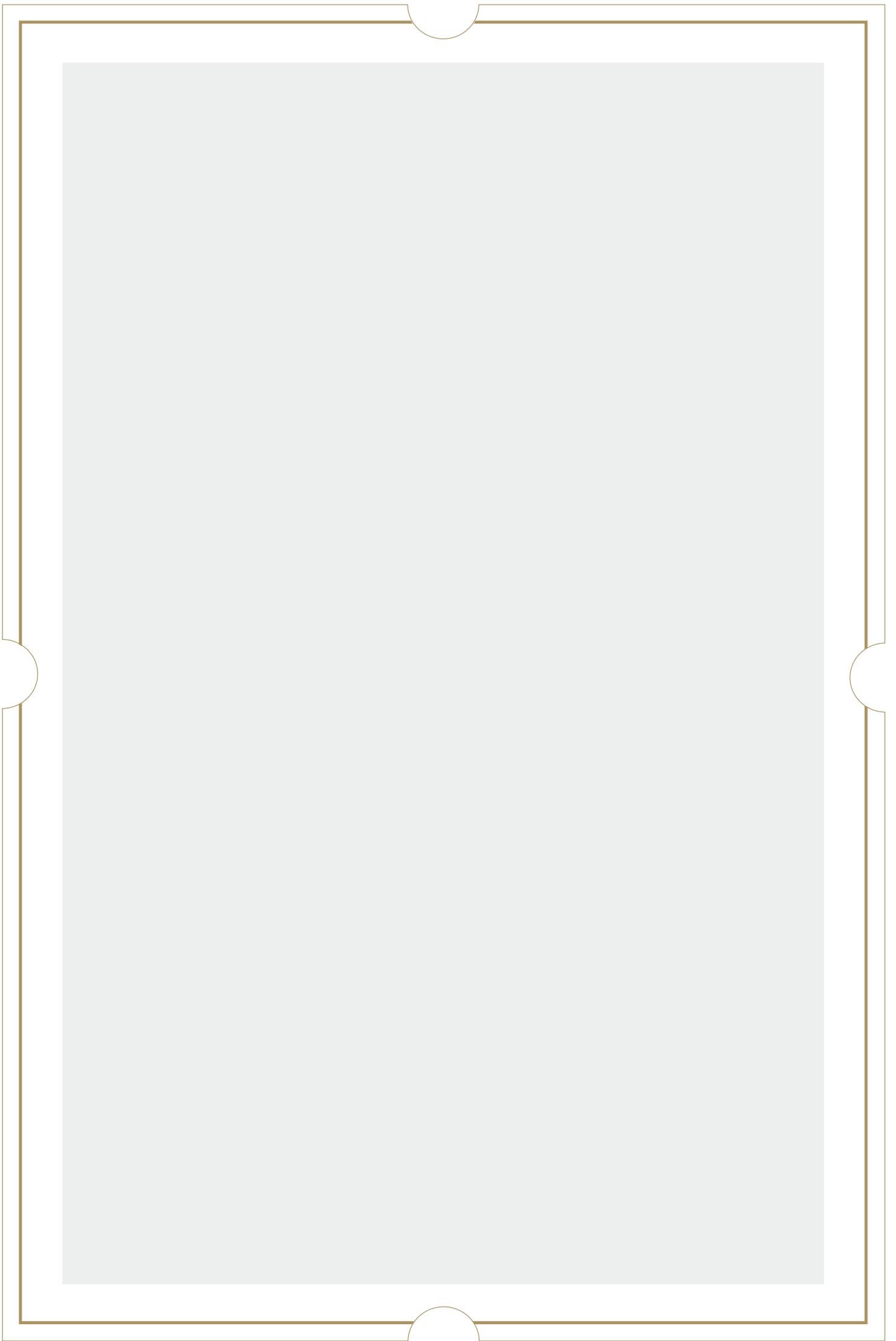


CAVIAR & BULL   
MALTA • BUDAPEST

MENU



## CAVIAR & BULL'S PREMIUM CAVIAR SELECTION

### GOLD LABEL

*"Baerii" the Siberian river sturgeon*  
€ 90.00 / 50 grams

### OSIETRA

*"Gueldenstaedtii" the Russian Caspian sea sturgeon*  
€ 140.00 / 50 grams

### THE PLATINUM HYBRID

*Cross-breed of the Siberian and Russian sturgeons*  
€ 115.00 / 50 grams

### WHITE PEARL

*Albino "Ruthenus" sturgeon*  
€ 100.00 / 30 grams

### RARE BELUGA

*"Huso Huso" sturgeon*  
€ 320.00 / 50 grams

### CAVIAR TASTERS

*Available with a 5g spoon*

### GOLD LABEL

€ 10.00

### OSIETRA

€ 15.00

### THE PLATINUM HYBRID

€ 12.00

### WHITE PEARL

€ 17.00

### RARE BELUGA

€ 32.00

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## VINTAGE DEGUSTATION MENU

### SEARED BULL CARPACCIO OAK-SMOKED

*Béarnaise velouté, mango chutney, Balsamic impregnated shallots and Amaretto caviar*

**Hecula Monastrell € 7.00 by glass**

### BUFALA MOZZARELLA

*Jellified tomato skin, roasted pine nuts, basil oil, tomato seeds and balsamic pearls*

**Umberto Fiori Gavi di Gavi € 7.00 by glass**

### BLACK CALAMARI "ROLLED IN OUR SUCCESS"

*Himalayan salt, herbs and garlic*

**Louis Moreau Chablis € 10.00 by glass**

### LAMB TORTELLACCI

*Funghi porcini velouté, crispy parmesan, roasted pine nuts and basil oil*

**Markus Divinus Gellewza-Syrah € 12.00 by glass**

### MOLECULAR SPHERE CUBANITO

*Palate cleanser*

### SEA BASS ICEBERG FLAMBÉE

*Buried in rock salt, baked at 200 degrees and crafted at your table side*

**Meridiana Astarte Vermentino € 7.00 by glass**

### AAA BLACK ANGUS RIB EYE

*Tagliata served with the chef's speciality sauce*

**Alamos Malbec € 7.00 by glass**

### MANGO PASSION SEMIFREDDO

*Coconut textures, tropical fruits and passion fruit sorbet*

