Chef's offer

As the year draws to a close, time seems to slow down, and our attention turns inward and towards one another. During these final weeks, the VIRTU kitchen sets out to do something truly special: to set the table for the festive season 28 floors above the city, overlooking the illuminated skyline of Budapest. The festive menu created by Executive Chef Levente Lendvai embodies the essence of refined elegance and cherished family traditions. Here, the timeless staples of Hungarian holiday tables – fish, cabbage, premium game and walnut desserts – are reimagined through a contemporary, sophisticated approach. This is a menu worth dressing up for, an invitation to celebrate the season's most meaningful moments in truly memorable style.

STARTER

Smoked sturgeon with cream cheese, grape capers and cucumber **5900 HUF**
(4, 6, 7, 12)

HOT STARTER

Stuffed cabbage with Mangalica pork, prawns, smoked buttermilk and fresh lovage **6300 HUF**
(1, 2, 3, 4, 7, 12)

MAIN COURSE

Venison from Gemenc with sweet potato and porcini mushrooms **14 200 HUF**
(6, 7, 8, 9, 12)

DESSERT

Eszterházy cake with green walnut liqueur **4200 HUF**
(3, 7, 8, 12)

VIRTU
RESTAURANT