

HERITAGE TASTING MENU

Discover Hungary through its finest ingredients and authentic dishes!
VIRTU offers a 4- or 6-course tasting menu that showcases the very best of Hungarian cuisine and culture.
Make the most of your visit and explore our culinary heritage!

4-COURSE MENU

WELCOME SNACKS

FLATBREAD WITH MANGALICA BACON AND PICKLED WILD GARLIC (1, 3, 7)
VERJUS WITH PLUM VINEGAR AND JUNIPER OIL (12) 🍷

STARTER

DUCK LIVER WITH TOKAJI ASZÚ AND AUNT ILONKA'S BRIOCHE (1, 3, 5, 7, 8, 12)

SOUP

PALÓC-STYLE GOULASH WITH GREEN BEANS (1, 7, 9, 10, 12, 15)

MAIN COURSE (OPTIONAL)

KESZTHELY STURGEON WITH
HOMEMADE PASTA FILLED WITH RED
PRAWN AND CITRUSY FISH VELOUTÉ

(1, 2, 3, 4, 7, 9, 12)

BEEF TENDERLOIN WITH WILD
MUSHROOMS AND KAMPOT
PEPPER JUS

(1, 4, 6, 7, 9, 12)

DESSERT

SOMLÓI CHOCOLATE-WALNUT TRIFLE (1, 3, 7, 8, 12)

6-COURSE MENU

FLATBREAD WITH MANGALICA BACON AND PICKLED WILD GARLIC (1, 3, 7)
VERJUS WITH PLUM VINEGAR AND JUNIPER OIL (12) 🍷

DUCK LIVER WITH TOKAJI ASZÚ AND AUNT ILONKA'S BRIOCHE (1, 3, 5, 7, 8, 12)

GRILLED EGGPLANT SALAD WITH ARUGULA PESTO AND SPRING RADISHES (1, 6, 10) 🍷

PALÓC-STYLE GOULASH WITH GREEN BEANS
(1, 7, 9, 10, 12, 15)

KESZTHELY STURGEON WITH HOMEMADE PASTA FILLED WITH RED
PRAWN AND CITRUSY VELOUTÉ (1, 2, 3, 4, 7, 9, 12)

BEEF TENDERLOIN WITH WILD MUSHROOMS AND KAMPOT PEPPER JUS (1, 4, 6, 7, 9, 12)

LEMON CREAM WITH HOMEMADE GOAT YOGURT AND WHITE CHOCOLATE (1, 3, 7)

SOMLÓI CHOCOLATE-WALNUT TRIFLE (1, 3, 7, 8, 12)

4-course tasting menu: HUF 29 900 / person – **wine accompaniment** – HUF 19 000 / person

6-course tasting menu: HUF 44 900 / person – **wine accompaniment** – HUF 29 000 / person

For the tasting menu, we kindly ask that it be ordered for the entire table.

STARTERS

Duck liver with Tokaji Aszú and Aunt Ilonka's brioche (1, 3, 5, 7, 8, 12) »CHEF SIGNATURE

HUF 9 700

Beef tartare with smoked egg yolk (3, 4, 6, 9, 10, 12)

HUF 8 800

Grilled eggplant salad with arugula pesto and spring radishes (1, 6, 10) 🍷

HUF 5 300



The Legacy of Tokaji Aszú

Tokaji Aszú is regarded as one of the world's greatest noble sweet wines, produced through a uniquely demanding process. By the 17th century, it had already achieved international fame and was a staple on the tables of Europe's royal courts. When King Louis XIV first tasted Tokaji, he famously declared it "the wine of kings, the king of wines."

Ilonka Néni's Kalács

Inspired by the recipe of Chef Levente Lendvai's grandmother, this legendary VIRTU creation is always baked fresh, using hand-kneaded dough. Inside, you will find a rich swirl of toasted spices and butter, delivering both comfort and indulgence in every bite.

SOUPS

Palóc-style goulash with green beans (1, 7, 9, 10, 12, 15) »CHEF SIGNATURE

HUF 4 900

Pumpkin consommé with quince cheese and pumpkin seeds (12) 🍷

HUF 3 900



A Soup Honoring "the Greatest Palóc"

The Palóc region stretches north of the Mátra and Bükk mountains and along the Ipoly Valley. One of Hungary's greatest writers, Kálmán Mikszáth, was of Palóc origin and lovingly portrayed local life in his novels. On his birthday, the legendary chef János Gundel honored him with a Hungarian-flavored soup, which he named Palóc Leves. Mikszáth enjoyed it so much that he immediately helped himself to two plates.

Credo – Levente Lendvai

"I believe Hungarian cuisine is more than what we know today: it is a living, diverse heritage that transcends old borders, connecting generations and landscapes. I collect not only recipes but also stories, traditions, and memories. I believe a chef can only be truly successful if they understand their cultural roots and consciously build upon them to shape the future. Respect for the past and responsibility for the future are both integral to my work."





Keszthely Sturgeon

This species evokes one of Hungary's most noble culinary traditions. For centuries, sturgeon were legendary fish of the Danube and the Tisza, so highly prized that in the Middle Ages they were among the most treasured dishes served at royal courts and aristocratic feasts. Due to overfishing and the transformation of river habitats, sturgeon have become a rarity today. This makes Hungarian sturgeon farming not only the revival of an exceptional ingredient, but also the preservation of a gastronomic heritage.

Raised in Keszthely, this sturgeon brings that historic tradition back to life: an iconic fish of Hungarian waters, returned to the centre of the plate through the refinement of modern cuisine.

MAIN COURSES

Keszthely sturgeon with red prawn ravioli and citrusy velouté

(1, 2, 3, 4, 7, 9, 12) »CHEF SIGNATURE

HUF 14 200

Sweet potato finger dumplings with pine nuts, sage and blackcurrant balsamic vinegar (6, 8, 9, 12)

HUF 7 400

Brown butter chicken breast with Jerusalem artichoke, truffle and chestnut (1, 3, 6, 7, 8, 12)

HUF 8 900

Duck breast with polenta, orange-glazed carrots and saffron (7, 9, 12)

HUF 10 900

Aurora salad – romaine lettuce with citrus vinaigrette and toasted seeds (8, 9, 10)

HUF 4 800

♦ grilled shrimp (2, 7)

+ HUF 3300

♦ raspberry goat cheese balls (7)

+ HUF 3000

Brassói-style pork loin with fermented cucumber and confit garlic (6, 9, 10, 12)

HUF 12 900

Beef tenderloin steak with grilled duck liver, king oyster mushrooms and mashed potatoes (6, 7, 9, 12)

HUF 19 500

Red wine venison ragout with roasted chanterelle mushrooms and aged cheese potato croquettes (1, 3, 7, 9, 12)

HUF 13 500

Somlói Galuska – Hungary's Favorite Dessert

Voted multiple times as Hungary's most beloved dessert, somlói galuska made its debut at the 1958 Brussels World's Fair, where it was met with great success and awarded a professional prize. The dessert was created at the iconic Gundel Restaurant by pastry chef József Béla Szőcs. At VIRTU, our interpretation reimagines the classic in a unique form and texture: three distinct dessert spheres, each representing one of the layers of the original somlói galuska.