**Donnafugata Kabir Moscato € 7.00 by glass**

***For the perfect start of the degustation, see our caviar selection on the previous page.***

This menu must be taken by all the guests at the table.

Price: € 65.00 per person

Wine pairing: € 35.00

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## SIGNATURE DEGUSTATION MENU

### THE CHOSEN ONES - "GILLARDEU FRESH OYSTERS"

*Cassar de Malte € 9.00 by glass*

### APPLE WOOD HOUSE SMOKED SALMON

*Parmesan textures, aromatic herbs, sweet truffle emulsion and roasted pistachios*

*Fenici Rose € 7.00 by glass*

### BLACK ANGUS STEAK TARTARE

*Capers and gherkins, shallots, African pepper, sesame gomasio and mustard ice-cream served with curacao bread*

*Glarima Chardonnay-Gewurztraminer € 6.00 by glass*

### ALBA TRUFFLE FLAVOURED RECONSTRUCTED MUSHROOMS

*Microgreens, black truffle and honey emulsion, spicy mayo and caramelised shallots*

*Antonin Chardonnay € 7.00 by glass*

### SERGI'S CLASSIC WAGYU TACOS

*Pan seared beef, red pepper, pickled mango and jalapeno mayo*

*Speri Valpolicella € 7.00 by glass*

### LOBSTER & SALMON ARTISAN FILLED TORTELLONI

*Cherry tomatoes, herbs, white wine and shellfish creamy velouté*

*Louis Moreau Chablis € 10.00 by glass*

### MOLECULAR SPHERE APEROL SPRITZ

*Palate cleanser*

### FOIE GRAS POÊLÉ

*Walnut and red currant spread over toast, Hungarian Tokaji Aszú pearls and apple pomme frites*

*Donnafugata Kabir € 7.00 by glass*

### DARK CHOCOLATE FONDANT

*Chocolate - hazelnut soil and toffee ice-cream*

*Tawny Port € 5.00 by glass*

*For the perfect start of the degustation, see our caviar selection on the first page.*

This menu must be taken by all the guests at the table.

