



Clarisse

STARTERS

Buffalo Feta cheese
green asparagus, tomatoes,
sourdough bread
[1, 7, 8]
4 900 Ft

Wild fowl Pâté en croûte
[1, 3, 7, 8, 9, 10]
4 900 Ft

Duck broth
[1, 2, 3, 4, 6, 7, 9, 11]
3 850 Ft

Leek tarte tatin,
sour cream with truffle
[1, 3, 7, 9]
4 900 Ft

Smoked cod carpaccio,
fennel, sweet pepper,
blood orange
[4, 6]
5 400 Ft

MAINS

BBQ duck breast,
black kale, green onion, radish
[6, 9, 11]
8 900 Ft

Fresh Cheese buttercup squash
fresh herbs
[1, 3, 7, 8, 9]
7 900 Ft

Freshwater Crayfish
cauliflower, kalamansi, chard
[2, 4, 6, 7, 8, 9]
11 500 Ft

Roasted lamb Moroccan-style
kohlrabi, buttermilk, green peas
[1, 7, 8, 9]
9 600 Ft

Suckling pig
shallot, green pepper,
mashed potato with brown butter
[3, 7, 8, 9, 10]
9 600 Ft

Stuffed cabbage, sour cream, dill
[1, 3, 7, 9]
8 900 Ft

DESSERTS


“Black Forest cake“,
almond mousse, cherry sorbet,
chocolate sponge cake
[3, 5, 8]
4 300 Ft

Apricot, salted caramel,
Milk chocolate
[1, 3, 5, 7, 8]
4 300 Ft

Tiramisu
[1, 3, 5, 7, 8]
4 300 Ft

Pear-honey cremeux,
pistachio sablé, cardamom ice cream
[1, 3, 7]
4 300 Ft

Yogurt mousse,
rhubarb, strawberry, granola
[1, 3, 5, 7, 8]
4 300 Ft





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OPENING HOURS

Thursday - Saturday: 18:30 - 23:30

Last kitchen order: 21:00

EXECUTIVE CHEF

György SZŰCS

RESTAURANT MANAGER

Brigitta RUDI

MANAGED BY

TRA Real Estates Kft.

1026 Budapest, Pasaréti út 122-124.

TAX NR.

25372175-2-41

ALLERGENS

1. Gluten / 2. Crustacean / 3. Egg / 4. Fish / 5. Peanut / 6. Soy / 7. Milk and diary
8. Tree nuts / 9. Celery / 10. Mustard / 11. Sesame / 12. Sulfits / 13. Lupins / 14. Shellfish

Our prices include VAT.

The indicated prices are all subject to 15% service fee.

