

## 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!

### OPTIONAL 4- OR 6- COURSE MENU

#### WELCOME SNACKS

**SHEEP CHEESE SPREAD (KÖRÖZÖTT) WITH SWEET KAPIA PEPPER AND DILL** (1, 3, 7, 10, 13)

**TOMATO ESSENCE WITH STRAWBERRY, PLUM VINEGAR, AND COFFEE OIL** (12, ☞)

#### STARTER

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

*SOMLÓI APÁTSÁGI PINCE – WELSCHRIESLING*

#### SOUP

**PALÓC-STYLE GOULASH WITH ROASTED BEEF CHEEKS AND GREEN BEANS** (1, 7, 9, 10, 12, 15)

*GRÁL – KADARKA*

#### MAIN COURSE

**STURGEON FROM KESZTHELY WITH ORDA CHEESE  
GNOCCHI AND CHAMPAGNE SAUCE** (1, 3, 4, 7, 12, 13)

**TENDER ROASTED PORK LOIN WITH  
CABBAGE PASTA AND RHUBARB** (1, 3, 6, 7, 9, 10, 12)

(+)10 G STURGEON CAVIAR (4) + HUF 14 000

*EDVI ILLÉS – RÓZSAKŐ*

*SEBESTYÉN – SZEKSZÁRD BULL'S BLOOD*

#### PRE-DESSERT

**STRAWBERRY CREAM WITH PINE HONEY AND LEMON VERBENA** (3, 7)

#### DESSERT

**VIRTU SOMLÓI** (1, 3, 7, 8, 12)

*ZSIRAI – SZAMORODNI*

### SUPPLEMENTARY COURSES FOR THE 6-COURSE MENU

#### SECOND COURSE

**RABBIT PÂTÉ WITH FRESH SPRING SALAD BOUQUET AND HOUSE CHERRY MUSTARD**  
(1, 3, 7, 9, 10, 12)

#### FOURTH COURSE

**NEW POTATO STEW WITH PERFECT EGG AND WILD GARLIC** (3, 10)

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

**6-course tasting menu:** HUF 39 900 / person – wine accompaniment – HUF 29 000 /person

We are happy to accommodate individual dietary requirements.  
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) »CHEF SIGNATURE	HUF 9700
Beef tartare with smoked egg yolk (1, 3, 6, 9, 10, 12)	HUF 8800
„Beluga Catcher” – Siberian sturgeon caviar (10 g) with shrimp salad (2, 3, 4, 10)	HUF 16 700
Grilled eggplant salad with arugula pesto and spring radishes (1, 6, 10) 🌿	HUF 5300
Rabbit pâté with fresh spring salad bouquet and house cherry mustard (1, 3, 7, 9, 10, 12)	HUF 6800



### 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 roasted beef cheeks and green beans (1, 7, 9, 10, 12, 15) »CHEF SIGNATURE	HUF 4900
Spring green pea consommé with parsley and sugar snap peas (9) 🌿	HUF 4400



### 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."



## MAIN COURSES

Sturgeon from Keszthely with orda cheese gnocchi and champagne sauce (1, 3, 4, 7, 12, 13) » <i>CHEF SIGNATURE</i>	<b>HUF 14 200</b>
(+) 10 g caviar (4) + <b>HUF 14 000</b>	
Kárpáti style poached pike perch with Sicilian red shrimp and mushroom-stuffed house pasta (1, 2, 3, 4, 6, 7, 9, 12)	<b>HUF 15 500</b>
Homemade dumplings with peanut miso, salt baked celeriac and black garlic (1, 5, 6, 9, 13) 🌿	<b>HUF 6800</b>
Chicken breast with roasted broccoli, truffle and creamy poultry velouté (7, 10, 12)	<b>HUF 8900</b>
Duck breast with orange-braised chicory, creamy polenta and sour cherries (7, 9, 12, 13)	<b>HUF 12 600</b>
Aurora salad – romaine lettuce with citrus vinaigrette and toasted seeds (8, 9, 10) 🌿	<b>HUF 4800</b>
(+) Grilled shrimp (2, 7) + <b>HUF 3300</b>	
(+) Raspberry goat cheese (7) + <b>HUF 3000</b>	
Tender roasted pork loin with cabbage pasta and rhubarb (1, 3, 6, 7, 9, 10, 12)	<b>HUF 11 500</b>
Beef tenderloin steak with duck liver, stuffed portobello, and mashed potatoes (6, 7, 9, 12)	<b>HUF 19 500</b>



### Fogas Kárpáti Style

A gastronomic masterpiece of the "happy times of peace," created by János Gundel at the end of the 19th century. The dish combines fine Hungarian noble fish with the elegance of French cuisine and freshwater crayfish that were once native to the streams of the Carpathians. The name "Kárpáti" evoked the fresh air of the Tatra Mountains and the luxury of the aristocracy's favorite resorts at the dining tables of Pest.

## VIRTU EXCLUSIVE & SEASONAL PREMIUM SELECTION

Wagyu tenderloin steak with truffle mashed potatoes and jus (6, 9, 12)	<b>HUF 68 000</b>
Wagyu rib-eye steak with roasted vegetables and jus (6, 9, 12)	<b>HUF 56 000</b>
Grilled lobster with shrimp-stuffed cabbage (2, 3, 4, 7, 9, 13)	<b>HUF 39 000</b>

### 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 Szócs. 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.



**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  
„Young Chef of the Year – Michelin”