



Clarisse

STARTERS

Wild fowl paté en croute, jus,
shallots

[1, 3, 7, 8, 9, 10]
4 990 HUF

Classic Goulash soup

[1, 6, 9]
4 990 HUF

Pear salad, pecans, goat
cheese, figs, elderflower

[7, 8, 12]
6 980 HUF

Scallops, endives, orange jus

[7, 14]
7 990 HUF

Cold red cabbage gazpacho,
cucumber, mustard ice cream

[1, 3, 7, 10, 12]
3 900 HUF

Corn bread, ajvar, buffalo
cheese, pesto

[1, 3, 7, 8]
2 990 HUF

French tatar, marrow bone,
toasted bread

[1, 3, 10]
7 900 HUF

MAINS

Venison sirloin,
potato rose, shallot

[7, 9, 10, 12]
16 900 HUF

Veal cheek stew, bun dumplings,
pickles, sour cream

[1, 3, 7, 9]
8 900 HUF

Tournedos rossini, foie gras,
truffles, mashed potatoes, salad

[7, 9, 10]
17 900 HUF

Pike-perch "Kárpáti" style,
potatoes, mushrooms, dill

[1, 7, 8, 9]
12 990 HUF

Chicken loaf „Gödöllő” style,
green peas, jus

[2, 4, 6, 7, 8, 9]
8 900 HUF

Rack of lamb, vegetable terrine,
jus

[3, 5, 8]
14 390 HUF

Branzino, sea asparagus, curry,
zucchini

[3, 7, 8, 9, 10]
12 990 HUF

Squash vegetable pottage,
vegan loaf

[1, 3, 5, 7, 8]
4 490 HUF

Pasta fresca, prawns, tomato

[1, 3, 5, 7, 8]
7 490 HUF





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OPENING HOURS

Monday - Sunday: 12:00 - 23:30

Last kitchen order: 21:00

EXECUTIVE CHEF

Árpád Zsolt JÁNOSI

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.

