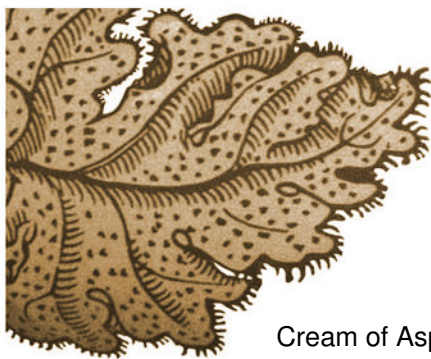




MENU



• STONESOUPS •

Cream of Asparagus Soup (Vegan) + Quail Egg • **2,280 Ft** • 🥬

Goulash • **2,650 Ft** • 🍴

Goose Broth with Matzo Ball • **2,450 Ft** • 🍴 🥬 🌿

• STARTERS AND SALADS •

Asparagus Salad with Roasted Pepper and Feta Cheese • **3,250 Ft** • 🥬

Grilled Goat Cheese, Beluga Lentil Tabbouleh, Beet Puree, Tahini Yoghurt • **4,180 Ft** • 🍴 🥬 🌿 🥛

Hummus with Cauliflower, Fried Tomato, Turkish Salad, Pita Bread (Vegan) • **4,380 Ft** • 🍴 🥬 🌿 🥛

Hungarian Meat Roll, Paprika Sauce, Sour Cream • **3,950 Ft** • 🥬 🥛 🌿

• VEGETARIAN AND VEGAN DISHES •

Arancini Balls, Cashew Cream, Basil Pesto • **4,650 Ft** • 🍴 🥬 🌿 🥛

Eggplant Tempura, Kohlrabi, Miso, Pistachio (Vegan) • **4,750 Ft** • 🍴 🥬 🌿 🥛

• MAIN DISHES •

Farm Chicken Breast, Asparagus Salad, Parsley Potatoes • **5,350 Ft** • 🥬

Duck Kebap, Hummus, Tabbouleh, Pita Bread • **5,450 Ft** • 🍴 🌿

Goose Leg Confit, Semi-Mashed Potato, Steamed Red Cabbage • **6,850 Ft**

Veal Stew, Hungarian Noodles with Sheep Curd, Pickles • **5,550 Ft** • 🥬 🥛 🌿

• DESSERTS •

Pistachio Tiramisù • **1,950 Ft** • 🍴 🥬 🌿 🥛

Strawberry and Rhubarb Dessert with Mascarpone • **2,250 Ft** • 🍴 🥬 🌿 🥛

Dairy 🥛 • Eggs 🥚 • Gluten 🌾 • Mustard 🍷 • Celery 🌿 • Nuts 🌰 • Peanuts 🌿 • Sesame 🌱 • Soybean 🌱 • Fish 🐟 •
Crustaceans 🦞 • Crustaceans 🦀 • Sulfates 🌿 • Lupine 🌱

10% service fee is added to your bill and it will be shared among the employees.

Chef: Bíró Dániel • Manager: Kalmár Tibor • Restaurateur: Elek Imola
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