

DESSERT MENU

ICE CREAM AT THE HIGHEST LEVEL

- Bourbon vanilla ice cream with brownie and salted caramel (1, 3, 7) **HUF 4200**
- Seasonal sorbet selection 🍃 **HUF 3900**
- Lemon sorbet with Delamotte champagne 🍃 **HUF 3500**

SWEETS

- Béres Tokaji Essencia on an Ajka Crystal spoon **HUF 14 000**
- VIRTU Somló (1, 3, 7, 8, 12) »CHEF SIGNATURE **HUF 5700**
- Pancake filled with Piedmont hazelnut cream, milk chocolate and miso salted caramel (1, 3, 5, 7, 8) **HUF 5900**
- Cashew “cheesecake” with apricot and passion fruit (8) 🍃 **HUF 4900**
- Cantaloupe melon mousse with coconut and dark chocolate (3, 6, 7, 8, 12) **HUF 4900**

DESSERT COCKTAIL

- Cream & Dream – Brandy Alexander **HUF 4900**
(Bailey's, Sailor Jerry, white cacao, coconut milk)
- Espresso Martini **HUF 5900**
(VIRTU's signature espresso roast, Beluga, Mr Black Cold Brew liqueur)
- Sweet & Bold – Manhattan **HUF 6900**
(Stauning Rye, 9Didante Inferno, cardamom bitter)

VIRTU
RESTAURANT

In case of any food allergies or sensitivities to specific ingredients, please consult with our staff!
In addition to the allergens indicated as ingredients, our dishes may contain traces of other allergens.

Allergens: 1 gluten; 2 crustaceans; 3 eggs; 4 fish; 5 peanuts; 6 soybeans; 7 milk; 8 nuts; 9 celery;
10 mustard; 11 sesame seeds; 12 sulfur dioxide; 13 lupin; 14 molluscs; 15 spicy

Our prices are in Hungarian Forints and include VAT. A 15% service charge will be added to the final bill.

Head Chef: Levente Lendvai