

Chef's offer

THE FULLNESS OF SPRING

LEVENTE LENDVAI'S MAY NARRATIVE CHEF'S OFFER

In May, nature finally wakes up from its winter slumber, and the landscape above the Budapest panorama is dressed in vibrant, fresh green. This month, VIRTU's kitchen puts the noblest heralds of spring, the roaring asparagus, the juicy strawberries and the tart rhubarb at the center of the story. Levente Lendvai's May narrative tells of awakening, the scent of gardens and the pure power of ingredients with modern elegance, yet with deep humility towards the native land.

STARTER

Warm smoked salmon trout with elderflower vinegar asparagus salad **5 800 HUF**

(4, 7)

Carassia "Virtu" brut 3 950 HUF

SOUP

Cream of asparagus soup with fermented asparagus and crispy brioche **4 400 HUF**

(1, 6) 

Szijjártó sauvignon blanc 2024 4 000 HUF

MAIN COURSE

Guinea fowl breast with roasted asparagus, blue cheese sauce from Tolbán, and strawberries **9 800 HUF**

(6, 7, 8, 12)

2HA olaszrizling 2023 3 000 HUF

DESSERT

Rebarbarás pite vaníliafagyival **4 200 HUF**

(1, 3, 7, 8)

Béres szamorodni 2017 2 500 HUF