

NEW YEARS MENU

First Courses

LASAGNA 10000

WITH DUCK RAGOUT

TAGLIATELLE 10000

WITH PRAWNS IN BUTTER SAUCE

RISOTTO 10000

WITH FOREST MUSHROOMS

PAPPARDELLE 10000

WITH WILD BOAR RAGOUT

Dessert.

PROFITEROL DUO

CARAMELL MOUSSE CAKE

5000

Appetizer.

BURRATA 6900
WITH SWEET-SOUR TOMATO

**MARINATED SALMON
TARTARE** 6900
WITH GUACAMOLE AND EDAMAME

BEEF TARTARE 6900
WITH TRUFFLE CREAM SERVED WITH
CAPERS AND HANDMADE MAYONNAISE

Main Course.

BACON WRAPPED BEEF STEAK 22000
WITH ONION AND TOMATO MASHED
POTATOES

BURGUNDIAN BEEF STEW 17000
WITH ROASTED POTATOES AND HOME
MADE BREAD

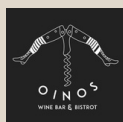
SALMON STEAK 18000
WITH POTATO GRATIN AND GARLIC
SPINACH

SOUS VIDE PORK KNUCKLE 18000
WITH BAKER'S STYLE POTATOES

IL TOSCANO 14000
BEEF BURGER WITH PRAYOLA CHEESE,
GRILLED EGGPLANT, FRIED ONIONS AND
CHIANTI ONION JAM, SALAD

CANOLO SICILIANO

WHITE CHOKOLATE PECAN CAKE



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