

LA VIE GOURMET RESTAURANT

Menu

Starters |

Duck Liver • Apricot • Onion • Honey **5.200 Ft**

Duck liver terrine, apricot variations, onion jus, honeycomb

Salmon Trout • Celery • Caviar • Wild Garlic • White Miso **4.900 Ft**

Grilled salmon trout, white miso celery cream, wild garlic pesto

Soup |

Quail • Mung Bean • Glass Noodles • Egg **3.800 Ft**

Quail consommé, sous-vide quail breast, mung beans, crispy glass noodles

Green Asparagus • Hazelnut • Smoked Goose Breast • Granny Smith **3.800 Ft**

Green asparagus velouté, smoked goose ragout, green apple, hazelnut oil

Main Course |

Veal Onglet • Kohlrabi • Kidney • Mushrooms • Brussels Sprouts **9.800 Ft**

Slow-roasted veal, kidney marrow, kohlrabi steak, mushroom ragout, marinated Brussels sprout

Mouflon • Carrot • Polenta • Pine **10.200 Ft**

Mouflon loin with pine nuts, carrot variations, parmesan polenta, pine cone cream

South American Beef Tenderloin • Yacon • Anna Potato • Sumac **18.000 Ft**

Medium beef tenderloin steak, Anna potato, yacon and artichoke ragout, jus

Duck Breast • Sour Cherry • Batata • Granola **8.900 Ft**

Sous-vide duck breast, rosemary sour cherry ragout, batata variations, granola crunch

Sturgeon • Kapia Pepper • Smoked Butter • Salicomia • Fermented Lemon • Celery **9.200 Ft**

Sturgeon, kapia pepper sauce with smoked butter, sautéed spinach, sea asparagus, roasted celery

Curd Dumplings • Mushrooms • Thyme **6.500 Ft**

House-made curd dumplings, Thyme creamy mushroom ragout, Comté

Dessert |

Rákóczi Revolution **3.700 Ft**

Vanilla curd mousse, Linzer crumble with Madagascan wild pepper, apricot ragout, meringue

Lavender • Yuzu • Chocolate **3.700 Ft**

Lavender white chocolate mousse, yuzu lemon curd, oat crumble

Rhubarb • Strawberry • Kaffir Lime **3.200 Ft**

Strawberry rhubarb ice cream, kaffir lime, strawberry ragout with tonka bean