

+52 EVENT & GASTRO HALL

- Apple lángos with toasted pickled cabbage & baked sour cream
- Pork belly stew in earthenware with apple lángos & baked sour cream
- Hungarian apple puszedli with apple compote & cider mousse

101 BISTRO

- Sichuan Spinach
- Popcorn Prawn Bao
- Garlic chives & Pork Jiaozi
- Raspberry Mooncake

42 RESTAURANT

- Potato, elderflower
- Beef chuck, corn, green curry
- Octopus Hot Dog, fennel, kimchi

A FLÓDNIS

- Flódni
- Apple pie
- Lemon pie
- Gerbeaud
- Strawberry yoghurt cake

ARANY KAVIÁR ÉTTEREM

- Asparagus, green apple, dill
- Bao, fried octopus, corn, chimichurri
- Chicken liver, eggplant, wild cherry flower
- "Piña Colada"

BAALBEK

- Labneh
- Mixed grill lamb chops or Shish Tawouk with french fries, tahini & garlic sauce, and pita bread
- Falafel with Fattoush salad, hummus, tahini, french fries, and pita bread
- Mohalabieh: Lebanese sweet milky pudding with rose water and pistachio

BALAGAN

- Mango and beetroot hummus, cashew tahina, pickled mango, sourdough cocktail pita
- Smoked red tuna ceviche, asparagus, radish, red lemon
- Mini burgers (lamb kofta, pickled purple onion, alantro / goose pljeskavica, ajvar, relish)
- Pistachio baklava, mascarpone cream, raspberry
- Gillardeau Oyster, Balagan topping

BISTRO SPARHELT

- Kaiserschmarren, fried strawberry salad, elderflower, charvil
- Asparagus soup, asparagus salad, deep fried wild garlic
- Grilled chicken breast, baby romaine lettuce with salad sauce

BOBAJKA ÉTTEREM & KAVÉZÓ

- Mangalica croquet
- Foie Gras mignon with brioche
- Cherry-poppy seed "cake"

BOMBAY BUDAPEST

- Lakshmi
- Prithvi Trio
- Carelaisma
- Annapurna

BORKONYHA TEXTURA

- Flower Garden
- Thai cappuccino
- Gnocchi with truffle and parmesan

BUJA DISZNO(K)

- My mom's cold squash pottage with fried chicken neck
- My wife's bizarre toasted sandwich
- My daughter's favorite Tonkatsu
- My lush girlfriend's Hortobágyi pancakes

BYBLOS RESTAURANT – FINE

LEBANESE & LEVANTINE CUISINE

- Baklava
- Mezze selection
- Grill Mix: Kebab, Shish Taouk, Shish kebab, with rice and tahini sauce

CAKE & MORE

BY GÁRANNIKOVA

- Pavlova
- Napoleon
- Russian Heart
- Caviar crêpes
- Éclair

CHEZ DODO

MACARON MANUFAKTURA

- Macaron
- Mignon
- Macarons and mignons

COSTES DOWNTOWN ÉTTEREM

- Veal Tartelette bites (3 pcs)
- Tomato, Rhubarb, Red Shiso, Umeboshi
- Grapefruit, Pistachio, Pumpkin Seed Oil, Tarragon

COSTES RESTAURANT

- Potato Masala Dosa Pani Puri, Mangalica ham, smoked sour cream
- Duck Liver, Beetroot Chutney, Ugandan Vanilla
- Mango, Coconut, Passion Fruit

DIGÓ NÁPOLYI PIZZA

- Focaccia selection
- Marinara
- Margherita
- Beetroot and pistachio
- Salmon and spinach
- Strawberry and speck
- Orange and pepper

FEKETE ZSÓKA

MANGALICA FARM

ÉS JENŐI PEKÉSGÉ

- Salty bacon peasant bread bites with fermented strawberries
- Mangalica appetizer with bread selection
- White and paprika mangalica sausage creams, flavored mangalica fat, with bread selection

FLAVA KITCHEN & MORE

- Beijinhos
- Crispy Chicken and Waffles
- Mushroom Shawarma

GUNDEL RESTAURANT

- The original Gundel pancake and the Rákóczi-túrós cottage cheese cake
- Marinated, home-smoked trout with cucumber and green apple
- Gundel beef loin stew

GUSTO13 BISTRO & DELICATE

- Smoked peppers, tomatoes, green strawberry-rie, sour cream
- Sturgeon, white asparagus, gooseberry, dill
- Strawberries, sorrel, juniper berries

HOPPA! BISTRO

- Hortobágy Angus Denver minute steak, takoyaki, cheddar, spring onions
- Mangalica roulade, fermented cucumber, asparagus, potato
- Piemonte hazelnuts, cream cheese, caramel, lime

ISZKOR – MALYINKA

- Wild boar croquet, saffron aioli
- Local goat cheese from Mónosbél, asparagus, strawberry, elderflower
- Horhos Valley lamb skewers, real farm eggs, wild mushrooms from the Bükk forests
- Roasted mangalica ear, "pea velouté"

JOURI – A BLEND OF MOROCCAN & LEBANESE CUISINE

- Kunafa pudding
- Couscous salad with mint coriander
- Beef Tagine with Couscous
- Chicken Tajine with saffron rice

KÁDÁR ÉTKEZDE

- Sölet with egg and sourdough bread
- Beef stew, Tarhonya
- Beef "Tafelspitz", parsley new potato, sour cherry- tomato- or bread sauce (sauce of your choice)

KISTÚCSÓK FOOD & ROOM

- Spring vegetables with green curry sauce
- Rabbit Saddle with Hunter's Stew and toast