Price: € 70.00 per person

Wine pairing: € 45.00

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## NIRVANA DEGUSTATION MENU

“IN OUR OPINION THIS IS THE PERFECT DINNER EXPERIENCE”

### TASTER OF THE “OSIETRA CAVIAR”

*Served with a 5g spoon*

**Bollinger Special Cuvee € 18.00 by glass**

### THE CHOSEN ONES - “GILLARDEU FRESH OYSTERS”

**Cassar de Malte € 9.00 by glass**

#### SMOKED DUO:

##### OAK-SMOKED SALMON

*Parmesan textures, aromatic herbs, sweet truffle emulsion and roasted pistachios  
&*

##### SEARED BULL CARPACCIO OAK-SMOKED

*Béarnaise velouté, mango chutney, Balsamic impregnated shallots and Amaretto caviar*

**Mirabeau Etoile Rose € 11.00 by glass**

### BLACK CALAMARI “ROLLED IN OUR SUCCESS”

*Himalayan salt, herbs and garlic*

**Louis Moreau Chablis € 10.00 by glass**

### “THE LOBSTER POPCORN”

*Chili chutney, spicy mayo, micro cress, black sesame seeds and the rest is history*

**Louis Moreau Chablis € 10.00 by glass**

### FOIE GRAS POÊLÉ

*Walnut and red currant spread over toast, Hungarian Tokaji Aszú pearls  
and apple pomme frites*

**Donnafugata Kabir € 7.00 by glass**

### MOLECULAR SPHERES FOSSIL AMBER

*Palate cleanser with cider honey tequila*

### BLACK ANGUS SHORT BEEF RIBS

*Slow cooked 1440 minutes with beer and red wine jus, liquorice notes, celeriac parfait,  
oyster mushrooms and broths*

**Bodegas Muga Reserva Rioja € 13.00 by glass**

### LEMON FONDANT

*Cinnamon soil, wild berries and vanilla ice-cream*

**Chateau Guiraud Sauternes € 15.00 by glass**

***For the perfect start of the degustation, see our caviar selection on the first page.***

This menu must be taken by all the guests at the table.

Price: € 95.00 per person

Wine pairing: € 60.00

## MOLECULAR SPHERES

CUBANITO

APEROL SPRITZ

FOSSIL AMBER  
*Cider honey tequila*

Trio € 9.00

## STARTERS

THE CHOSEN ONES-GILLARDEAU FRESH OYSTERS

€5.50 each

SEARED BULL CARPACCIO OAK-SMOKED

*Béarnaise velouté, mango chutney, Balsamic impregnated shallots and Amaretto caviar*  
€16.75

PRAWNS SAMURAI TEMPURA

*Chili vinaigrette, ponzu baby spheres and sweet wild herbs*  
€16.75

BABY SQUID

*Samfaina, black ink alioli and parsley emulsion*  
€16.50

BONELESS QUAIL

*Lemon confit, green chili and Thermidor sauce*  
€17.00

FOIE GRAS POËLÉ

*Walnut and red currant spread over toast, Hungarian Tokaji Aszú pearls  
and apple pomme frites*  
€17.75

ALBA TRUFFLE FLAVOURED RECONSTRUCTED MUSHROOMS

*Microgreens, black truffle and honey emulsion, spicy mayo and caramelised shallots*  
€16.25

MEDITERRANEAN OCTOPUS

*Potato foam aromatised with wild herbs and Hungarian smoked paprika*  
€17.00

SERGI'S CLASSIC WAGYU TACOS

*Pan seared beef; red pepper, pickled mango and Jalapeno mayo*  
€16.75

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## STARTERS

### BLACK ANGUS STEAK TARTARE

*Capers and gherkins, shallots, African pepper, sesame gomasio and mustard ice-cream served with curacao bread*

€ 18.50

### LANGOUSTINE TAILS NESTED IN "FILO"

*Ginger & chili coriander, white chocolate velouté & kataifi lid*

€ 16.50

### BUFALA MOZZARELLA

*Jellified tomato skin, roasted pine nuts, basil oil, tomato seeds and balsamic pearls*

