

Chef's offer

SUMMER'S FIRST TOUCH

LEVENTE LENDVAI'S JUNE NARRATIVE CHEF'S OFFER


In June, warm sunlight gradually takes over above the city, while the Budapest skyline shines in the vibrant, lively colors of early summer. This month, the VIRTU kitchen places the exciting contrast between seasonal freshness and deep, expressive flavors at the heart of its culinary narrative. Levente Lendvai's June menu tells a story of the purity of waters, the refreshing acidity of summer fruits, and the richness of the forests — all presented with modern elegance and inspired by the roots of Hungarian gastronomy.

APPETIZER

Marinated sea bream with
snake cucumber and ice radishes **5 800 HUF**
(4, 6, 11, 12)

Joseph Drouhin - Chablis 7 200 HUF

SOUP

Cold sour cherry soup with homemade
coconut yogurt and roasted almonds **4 400 HUF**
(6, 8) 

Béres Brut Hárslevelű 3 950 HUF

MAIN COURSE

Red wine beef ragout with slow-roasted
porcini mushrooms and aged cheese
potato croquettes **12 300 HUF**
(1, 3, 7, 9, 12, 13)

Quinta de Cidro - Touriga Nacional 3 900 HUF

DESSERT

Black tea-infused strawberry pavlova **4 200 HUF**
(3, 6, 7)

Schrank Artisan Sour-cherry liquor 2 800 HUF