

## STARTERS

<b>DUCK FOIE GRAS TERRINE</b> _____	<b>4 500 HUF</b>
spicy plum chutney, homemade brioche	
<b>SELECTION OF COLD CUTS</b> _____	<b>3 400 HUF</b>
regional dry and fresh charcuteries, farm cheese	
<b>BEEF - LAMB SAUSAGES</b> _____	<b>3 200 HUF</b>
cabbage - tomato pottage	
<b>SEA BASS TIRADITO</b> _____	<b>3900 HUF</b>
citrus, coriander, chilli	
<b>SELECTION OF TARTARS</b>	
select from:	
<b>BEEF</b> _____	<b>4 300 HUF</b>
<b>SALMON</b> _____	<b>3 900 HUF</b>
<b>TUNA</b> _____	<b>4 200 HUF</b>
coconut granité	



## SALADS

<b>BABY SPINACH SALAD</b> _____	<b>2 900 / 2 500 HUF</b>
crispy green beans, shaved almonds, 65 degree egg, bacon vinaigrette	
<b>MIXED GARDEN SALAD</b> _____	<b>2 200 / 1 800 HUF</b>
baby lettuce, cucumber, lemon vinaigrette	
<b>CLASSIC WEDGE SALAD</b> _____	<b>2 200 HUF</b>
Roquefort, bacon, iceberg lettuce	
<b>BURRATINA SALAD</b> _____	<b>3 200 HUF</b>
elderflower vinaigrette, cherry tomato	
<b>EXTRA TOPPINGS</b>	
<b>CASHEW NUTS</b> _____	<b>450 HUF</b>
<b>QUINOA</b> _____	<b>350 HUF</b>
<b>AVOCADO</b> _____	<b>450 HUF</b>
<b>CHICKEN BREAST</b> _____	<b>950 HUF</b>
<b>GRILLED SHRIMP</b> _____	<b>1 800 HUF</b>



## SOUP

<b>GOULASH SOUP</b> _____	<b>2 300 HUF</b>
beef cheek, roasted celery	
<b>BEEF CONSOMMÉ</b> _____	<b>2 300 HUF</b>
marrow bone, artisan bread, confit garlic	
<b>LEEK VELOUTÉ</b> _____	<b>2 200 HUF</b>
pressed mangalica cheek, marinated pearl onion, crispy buckwheat	



## MAIN COURSE

<b>VEAL SHOULDER 'PAPRIKÁS'</b> _____	<b>4 500 HUF</b>
homemade spaetzle, cucumber salad	
<b>CONFIT DUCK LEG</b> _____	<b>5 400 HUF</b>
duck foie gras velouté, pearl barley risotto	
<b>NEW ZEALAND LAMB RACK</b> _____	<b>8 500 HUF</b>
mint crust, green pea purée, potatoes	
<b>DELUXE ANGUS BURGER</b> _____	<b>5 400 HUF</b>
180g Angus prime beef, seared foie gras, shitake mushroom, hummus, onion jam and French fries	
<b>CHANTERELLE MUSHROOM POLENTA</b> _____	<b>3 800 HUF</b>
breaded carrot	
<b>ROASTED CHICKEN SUPRÉME</b> _____	<b>4 300 HUF</b>
cauliflower purée, caramelised cauliflower	
<b>MANGALICA SCHNITZEL</b> _____	<b>8 000 HUF</b>
potato salad, milk mayonnaise, pickled onions	



## DSK GRILL

<b>PETIT AGED ANGUS BEEF TENDERLOIN</b> _____	<b>7 900 HUF</b>
Uruguay / 160g	
USA / 160g	<b>13 500 HUF</b>
<b>AGED ANGUS BEEF TENDERLOIN</b> _____	<b>10 500 HUF</b>
Uruguay / 220g	
USA / 220g	<b>18 000 HUF</b>
<b>RIB-EYE STEAK</b> _____	<b>7 400 HUF</b>
Argentina / 200g	
Australia / 200g	<b>13 000 HUF</b>
<b>WAGYU AUSTRALIAN SIRLOIN</b> _____	<b>43 000 HUF</b>
aged 220 days	
<b>MANGALICA SIRLOIN STEAK</b> _____	<b>5 200 HUF</b>
200G	
<b>YELLOWFIN TUNA STEAK</b> _____	<b>11 000 HUF</b>
200G	
<b>TROUT FILLET</b> _____	<b>4 900 HUF</b>
170G	
<b>SALMON STEAK</b> _____	<b>5 400 HUF</b>
170G	
<b>FARM RAISED BABY CHICKEN</b> _____	<b>4 400 HUF</b>
300G	

## DSK

THE RITZ-CARLTON, BUDAPEST  
1051 BUDAPEST, ERZSÉBET TÉR 9-10.  
+36 (1) 429 5757  
www.dskbudapest.com

## IN-HOUSE DRY AGED BEEF



<b>BEEF TOMAHAWK</b> _____	price / 100g	<b>4 900 HUF</b>
Australia / 28 Days		
<b>BEEF T-BONE</b> _____	price / 100g	<b>4 600 HUF</b>
USA / Black Angus / 42 Days		
<b>BEEF RIB-EYE</b> _____	price / 100g	<b>5 500 HUF</b>
USA / bone-in Omaha / 35 Days		

ALL DRY AGED BEEF INCLUDE A CHOICE OF 1 SIDE AND 1 SAUCE

## SIDES

<b>FRENCH FRIES THICK CUT</b> _____	<b>950 HUF</b>
<b>FRIES DELUXE</b> _____	<b>1 250 HUF</b>
truffle oil, shaved Parmesan	
<b>MASHED POTATOES</b> _____	<b>950 HUF</b>
<b>ROASTED VEGETABLES</b> _____	<b>950 HUF</b>
<b>CLASSIC WEDGE SALAD</b> _____	<b>1 150 HUF</b>
Roquefort, bacon, baby Romaine lettuce	
<b>CABBAGE-TOMATO POTTAGE</b> _____	<b>950 HUF</b>

## SAUCES

<b>BÉARNAISE</b> _____	<b>850 HUF</b>
<b>CRUSHED PEPPERCORN SAUCE</b> _____	<b>700 HUF</b>
<b>HUNGARIAN HABANERO SAUCE</b> _____	<b>650 HUF</b>
<b>RED WINE SAUCE</b> _____	<b>850 HUF</b>
<b>SPICED BUTTER CAPERS AND FRESH SPICES</b> _____	<b>700 HUF</b>



## DESSERTS

<b>OUR FAMOUS ROYAL CHOCOLATE CAKE</b> _____	<b>2 500 HUF</b>
cassis sorbet	
<b>"ARANYGALUSKA" GOLDEN WALNUT DUMPLINGS</b> _____	<b>2 100 HUF</b>
yeast dough, vanilla, walnut, cranberry	
<b>POIRE BELLE HÉLÈNE</b> _____	<b>2 300 HUF</b>
puff pastry, caramel, ginger, sesame seeds	
<b>BLACK FOREST "CHAPTER ONE"</b> _____	<b>2 700 HUF</b>
brownie, Earl Grey cherry, rose pepper	
<b>PUMPKIN TART REVOLUTION</b> _____	<b>2 300 HUF</b>
orange sable, Grand Marnier ice cream, honey spiced quinoa	

