

# ZAZIE

BISTRO — BAR

## STARTER

MARINATED BURNT MACKEREL WITH BERGAMOT AND CAVIAR (4, 7) 🍷 DRINK WITH IT: IL MOMENTO	3640.-
WILD VENISON CARPACCIO WITH BLACK FOREST FRUITS (1, 3, 6) 🍷 DRINK WITH IT: BERRY ISLAND	5480.-
RASPBERRY TOMATO ESSENCE WITH LOVAGE AND KÁPIA PEPPER (9, 10) 🍷	3080.-
DÁNIEL BÍRÓ'S "HORTOBÁGYI" MEAT-FILLED CREPES (1, 3, 7)	3480.-

## SOUP

SLOW-COOKED DUCK COMSOMMÉ WITH MEAT RAVIOLI (1, 3, 7, 9)	2840.-
MY FATHER'S GOULASH SOUP WITH PAPRIKA REFRESHMENT (9) 🍷	3460.-
CUCUMBER-FENNEL GAZPACHO WITH MARINATED TOMATOES (1, 9) 🍷	2860.-

## G&T

BERRY (PLYMOUTH SLOE, FENTIMANS INDIAN TONIC, BLUEBERRY, REDCURRANT)	4250.-
FLORAL (G VINE, FENTIMANS ELDERFLOWER TONIC, LEMON)	4250.-
ORIENTAL (ROKU, FENTIMANS ORIENTAL YUZU TONIC, ORANGE)	4250.-
PINK (MALFY ROSA, FENTIMANS PINK RHUBARB TONIC, GRAPEFRUIT, JUNIPER)	4250.-

## LIMONADE

CLASSIC 0,4L	1160.-
ELDERBERRY - CUCUMBER 0,4L	1390.-
SEA BUCKTHORN - BASIL 0,4L	1390.-
PEACH - ROSEMARY 0,4L	1390.-
FRESH ORANGE JUICE 0,25L	1250.-

## MAIN

PORK LOIN SCHNITZEL WITH POTATO SALAD FROM THE BROTHERS-IN-LAW (1, 3, 10)	5640.-
CHICKEN DRUMSTICKS FILLET WITH MASHED POTATOES AND CUCUMBER SALAD (5, 7) 🍷 DRINK WITH IT: ZAZIE GARDEN	3940.-
GRAY CATFISH STEAK FROM TISZA WITH CABBAGE CASSEROLE AND DILL (1, 3, 4, 5, 7, 9) 🍷 DRINK WITH IT: BAKER'S MARTINI	6140.-
SIRLOIN STEAK WITH SPRING COTTAGE CHEESE DONUTS AND WALNUTS (1, 3, 7, 8, 9) 🍷 DRINK WITH IT: SUNSET NEGRONI	11 280.-
VARIETY OF ONIONS WITH PEAR SALAD (6) 🍷 🍷 DRINK WITH IT: ROYAL BAY	3460.-
SORREL STEW FROM BERCEL WITH MANGALICA LOIN AND ROASTED CHARD (1, 7, 9)	7960.-

## SOFT

FILTERED WATER (STILL, SPARKLING) 0,75L	650.-
COCA COLA / ZERO / FANTA / SPRITE / GINGER 0,25L	690.-
ON LEMON (LIME, ORANGE, RHUBARB) 0,33L	1350.-
FENTIMANS TONIC (YUZU, ELDERBERRY, RHUBARB, LIGHT, INDIAN) 0,2L	1350.-
THREE CENTS (PINEAPPLE, PINK GRAPEFRUIT, CHERRY) 0,2L	1350.-
DÉR JUICE (APPLE, APPLE-PEACH, APPLE-STRAWBERRY, APPLE-ORANGE) 0,33L	1250.-

## COFFEE, TEA

ESPRESSO	690.-
CORTADO	790.-
CAPPUCCINO	890.-
CAFÉ LATTE	990.-
FLAT WHITE	1350.-
ESPRESSO & TONIC	1350.-
CHAI LATTE	990.-
MATCHA LATTE	990.-
HOT CHOCOLATE	990.-
LOOSE LEAF TEA	990.-

## SALAD

REFRESHING WALDORF SALAD (8, 9, 12) 🍷	2840.-
SALADE NIÇOISE (3, 10) 🍷	2860.-
+EXTRA: FRESH TUNA SASHIMI (4,6)	3920.-

## DESSERT

FLOATING ISLAND IN AN ELDERBERRY NEST (3, 7)	1980.-
RETRO CREAMY HOMEMADE PUFF PASTRY WITH RASPBERRIES (1, 3, 7) 🍷 DRINK WITH IT: ESPRESSO DAISY	2140.-
JAFFA CAKE (1, 3, 7)	2360.-

## BEER

DREHER GOLD	0,3L 800.-	0,5L 1200.-
PILSNER URQUELL	0,3L 800.-	0,5L 1200.-
BERNARD DARK	0,2L 800.-	0,4L 1200.-
BERNARD CELEBRATION LAGER 0,5L	1600.-	
HÜBRIS CHERRY 0,33L	1600.-	
HEINEKEN ZERO 0,33L	950.-	

## SIGNATURE COCKTAIL

IL MOMENTO – CITRUSY SWEET, REFRESHING APERITIF (BERGAMOT LIQUEUR, KUMQUAT, DRY VERMOUTH, GRAPE MUST, VERBENA)	3450.-
BERRY ISLAND – SMOOTH, FRUITY, FROTHY LONG DRINK (RUM, BLUEBERRIES, CASSIS, EGG WHITE, SODA)	3450.-
BAKER'S MARTINI – EXCITING, FULL-BODIED, TANGY SHORT DRINK (VODKA, BREAD SYRUP, CALAMANSI)	3450.-
ROYAL BAY – REFRESHINGLY SPICY, CASUAL LONG DRINK (VERMOUTH, PEAR, THYME-SALT)	3450.-
SUNSET NEGRONI – SUMMERTIME, MORE CITRUSY NEGRONI VARIATION (GIN, MARTINI FIERO, CAMPARI, CARDAMOM)	3450.-
ZAZIE GARDEN – SPICY, REFRESHING AND SLIGHTLY BITTER LONG DRINK (GIN, LEMON, ELDERFLOWER, CUCUMBER, DILL, TONIC)	3450.-
ESPRESSO DAISY – CREAMY, SPICY AND FRUITY ESPRESSO MARTINI VARIATION (UNICUM RISERVA, SOUR CHERRY LIQUEUR, COFFEE, RASPBERRY)	3450.-

In case of any food allergy or ingredient sensitivity, please consult with our staff! Our foods may contain traces of other allergens in addition to those listed as ingredients. Allergens: 1 gluten; 2 crabs; 3 eggs; 4 fish; 5 peanuts 6 soybeans; 7 milk; 8 nuts; 9 celery; 10 mustard; 11 sesame seeds; 12 sulphur dioxide; 13 lupins; 14 molluscs; 15 spicy  
Our prices are in HUF and include VAT. 15% service charge will be added to the total invoice amount.

ZAZIE Bistro&Bar  
Operated by Virtu Restaurant Ltd.  
Chef: Bíró Dániel

WiFi password: feldobomanapod

