

## DESSERT MENU

### ICE CREAM AT THE HIGHEST LEVEL

Bourbon vanilla ice cream with brownie and salted caramel (1, 3, 7)	HUF 4200
Sour cream ice cream with caviar (5 g) (7, 4)	HUF 13 000
Seasonal sorbet selection 🌿	HUF 3900
Lemon sorbet with Delamotte champagne 🌿	HUF 3500

### SWEETS

Béres Tokaji Essencia on an Ajka Crystal spoon	HUF 14 000
Tolbán blue cheese panna cotta with rye bread and chestnut honey (1, 3, 7, 8)	HUF 7000
Creamy with raspberries and vanilla cream (1, 3, 7)	HUF 5100
VIRTU Somlói (1, 3, 7, 8, 12) »CHEF SIGNATURE	HUF 5700
Pancake filled with Piedmont hazelnut cream, milk chocolate and miso salted caramel (1, 3, 5, 7, 8)	HUF 5900
Cashew “cheesecake” with apricot and passion fruit (8) 🌿	HUF 4900
Eszterházy cake (3, 7, 8)	HUF 5500

VIRTU  
RESTAURANT

In case of any food allergies or sensitivities to specific ingredients, please consult with our staff!  
In addition to the allergens indicated as ingredients, our dishes may contain traces of other allergens.

Allergens: 1 gluten; 2 crustaceans; 3 eggs; 4 fish; 5 peanuts; 6 soybeans; 7 milk; 8 nuts; 9 celery;  
10 mustard; 11 sesame seeds; 12 sulfur dioxide; 13 lupin; 14 molluscs; 15 spicy

Our prices are in Hungarian Forints and include VAT. A 15% service charge will be added to the final bill.

Head Chef: Levente Lendvai