

# LÁNG

BISTRO & GRILL

## APPETIZERS

- DUCK FOIE GRAS PATÉ ..... 4900 Ft  
domestic fruit textures
- SEA SCALLOP & BLACK PUDDING ... 3700 Ft  
cauliflower, saffron aioli
- MANGALICA HAM ..... 3200 Ft  
roast paprika relish , Artisan cheese
- PAN SEARED TIGER SHRIMPS  
PIL PIL ..... 3700 Ft  
chili, chorizo, fresh herbs
- HANDCRAFTED LOCAL  
GOAT CHEESE (V) ..... 3100 Ft  
red beets, pomegranate, Peruvian gooseberries

## SOUPS

- ORGANIC CHICKEN CONSOMMÉ ..... 1500 Ft  
chicken gnocchis, chives
- CHEF'S CRAYFISH CAPPUCCINO ..... 2400 Ft  
leek, crayfish raviolis
- VEGETABLE SOUP OF THE DAY (V) ... 1200 Ft  
seasonal offer

## SALADS

- QUINOA SALAD (V) ..... 2900 Ft  
mesclun, pumpkin, fennel, kale
- CAESAR SALAD (V) ..... 2900 Ft  
Romaine hearts, garlic croutons,  
Parmesan dressing, Grana padano  
add chicken ..... + 1100 Ft  
add garlic shrimps ..... + 3400 Ft
- BURRATA  
AND GARDEN TOMATOES (V) ..... 3100 Ft  
fresh basil, olive oil

## PASTA

- PENNE ALFREDO  
OR NAPOLETANA (V) ..... 3700 Ft  
asparagus, cep mushrooms, Parmesan  
add chicken ..... + 1100 Ft  
add garlic shrimps ..... + 3400 Ft
- SPINACH & RICOTTA RAVIOLI (V) .... 3700 Ft  
smoked tomato sauce, sage oil

## FROM THE GRILL

- ORGANIC CHICKEN SUPRÈME,  
220 g ..... 4200 Ft
- BEEF TENDERLOIN  
(Simmental), 200 g ..... 8500 Ft
- ARGENTINEAN RIBEYE , 225 g ..... 8400 Ft
- BBQ BABY BACK RIBS,  
500 g ..... 5400 Ft
- ATLANTIC SALMON, 180 g ..... 6100 Ft
- SUSTAINABLE PIKE PERCH, 180 g ..... 5900 Ft

## SAUCES

PLEASE CHOOSE ONE COMPLIMENTARY SAUCE TO YOUR GRILL DISH!

- WHITE WINE & herbs
- TUSCAN tomato  
creamy FOREST mushroom
- CAFÉ DE PARIS butter
- MADAGASCAR green peppercorn
- JACK DANIEL'S BBQ

## LÁNG BURGER

4300 Ft

100% pure aged beef burger in Artisan bread, with tomatoes, lettuce, onions, dill pickles, our secret Láng! Mac Burger sauce and Fries  
add crispy bacon ..... + 600 Ft  
add American cheese ..... + 500 Ft  
add grilled Portobello mushrooms ... + 600 Ft

## LOCAL FLAIR

- PAPRIKA CHICKEN ..... 4500 Ft  
organic chicken, gnocchis, pickled cucumber salad
- PAN FRIED DUCK FOIE GRAS .... 8900 Ft  
caramelized Idared apples, Tokaji wine,  
truffled mash potato
- TRADITIONAL HUNGARIAN GOULASH SOUP  
tender beef, root vegetables, home-made noodles  
cup ..... 1800 Ft  
bowl ..... 2400 Ft

## INTERNATIONAL CLASSICS

- VEAL „SCHNITZEL“  
IN PANKO CRUMBS ..... 5900 Ft  
Viennese potato salad, lemon
- ALLGREENSUPERFOOD RISOTTO (V)... 3900 Ft  
Girolles, kale, Parmesan
- SLOW BRAISED LAMB SHANK ..... 6400 Ft  
Roasted winter vegetables, Provencal jus

## SIDES

- OLD FASHIONED  
MASHED POTATOES ..... 900 Ft
- RUSTIC FRIES ..... 900 Ft
- STEAMED JASMIN RICE ..... 700 Ft
- GRILLED  
SEASONAL VEGETABLES ..... 1100 Ft
- CREAMED SPINACH WITH GARLIC ..... 900 Ft
- GREEN ASPARAGUS  
WITH TRUFFLE AND PARMESAN ..... 1600 Ft
- MIXED GREEN SIDE SALAD ..... 1700 Ft

## DESSERTS

- CRÈME BRULÉE ..... 1500 Ft
- “TERKA” CAKE  
SOUR CHERRY TEXTURES  
1600 FT
- WARM APPLE TATIN ..... 1500 Ft  
cinnamon emulsion, green apple sorbet
- CHIA PUDDING ..... 1600 Ft  
coconut, ripe mango
- CRÊPES GRATIN ..... 1600 Ft  
fresh curd, home-made apricot confit

I. CATEGORY  
VALID FROM: 1 DECEMBER 2018.  
OPENING HOURS: 6:45 AM - 10:30 AM, 12 PM - 3 PM, 6 PM - 11 PM  
LAST ORDER: 14:30, 22:30  
TAMÁS FARKAS, DIRECTOR OF OPERATIONS - F&B  
IMRE MARÁCZI, EXECUTIVE CHEF

ALL PRICES ARE SUBJECT TO ADDITIONAL 10% SERVICE CHARGE.  
ALL PRICES ARE INCLUSIVE OF VAT.

FOR THOSE WITH SPECIAL DIETARY REQUIREMENTS OR ALLERGIES  
WHO WISH TO KNOW MORE ABOUT FOOD INGREDIENTS USED,  
PLEASE ASK THE RESTAURANT MANAGER.