

HERITAGE TASTING MENU

Discover Hungary through its finest ingredients and authentic dishes!
VIRTU offers a 4- or 6- course tasting menu that showcases the very best of Hungarian cuisine and culture.
Make the most of your visit and explore our culinary heritage!

4 COURSE MENU

WELCOME SNACKS

SHEEP'S CHEESE SPREAD (KÖRÖZÖTT) WITH SWEET KAPIA PEPPER AND DILL (1, 3, 7)
TOMATO ESSENCE WITH STRAWBERRY, PLUM VINEGAR, AND COFFEE OIL (12) 🍷

STARTER

DUCK LIVER WITH TOKAJI ASZÚ AND AUNT ILONKA'S BRIOCHE (1, 3, 5, 7, 8, 12)

SOUP

PALÓC-STYLE GOULASH WITH ROASTED BEEF CHEEKS AND PICKLED GREEN BEANS (1, 7, 9, 10, 12, 15)

MAIN COURSE (OPTIONAL)

KESZTHELY STURGEON WITH
HOMEMADE PASTA FILLED WITH RED
PRAWN AND CITRUSY FISH VELOUTÉ

(1, 2, 3, 4, 7, 9, 12)

BEEF FILET MIGNON STEAK
WITH MOREL AND KAMPOT
PEPPER JUS

(1, 3, 6, 7, 9, 12)

DESSERT

SOMLÓI CHOCOLATE-WALNUT TRIFLE (1, 3, 7, 8, 12)

6 COURSE MENU

SHEEP'S CHEESE SPREAD (KÖRÖZÖTT) WITH SWEET KAPIA PEPPER AND DILL (1, 3, 7)
TOMATO ESSENCE WITH STRAWBERRY, PLUM VINEGAR, AND COFFEE OIL (12) 🍷

DUCK LIVER WITH TOKAJI ASZÚ AND AUNT ILONKA'S BRIOCHE (1, 3, 5, 7, 8, 12)

GRILLED EGGPLANT SALAD WITH ARUGULA PESTO AND SPRING RADISHES (1, 6, 10) 🍷

PALÓC-STYLE GOULASH WITH ROASTED BEEF CHEEKS
AND PICKLED GREEN BEANS (1, 7, 9, 10, 12, 15)

KESZTHELY STURGEON WITH HOMEMADE PASTA FILLED WITH RED
PRAWN AND CITRUSY VELOUTÉ (1, 2, 3, 4, 7, 9, 12)

BEEF FILET MIGNON STEAK WITH MOREL AND KAMPOT PEPPER JUS (1, 3, 6, 7, 9, 12)

HOMEMADE YOGHURT WITH HORTOBÁGY CHAMOMILE AND SEA BUCKTHORN (7)

SOMLÓI CHOCOLATE-WALNUT TRIFLE (1, 3, 7, 8, 12)

4-course tasting menu: HUF 29 900 / person – **wine accompaniment** – HUF 19 000 / person

6-course tasting menu: HUF 44 900 / person – **wine accompaniment** – HUF 29 000 / person

For the tasting menu, we kindly ask that it be ordered for the entire table.

STARTERS

Duck liver with Tokaji Aszú and Aunt Ilonka's brioche (1, 3, 5, 7, 8, 12) »CHEF SIGNATURE

HUF 9700

Beef tartare with smoked egg yolk (1, 3, 4, 6, 9, 10, 12)

HUF 8800

Grilled eggplant salad with arugula pesto and spring radishes (1, 6, 10) 🍷

HUF 5300



The Legacy of Tokaji Aszú

Tokaji Aszú is regarded as one of the world's greatest noble sweet wines, produced through a uniquely demanding process. By the 17th century, it had already achieved international fame and was a staple on the tables of Europe's royal courts. When King Louis XIV first tasted Tokaji, he famously declared it "the wine of kings, the king of wines."

Ilonka Néni's Kalács

Inspired by the recipe of Chef Levente Lendvai's grandmother, this legendary VIRTU creation is always baked fresh, using hand-kneaded dough. Inside, you will find a rich swirl of toasted spices and butter, delivering both comfort and indulgence in every bite.

SOUPS

Palóc-style goulash with roasted beef cheeks and green beans (1, 7, 9, 10, 12, 15) »CHEF SIGNATURE

HUF 4900

Green pea consommé with parsley and sugar snap peas (9) 🍷

HUF 3900



A Soup Honoring "the Greatest Palóc"

The Palóc region stretches north of the Mátra and Bükk mountains and along the Ipoly Valley. One of Hungary's greatest writers, Kálmán Mikszáth, was of Palóc origin and lovingly portrayed local life in his novels. On his birthday, the legendary chef János Gundel honored him with a Hungarian-flavored soup, which he named Palóc Leves. Mikszáth enjoyed it so much that he immediately helped himself to two plates.

Credo – Levente Lendvai

"I believe Hungarian cuisine is more than what we know today: it is a living, diverse heritage that transcends old borders, connecting generations and landscapes. I collect not only recipes but also stories, traditions, and memories. I believe a chef can only be truly successful if they understand their cultural roots and consciously build upon them to shape the future. Respect for the past and responsibility for the future are both integral to my work."





Keszthely Sturgeon

This species evokes one of Hungary's most noble culinary traditions. For centuries, sturgeon were legendary fish of the Danube and the Tisza, so highly prized that in the Middle Ages they were among the most treasured dishes served at royal courts and aristocratic feasts. Due to overfishing and the transformation of river habitats, sturgeon have become a rarity today. This makes Hungarian sturgeon farming not only the revival of an exceptional ingredient, but also the preservation of a gastronomic heritage.

Raised in Keszthely, this sturgeon brings that historic tradition back to life: an iconic fish of Hungarian waters, returned to the centre of the plate through the refinement of modern cuisine.

MAIN COURSES

Keszthely sturgeon with red prawn ravioli and citrusy velouté

(1, 2, 3, 4, 7, 9, 12) »CHEF SIGNATURE

HUF 14 200

Potato dumpling filled with porcini ragout and pickled wild garlic (6, 12, 13) 🍷

HUF 7400

Chicken breast with roasted zucchini, truffle and creamy poultry velouté (3, 7, 10, 12)

HUF 8900

Duck breast with creamy polenta, grilled peach and fennel (6, 7, 9, 12)

HUF 12 600

Aurora salad – romaine lettuce with citrus vinaigrette and toasted seeds (8, 9, 10) 🍷

HUF 4800

♦ grilled shrimp (2, 7)

+ HUF 3300

♦ raspberry goat cheese balls (7)

+ HUF 3000

Brassói-style pork loin with fermented cucumber and confit garlic (6, 9, 10, 12)

HUF 11 500

Beef tenderloin steak with grilled duck liver, stuffed morel mushrooms and mashed potatoes (6, 7, 9, 12)

HUF 19 500

Wagyu beef tenderloin with truffle mashed potatoes and jus (6, 9, 12)

HUF 68 000

Grilled lobster with crab-stuffed cabbage (2, 3, 4, 7, 9, 13)

39 000

Somlói Galuska – Hungary's Favorite Dessert

Voted multiple times as Hungary's most beloved dessert, somlói galuska made its debut at the 1958 Brussels World's Fair, where it was met with great success and awarded a professional prize. The dessert was created at the iconic Gundel Restaurant by pastry chef József Béla Szőcs. At VIRTU, our interpretation reimagines the classic in a unique form and texture: three distinct dessert spheres, each representing one of the layers of the original somlói galuska.

