

Menu

Cold starters

BEEF TARTARE 4.690 FT
KÁPIA PEPPER MAYONNAISE, PICKLED
CAULIFLOWER, BREAD CRISPS (1,3,6,9,10)

DUCK LIVER TERRINE 4.690 FT
GRAPES, TOKAJI ASZÚ,
HOMEMADE BRAIDED BRIOCHE (1,3,7,8,12)

Hot starters

GRILLED RED TUNA 4.690 FT
SAFFRON ARANCINI, AVOCADO
SALSA, ROCKET (4)

GRILLED DUCK LIVER 4.690 FT
CELERIAC, BLACK SALSIFY, ALMONDS,
BRIOCHE CRUMBS (1,3,7)

HIGH5 MUSHROOM PAPRIKASH 3.990 FT
WITH HUNGARIAN DUMPLINGS (1,3,7,9)

Soups

HIGH5 GOULASH SOUP (1,3,9) 3.590 FT

PHEASANT SOUP 3.190 FT
MARINATED QUAIL EGGS, HOMEMADE
FINE NOODLES, CELERY, LOVAGE (1,3,9)

KÁPIA PEPPER SOUP 2.990 FT
PORK CHEEK CROQUETTE,
CHORIZO, YOGHURT (1,3,7,9)

Main courses

COUNTRYSIDE CHICKEN 5.690 FT
APRICOT RISOTTO, MARINATED
APRICOT, FOURME D'AMBERT (7)

GRILLED LAMB CHOP 9.990 FT
GOAT CHEESE POLENTA, GRILLED
CORN, PORK CRACKLING (7,9)

GRILLED ZANDER 8.790 FT
POTATOES, LEMON BABY
CARROTS (7)

DUCK BREAST SWEET POTATO PURÉE,
BAKED CURD, BIMBI BROCCOLI (7,9) 6.990 FT

RED WINE-BRAISED BEEF STEW 6.990 FT
BURGUNDY POTATOES, KING OYSTER
MUSHROOMS, PICKLED ONIONS (1,3,7,9)

DUCK LEG 6.990 FT
CABBAGE STRUDEL, APPLE, PECANS (1,3,7,9)

**GARLIC-MARINATED
PORK NECK STEAK** 5.990 FT
PAPRIKA POTATOES, SAUSAGE, JALAPEÑO (9)

BREADED IBERICO PORK CHOP 9.990 FT
BROWN BUTTER POTATO PURÉE,
CARAWAY CABBAGE SALAD (1,3,7)

ROASTED TOMATO TAGLIATELLE 6.590 FT
BABY SPINACH, GRILLED TIGER PRAWNS (1,2,3,7)

DRY-AGED BEEF SIRLOIN 10.990 FT
POTATO CREAM, ARTICHOKE, KIMCHI (7,13)

VEGETARIAN INSPIRATION 5.990 FT

Desserts

QUARK DUMPLINGS 2.890 FT
SOUR CREAM ICE CREAM, SEASONAL FRUIT (1,3,7)

CARROT CAKE 2.990 FT
FIG, ORANGE, PECANS (1,3,7)

HIGH5 TIRAMISU (1,3,7) 2.990 FT

Bar food

CAESAR SALAD (1,3,4,7,10) 4.590 FT

GRILLED OCTOPUS SALAD 5.490 FT
AJVAR, LIME POTATOES (14)

**KENTUCKY CHICKEN
TORTILLA** 5.590 FT
COLESLAW, POTATO FRIES (1,3,7)

HIGH5 BURGER (1,3,7) 5.590 FT

BBQ BEEF BRISKET 7.290 FT
CHEDDAR POTATOES,
JALAPEÑO (7,9,10)

Pizza

MARGHERITA (1,7) 4.190 FT

QUATTRO FORMAGGI (1,7) 4.590 FT

NEW YORK (1,7) 4.590 FT

BURRATA E PISTACHIO (1,7) 5.190 FT

For Children

CHICKEN SOUP 1.990 FT
WITH VERMICELLI (1,3,9)

SPAGHETTI BOLOGNESE (1,3,9) 3.190 FT

BREADED CHICKEN FILLET 3.190 FT
WITH MASHED POTATOES (1,3,7)



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HIGH
BISTRO

Jarábik Zsolt
SOUS CHEF

Fabók Roland
HEAD CHEF

Kiss Imre
SOUS CHEF

ALLERGENIC INGREDIENTS:

1. CEREALS CONTAINING GLUTEN
2. CRUSTACEANS
3. EGGS
4. FISH
5. PEANUTS

6. SOYBEANS
7. MILK AND DAIRY PRODUCTS
8. SEEDS AND NUTS
9. CELERY

10. MUSTARD
11. SESAME
12. SULPHUR DIOXIDE AND SULPHITES
13. LUPIN
14. MOLLUSCS

PRICES INCLUDE VAT BUT DO NOT INCLUDE THE 12% SERVICE CHARGE