff 🍴

**ONYX MŰHELY 71**  
 ■ Sunshine - kneaded dough, sweet potato, aged hard cheese, almond tahini, kombucha, black garlic, sage, saffron 🍴  
 ■ Suburb - cauliflower, yellow beet, kale, black celery, truffle, wild rice, basil, popcorn sauce 🍴🍴  
 ■ Chirp - buckwheat malt, black honey, sunflower sauce, horseradish ice cream, chamomile powder 🍴

**OSZTRIGASOMMELIER 86**  
 ■ Oyster 🍴

**ÖREG PRÉS ÉTTEREM 54**  
 ■ Bread and dripping with apple and onion 🍴  
 ■ Pumpkin seed cream with dried tomatoes (Vegan) 🍴🌱  
 ■ Summer rolls, „Schwab kimchi”, green pepper sauce 🍴  
 ■ Game style rabbit, wild sourdough napking dumplings, fermented root vegetables  
 ■ Dried cheese whey dumplings, strawberries, sour cream

**PANIFICIO IL BASILICO 36**  
 ■ Mangalica nel giardino fiorito  
 ■ Profumi del Bosco  
 ■ Il Giardino 🍴  
 ■ Caramelized melon, goat cheese, tartlet  
 ■ Polenta, cherry, beetroot and smoked fish roe  
 ■ Cruffin with rhubarb and white asparagus

**PAVILLON DE PARIS 31**  
 ■ Duck liver „gerbeaud”, pecan, sour cherry, truffle  
 ■ Boeuf Bourguignon  
 ■ Sturgeon, elderflower, asparagus, rhubarb, strawberry 🍴

**POMO D'ORO 100**  
 ■ Maccheroncini al fumé - Smoked home made macaroni

pasta (tomato sauce, pancetta bacon, cream, parmesan, smoked buffalo, smoked paprika)  
 ■ Pizza sushi - mozzarella, pecorino - sheep's cheese, finocchiona salami  
 ■ Porchetta - homemade pig roulade with vegetable rubra sauce, frittelle potatoes  
 ■ Fusilli burro e oro - homemade fusilli pasta with buttery tomato sauce  
 ■ Trilogia di dolci: Cannoncini - puff pastry rolls filled with vanilla cream, Bigné - lemon cream donut with raspberry sauce, Tartelletta alla frutta - mini fruit basket

**PÁRISI PASSAGE RESTAURANT 57**  
 ■ Goose liver cake, sour cherry chutney, brioche, walnut crunch  
 ■ Tender, sticky beef, Vászoly style cheese dumpling, green apple ragout  
 ■ Lemon tart, honey cream cheese, raspberry, salted lemon

**PÁVA 34**  
 ■ Bear rilette / wild garlic pesto / porcini mushrooms  
 ■ Lamb sausage with tarragon / brioche / fermented cabbage  
 ■ Herb soup with donkey yoghurt / 5 year-old cheese / Marasmus mushroom 🍴  
 ■ Lamb au poivre / banush / mushrooms 🍴  
 ■ Vegan onion stew with parasol mushroom / polenta with walnuts and cheese / fermented beetroot 🍴🍴  
 ■ Homemade chocolate/ Hargi-tea gummy bears

**RUMOUR BY RÁCZ JENŐ 9**  
 ■ Duckling Breast, BBQ celery dashi emulsion

**RÓKUSFALVY ETYEK 73**  
 ■ Mangalitsa ribs with vanilla pumpkin velouté and fermented endive 🍴  
 ■ Poppy seed noodles with honey-dew and honeycomb

**SHO RESTAURANT, BAR & CAFÉ 75**  
 ■ Tom yum goong soup with shrimp  
 ■ Teriyaki lamb, sushi rice  
 ■ Teriyaki beetroot, sushi rice 🍴🍴  
 ■ SHO cake selection by Zsanett Várkonyi 🍴

**SUG'ART BY JUHOS JOCI 87**  
 ■ Leány-vár 🍴  
 ■ Kép-viselő  
 ■ Trilogia  
 ■ Viva la vida  
 ■ Summer dawn 🍴  
 ■ Vegan chocolate cake

**SZALETLY 18**  
 ■ Chicken stew  
 ■ Green pea stew with pickled bacon 🍴  
 ■ Apple „pie”

**SÜTIZZ CUKRÁSZDA 24**  
 ■ Miss poppy:chocolate, sour cherry, poppy seeds  
 ■ Lemon cloud dessert served in coconut with flowers  
 ■ Spring dessert  
 ■ Vegan raspberry chocolate  
 ■ Ice cream

**VASÚZLET 15**  
 ■ Shashlik 🍴  
 ■ Potato dumplings  
 ■ Hug

**WANG MESTER 44**  
 ■ Hot and sour soup  
 ■ Spring rolls 🍴  
 ■ Fried dumplings with meat 🍴  
 ■ Fried duck

**YAMA BUDAPEST ÉTTEREM 27**  
 ■ Tom yum soup 🍴  
 ■ Crispy sesame salad 🍴  
 ■ Roll selection: Tiger shrimp tempura, seared salmon; Salmon tempura guacamole; Salmon avocado; California  
 ■ Yuzus raspberry cheesecake

**ZAX HAND MADE CHOCOLATE 50**  
 ■ Hand made pralines  
 ■ Hand made chocolate bar and dragée 🍴  
 ■ Passion fruit mousse

**ZHU&CO 56**  
 ■ Wenzhou roll (with meat and shitake mushrooms) 🍴  
 ■ Wonton dumplings (with meat, spicy) 🍴  
 ■ Beef slices with coriander and glass noodles (limited offer) 🍴  
 ■ Tangyuan (my mom's childhood favourite: sesame seed rice balls) 🍴

🍴 GLUTÉNMENTES  
 🌱 AKTÍVMENTES  
 🍴 VEGA  
 🍴 VEGÁN