

„Blest is the soul
where such a bloom
shall cling,
Though autumn comes,
still Borág wakes
in spring."

Gyula Juhász

SOUP:

CREAMY LENTIL SOUP 3.000 Ft
PORK KNUCKLE, MUSTARD SEED CAVIAR
allergen: mustard

GOOSE SOUP 3.500 Ft
MATZO BALL, ROOT VEGETABLES
allergens: egg, gluten, celery

STARTER:

DUCK PÂTÉ 4.500 Ft
PINE NUTS, APPLE MUSTARD, BRIOCHE
allergens: gluten, mustard, nuts, egg

CHEESE SELECTION 4.500 Ft
BY CHEESE MASTER TAMÁS SÁNDOR,
PLUM JAM FROM NOSZVAJ
allergens: dairy

FOCACCIA SANDWICHES:

CURED HAM, SUN-DRIED TOMATOES, 4.000 Ft
BASIL PESTO
allergens: gluten, nuts, dairy

SMOKED SALMON, CUCUMBER RELISH, 4.000 Ft
BALSAMIC RED ONION
allergens: gluten, fish

PROVOLONE, OLIVE TAPENADE, TOMATO, 3.800 Ft
PICKLED PEPPERS

Menu: 12:00 - 17:00

BORÁG
ÉTTEREM



"You come to us,
with youthful
Borág,
And ivy rich,
a garland
in your hair,
And in your eyes,
our vanished days
still shine,
Their gentle laughter
lingers softly there."

Gyula Juhász

SALAD:

MIXED LEAF SALAD, QUINCE DRESSING,
PUMPKIN SEEDS, ROASTED TURKEY BREAST — 4.500 Ft

MIXED LEAF SALAD, QUINCE DRESSING,
PUMPKIN SEEDS, SMOKED TROUT — 4.500 Ft
allergen: fish

MAIN COURSE:

CASARECCE — 5.500 Ft
BEETROOT, WALNUTS, MASCARPONE, SPICY SALAMI, PROVOLONE
allergens: dairy, gluten, nuts, egg

PIKE-PERCH FILLET — 6.500 Ft
HUNGARIAN FISH SOUP REDUCTION,
COTTAGE CHEESE FRITTER, PICKLED PEPPERS
allergens: fish, gluten, egg

CHICKEN BREAST — 6.500 Ft
PORCINI MUSHROOMS, SUN-DRIED TOMATOES,
CREAMY BASIL GNOCCHI
allergens: gluten, dairy

PANKO-CRUSTED PORK LOIN — 6.500 Ft
PARSLEY POTATOES WITH GOOSE FAT, FERMENTED RED CABBAGE
allergens: egg, gluten

RIB-EYE STEAK — 7.500 Ft
COGNAC GREEN PEPPERCORN SAUCE, TRUFFLE POTATO PURÉE
allergens: dairy, gluten

We charge a 12% service fee on our prices.
Prices are in HUF and include VAT.

BORÁG
ÉTTEREM

DESSERT:

MATCHA CHEESECAKE 3.500 Ft
CARDAMOM SOUR CHERRY ICE CREAM, PISTACHIO
allergens: gluten, dairy, nuts

COTTAGE CHEESE MOUSSE 3.500 Ft
KALAMANSI CARAMEL, CRUMBLE, TONKA BEAN
allergens: dairy, gluten

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CHEF:

ÁDÁM KREÁCSIK

At Borág, Chef Ádám Kreácsik brings familiar, comforting flavours together with modern culinary techniques. His dishes reflect a deep respect for ingredients and give culinary traditions a fresh, contemporary expression.

BORÁG
ÉTTEREM