AGOS

CHRISTMAS COLLECTION

FESTIVE À LA CARTE MENU

MEDITERRANEAN LUXURY. HUNGARIAN SOUL

STARTERS

OSCIETRA CAVIAR & STRACCIATELLA — 9 990 HUF
creamy stracciatella cheese | Oscietra caviar | dill oil | preserved lemon | buckwheat tuile

FOIE GRAS ROYALE — 8 990 HUF
pan-seared duck foie gras | Tokaji Aszú gel | caramelized quince | brioche

JOSPER-GRILLED OCTOPUS — 8 490 HUF
saffron potato espuma | smoked paprika beurre blanc | crispy chorizo crumble

BLUEFIN TUNA CRUDO — 8 990 HUF
yuzu ponzu | avocado cream | finger lime | shiso | pickled radish

WINTER LOBSTER BISQUE — 7 990 HUF
butter-poached lobster tail | cognac cream | tarragon oil

MAINS

AGED ANGUS BEEF TENDERLOIN ROSSINI — 22 990 HUF
200g Angus beef tenderloin | foie gras | black truffle potato pavé | Madeira jus

VENISON LOIN — 18 990 HUF
juniper-glazed venison loin | celeriac purée | roasted baby beets | blackberry reduction

BUTTER-POACHED HALIBUT — 17 990 HUF
champagne beurre blanc | caviar potato mousseline | charred leek

CHRISTMAS DUCK DUO — 15 990 HUF
roasted duck breast | confit duck croquette | red cabbage textures | orange-port glaze

JOSPER-ROASTED CAULIFLOWER STEAK — 11 990 HUF
black truffle velouté | chestnut purée | pomegranate | smoked yogurt

SHOULD YOU HAVE ANY ALLERGIES OR SPECIAL DIETARY NEEDS, PLEASE LET US KNOW.
OUR WAITSTAFF WILL BE DELIGHTED TO PROVIDE DETAILED INFORMATION REGARDING INGREDIENTS.
KINDLY NOTE THAT A 15% SERVICE CHARGE WILL BE ADDED TO YOUR FINAL BILL.

TO SHARE

AGOS FESTIVE GRILL EXPERIENCE FOR TWO — **34 990 HUF**
Josper-grilled beef tenderloin medallions | duck breast | giant black tiger prawns | truffle fries | seasonal winter vegetables | house-made chimichurri | green peppercorn sauce

WITH JOSPER-GRILLED OCTOPUS — **+5 990 HUF**

SIDE DISHES

TRUFFLE FRIES — **3 490 HUF**
parmesan | parsley

POTATO GRATIN — **2 990 HUF**
Gruyère cheese | cream

JOSPER-GRILLED WINTER VEGETABLES — **3 290 HUF**
seasonal vegetables | herb oil

WINTER MIXED SALAD — **2 990 HUF**
baby leaves | pomegranate | walnut | citrus dressing

DESSERTS

BLACK FOREST 2.0 — **4 490 HUF**
Valrhona chocolate mousse | Amarena cherry | Kirsch gel | chocolate sponge

CHESTNUT MONT BLANC — **4 290 HUF**
chestnut cream | vanilla Chantilly | salted caramel | candied chestnuts

GOLDEN GINGERBREAD SPHERE — **4 990 HUF**
spiced mousse | orange compote | warm caramel sauce

PISTACHIO & WHITE CHOCOLATE OPERA — **4 690 HUF**
Sicilian pistachio cream | white chocolate ganache | raspberry coulis

CHEF'S RECOMMENDATION

STARTER Foie Gras Royale
MAIN COURSE Aged Angus Beef Tenderloin Rossini
DESSERT Black Forest 2.0

3-COURSE CHRISTMAS EXPERIENCE: 34 990 HUF / PERSON

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