
MENU

between 6 pm – 10 pm

Composed by:

KORNÉL MAGYAR

Music Director

GERGELY KÖVÉR

Executive Chef

CLASSICAL

TROUT TARTAR

Granny Smith apple,
tapioca, celery, lime

*„Across a clear brook gentle, There shot in eager haste
The trout, so tempramental: Quite arrow-like it raced.“*

FRANZ SCHUBERT: THE TROUT

1900,-

SPRING SALAD

fresh garden greens, Manchego, zucchini,
baby carrot, radish, basil, tomato

*„Nymphs and shepherds lightly dance
beneath the brilliant canopy of spring.“*

THE SPRING (from the Four Seasons sonnets) BY ANTONIO VIVALDI

2500,-

JAZZ

VEAL ROAST WITH WHISKEY

whiskey gloss, smoked lemon,
malt, mango

„Jazz was born out of a whisky bottle“

ARTIE SHAW,
JAZZ CLARINETIST, COMPOSER, BANDLEADER

2900,-

CANDY SALMON FISHES

smoked-glazed salmon fillet, cucumber,
yoghurt, mint, naan bread, salmon caviar

*„The Candy Man makes everything he bakes satisfying and delicious
Talk about your childhood wishes, you can even eat the dishes“*

SAMMY DAVIS JR.

3400,-

FRIED MANGALITZA CHOP

potato salad, pak choi, mustard seeds,
home-made mayonnaise

*„Wolfgang will not ruin his health by eating and drinking.
He is fat and in good health, and is merry and cheerful all day long.“*

LEOPOLD MOZART ON HIS SON, WOLFGANG AMADEUS

3900,-

RACK OF LAMB

lamb blanquette, black eye beans,
spring vegetables, chervil

„I eat only white foods“

ERIK SATIE,
FRENCH IMPRESSIONIST COMPOSER

4800,-

CRAYFISH GUMBO

octopus, oca, bomb rice
crab jus

*„I am sure she has never witnessed any one
Human Being eating so much. Especially at one sitting.“*

LOUIS ARMSTRONG

4200,-

CAJUN BABY CHICKEN

corn purée, bacon, corn bread,
leek, black chili

*„I taught myself how to cook by reading books
and practicing, just like you do on an instrument.“*

MILES DAVIS

3900,-

CONTEMPORARY

GOULASH SOUP

beef cheek, home-made noodles,
potato, carrot, pearl onion

*„Darlings, this is the dish I use to catch a man.
And if I want to get rid of him I stop making it.”*

ZSA ZSA GABOR

1900,-

PARSLEY CONSOMMÉ

marinated Shimeji mushrooms,
parsley cream

*„Are you going to Scarborough Fair,
Parsley, sage, rosemary and thyme”*

ENGLISH BALLAD ARR. SIMON & GARFUNKEL

1300,-

OPERA

CRAB SALAD

shrimp escabeche, crab croquette,
lobster cream, baby greens, yuzu

*„Under the deep wave, boldly diving,
we find the yellow pearl hidden from other eyes.”*

GEORGES BIZET: THE PEARL FISHERS

2900,-

DUCK LIVER TERRINE

duck breast, rhubarb,
pomegranate, brioche

*„We are cooking a little duet: two slices of duck liver - woohoo,
E minor seventh! - a sip of Porto, or even Madeira will make it - D major!”*

ROSSINI FICTION - AS QUOTED BY PÉTER FÁBRI

3300,-

PAN FRIED SEA BREAM

quinoa, white asparagus,
sunflower seed, basil, pesto broth

*„We love the cookies but they are not sufficient,
We need veggies to make our bodies efficient”*

RAP BY MICHELLE OBAMA

6500,-

FISH & CHIPS

black cod, home-made potato chips,
salad leaves, remoulade sauce

*„Fish and chips
A little coke and you, oh, babe”*

CHUCK BERRY

4400,-

TOURNEDOS ROSSINI

beef tenderloin, foie gras, seared mushrooms,
red wine-truffle jus, spinach

*„Eating, loving, singing and digesting are, in truth,
the four acts of the comic opera known as life”*

GIOACHINO ROSSINI

9900,-

PAPPARDELLE

tomato, zucchini, spinach, eggplant,
basil, aged parmesan

*„One of the very nicest things about life is the way we must regularly
stop whatever it is we are doing and devote our attention to eating.”*

LUCIANO PAVAROTTI

2800,-

CLASSICAL

RIGÓJANCSI
chocolate textures,
blackberry

*„...the Gypsy fiddler Jancsi Rigó and princess Chimay,
who had left her husband, and sparkling social career
for the love of the Gypsy musician.”*

SUNDAY NEWS, 3. JAN., 1897

1990,-

JAZZ

GREAT GATSBY
dark chocolate, strawberry,
ginger, tobacco, Champagne

*„Here's to alcohol, the rose
colored glasses of life”*

F. SCOTT
FITZGERALD

1990,-

CONTEMPORARY

LEMONADE PASSION
passion fruit, basil, lemon,
lemon peel

*„She wore lemon, But never in the daylight
She's gonna make you cry”*

U2

1590,-

OPERA

OPERA CAKE
coffee, almond,
raspberry

*„Astounded by the look of the cake, Andrée Gavillon spontaneously
compared it to the stage of the Opéra Garnier de Paris.”*

DALLOYAU PASTRY SHOP ADVERTISEMENT, PARIS

1790,-

Gerbeaud Gasztronómia Kft.

F&B Director: Marcell Fekete / F&B Manager: Attila Olasz / Pastry Chef: Zsuzsanna Szabó

Budapest H-1051, Hercegprímás utca 5. / +36 20 438 8824 / ariahotelbudapest.com

Table reservation: restaurant@ariahotelbudapest.com

Our prices are in HUF. / VAT included. / We charge a 15% service fee for food and beverages.