



*"Blest is the soul
where such a bloom
shall cling,
Though autumn comes,
still Borág wakes
in spring."*

Ezra Juhász

SOUP:

CREAMY LENTIL SOUP

3.000 Ft

PORK KNUCKLE, MUSTARD SEED CAVIAR

allergen: mustard

GOOSE SOUP

3.500 Ft

MATZO BALL, ROOT VEGETABLES

allergens: egg, gluten, celery

STARTER:

DUCK PÂTÉ

4.500 Ft

PINE NUTS, APPLE MUSTARD, BRIOCHE

allergens: gluten, mustard, nuts, egg

CHEESE SELECTION

4.500 Ft

BY CHEESE MASTER TAMÁS SÁNDOR,

PLUM JAM FROM NOSZVÁJ

allergens: dairy

FOCACCIA SANDWICHES:

CURED HAM, SUN-DRIED TOMATOES,

4.000 Ft

BASIL PESTO

allergens: gluten, nuts, dairy

SMOKED SALMON, CUCUMBER RELISH,

4.000 Ft

BALSAMIC RED ONION

allergens: gluten, fish

PROVOLONE, OLIVE TAPENADE, TOMATO,

3.800 Ft

PICKLED PEPPERS

Menu: 12:00 - 17:00



"You come to us,
with youthful
Borág,
And ivy rich,
a garland
in your hair,
And in your eyes,
our vanished days
still shine,
Their gentle laughter
lingers softly there."

Ezra Juhász

SALAD:

MIXED LEAF SALAD, QUINCE DRESSING, 4.500 Ft
PUMPKIN SEEDS, ROASTED TURKEY BREAST

MIXED LEAF SALAD, QUINCE DRESSING, 4.500 Ft
PUMPKIN SEEDS, SMOKED TROUT
allergen: fish

MAIN COURSE:

CASARECCE 5.500 Ft
BEETROOT, WALNUTS, MASCARPONE, SPICY SALAMI, PROVOLONE
allergens: dairy, gluten, nuts, egg

PIKE-PERCH FILLET 6.500 Ft
HUNGARIAN FISH SOUP REDUCTION,
COTTAGE CHEESE FRITTER, PICKLED PEPPERS
allergens: fish, gluten, egg

CHICKEN BREAST 6.500 Ft
PORCINI MUSHROOMS, SUN-DRIED TOMATOES,
CREAMY BASIL GNOCCHI
allergens: gluten, dairy

PANKO-CRUSTED PORK LOIN 6.500 Ft
PARSLEY POTATOES WITH GOOSE FAT, FERMENTED RED CABBAGE
allergens: egg, gluten

RIB-EYE STEAK 7.500 Ft
COGNAC GREEN PEPPERCORN SAUCE, TRUFFLE POTATO PURÉE
allergens: dairy, gluten

*We charge a 12% service fee on our prices.
Prices are in HUF and include VAT.*

DESSERT:

MATCHA CHEESECAKE

3.500 Ft

CARDAMOM SOUR CHERRY ICE CREAM, PISTACHIO

allergens: gluten, dairy, nuts

COTTAGE CHEESE MOUSSE

3.500 Ft

KALAMANSI CARAMEL, CRUMBLE, TONKA BEAN

allergens: dairy, gluten

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CHEF:

ÁDÁM KREÁCSIK

At Borág, Chef Ádám Kreácsik brings familiar, comforting flavours together with modern culinary techniques. His dishes reflect a deep respect for ingredients and give culinary traditions a fresh, contemporary expression.