KOLLÁZS – BRASSERIE & BAR

- Chilled green pea soup
- Sea Bream Tartare
- Croque Monsieur
- Paris Brest
- Croissant

LAUREL BUDAPEST

- Duck cracklings, apricot, Caramel Choux
- Kalács, king oyster "pastrami"
- Stuffed paprika

LOKAL47

- Chili con Verduras, pickled asparagus, verjus
- Rice pancake with honeycomb & strawberry, goat cheese
- Angus beef Hunter's Stew, mustard seed, bell pepper

MAJORELLE – A TASE OF MOROCCO

- Chicken Lemon Tajine
- Beef and Prune Tajine
- Beef tongue
- Octopus tentacle
- Majorelle salad

MÁK RESTAURANT

- Hungarian egg dumplings
- MÁKlángos
- Hungarian Cigányka sausages

MANGALICA ORIGINAL MONTE NEVADO

- Mangalica Coppa 12 month dry aged collar
- Mangalica loin, asian cabbage salad
- Mangalica collar steak, asian cabbage salad
- Mangalica shoulder pulled pork sandwich

NASPOLYA NASSOLDA

- Hanga: strawberry-fig-passion fruit
- Viola: Hibiscus, pomegranate, salted chocolate
- Forget-me-not: Matcha-strawberry-yuzu
- Raspberry: Jasmine

NATURA HILL ZEBEGÉNY X NATU.FARM

- Millet grits with sorrel, elderflower kombucha and marinated strawberries
- Mangalica and sorghum bowl - Sorghum, cucumber kimchi, sugar pea, crispy mangalica ear and shoulder
- Mushroom and sorghum bowl - Sorghum, cucumber kimchi, sugar pea, grilled oyster mushroom
- Refreshers: lavender spritz and natu.farm bio elderflower syrup
- Lavender "zizi" - a mainstay of the Gourmet Festival

NOUR – ART OF DESSERTS

- Nour x Unicorn Barista: ice cream latte

OPUSZ TEREM BY ONE ELEVEN

- Dancing Goat
- Egg Opusz style
- Avocado Toast 'but different'
- Sweet & salty granola dessert

OSZTRIGASOMMELIER

- Oyster Rockefeller
- Gillardeau Oyster
- Krystale Oyster

PAJTA

- Polenta
- Empanada
- Ham selection

PANIFICIO IL BASILICO

- Women's Whim
- Sei Formaggi
- Green asparagus

PÁRISI PASSAGE RESTAURANT

- Chilled strawberry velouté, basil Panna Cotta
- Foie Gras, honeycomb toffee, raspberry, hazelnut crumble and homemade brioche
- Tender flat iron steak, mashed potatoes with caramelized butter, amarena cherry

PASARÉT BISZTRÓ

- Green pea velouté with mint
- Green pea velouté, mint, pork cheek "spring rolls"
- Roasted veal liver, mashed potato, smoked padron pepper
- 10 month cured mangalica collar, homemade bread
- Fried veal leg, tartare, pickled veggies

PASTRAMI ÉTTEREM

- Corned beef, horseradish cream, fermented squash, pumpernickel crumbs
- Pastrami smoked beef brisket, sour cherry chutney, spicy potato dumpling
- Corned beef, sorrel pesto, bean salad, smoked egg
- Reuben sandwich, side salad

PÁVA

- Shepherd's brunch
- Lamb neck soup
- Grilled lamb Udvahelyi style, potato salad
- Vegan eggplant mix - csángó bread, dried tomato, roasted paprika, salad
- Eggplant cream on bread (with mayo or vegan)
- Salty puff cake - with baked plum or tarra-gon and apple

POMO D'ORO

- Parigina Napoletana - neapolitan stuffed pizza with puff and yeast dough, ham, cheese
- Octopus "hot dog" - with octopus tentacles, smoked buffalo mozzarella sauce, Italian BBQ sauce
- Pizza Padellino Carbonera (black pasta, mozzarella, carbonara sauce, guanciale bacon)
- Pizza Padellino Carbonera Asparagus

- (black pasta, mozzarella, carbonara sauce, asparagus)
- Maccheroncini Napoletana - homemade macaroni with Neapolitan meatball ragout

SALT BAKERY

- Black pudding roll, onion, summer savory
- Cocoa rolls
- Cinnamon Apple babka
- Potato, cheese pogácsa
- Vegan banana and walnut cookie

SPILER BIERGARTEN

- Bavarian Sausage Pretzel Dog
- Spiler Biergarten Burger
- Pretzel

SUG'ART BY JUHOS JOCI

- Beaming Kiss
- Multisker
- Rákóczié
- Midnight Euphoria
- What's up crybaby?

SÜTIZZ CUKRÁSZDA

- Ice cream
- "Madame" dessert selection
- Puff pastry sticks with gouda cheese

UNOMAS TAPAS & BAR

- Andalusian cold tomato soup with olive caviar
- Cream selection with homemade mini bread
- Tampranillo glazed Basque roasted beef cheek with cauliflower puree and manchego cheese
- Grilled octopus with guacamole and kiwi picada
- Catalan Cream

WANG MESTER

- Hot and Sour soup
- Fried dumplings
- Homemade fried noodles
- Beijing duck leg

YAMA BUDAPEST ÉTTEREM

- Yama Chicken salad
- Taco Selection (3 pcs)
- Sushi selection (4 pcs) - Philadelphia roll, Spicy tuna roll
- Chocolate sesame bar, coconut ice cream

ZAX HAND MADE CHOCOLATE

- Handmade praline
- Handmade choco bar
- Dragée

ZHU & CO

- Knife-shaved noodles
- Jiaozi dumplings
- Coconut Tofu
- Wonton dumplings