€ 16.25

### APPLE WOOD HOUSE SMOKED SALMON

*Parmesan textures, aromatic herbs, sweet truffle emulsion and roasted pistachios*

€ 16.75

### MEAGRE CEVICHE

*Textures of beetroot, citrus "leche de tigre", green apple, red chili and .feta cheese foam*

€ 17.50

### BLACK CALAMARI "ROLLED IN OUR SUCCESS"

*Himalayan salt, herbs and garlic*

€ 15.75

### LANGOUSTINE AND BLUEBERRY RISOTTO

*Onions, garlic, tomato, white wine and parmesan velouté*

€ 18.00

### "THE LOBSTER POPCORN"

*Chili chutney, spicy mayo, micro cress, black sesame seeds and the rest is history*

€ 35.75

## PASTA

### FETTUCCINE PRAWNS

*Classic prawn bisque tossed with onion and tomato, a hint of garlic, brandy and Crème Fraîche*

Starter € 17.00 / Main € 23.00

### TAGLIATELLE TAN-NANNA MANANNI

*Spiced finely chopped black angus beef ragú folded in Nanna's secret sauce*

Starter € 16.00 / Main € 22.00

### LOBSTER & SALMON ARTISAN FILLED TORTELLONI

*Cherry tomatoes, herbs, white wine and shellfish creamy velouté*

Starter € 17.00 / Main € 23.00

### LAMB TORTELLACCI

*Funghi porcini velouté, crispy parmesan, roasted pine nuts and basil oil*

Starter € 17.00 / Main € 23.00

## MEAT

MAINS SERVED WITH SEASONAL VEGETABLES AND POTATOES

### CAVIAR & BULL

*The ultimate gastronomic vice.*

*AAA black angus fillet steak, Lobster Popcorn, Foie Gras, Russian Sturgeon Caviar; gold leaf demi glace jus with a shot of Grey Goose vodka*

€ 90.00

### AAA BLACK ANGUS RIB EYE

€ 29.50

### AAA BLACK ANGUS FILLET

€ 31.50

### SAUCES FOR GRILLED MEAT

*Truffle and mushroom*

*Pepper and cognac*

*Gorgonzola Whiskey and walnut*

*Beef jus with noisette butter and tarragon*

€ 4

### BARBARY DUCK BREAST DOUBLE TEMPO

*Beetroot and aged balsamic purée, pickled shallots, textures of orange, port and citrus reduction*

€ 28.00

### LAMB RACK SOUS VIDE

*Potato foam, lemon confit, rich Mojo Canario herbs, Amaretto pearls, red currant and rosemary glace*

€ 29.50

### BLACK ANGUS SHORT BEEF RIBS

*Slow cooked 1440 minutes with beer and red wine jus, liquorice notes, celeriac parfait, oyster mushrooms and broths*

€ 30.00

### DECONSTRUCTED WILD BOAR WELLINGTON

*Wild boar tenderloin, mushrooms, sesame pastry, green asparagus, pumpkin and tarragon purée, cocoa aromatized game jus with berry notes*

€ 29.50

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## FISH

MAINS SERVED WITH SEASONAL VEGETABLES AND POTATOES

### FILLET OF SEA BASS

*Filled with lemon marmalade, crusted with potato crumble, dill velvet velouté*  
€ 28.50

### MEAGRE FISH (GURBELL) ICEBERG FLAMBÉE

*Buried in rock salt, baked at 200 degrees and crafted at your table side*  
€ 29.00 per portion (2 PEOPLE MINIMUM ORDER)

### SEA BASS ICEBERG FLAMBÉE

*Buried in rock salt, baked at 200 degrees and crafted at your table side*  
€ 29.00

### LOCAL CATCH OF THE DAY

(Ask your host for availability)

*White wine, garlic and tomato velouté, fennel and lemongrass purée*  
According to market price

### LOCAL RED PRAWNS

*Garlic infusion, parsley, white wine and lemon jus*  
€ 32.00

### LIVE LOBSTER

Choose the style of cooking:

*Garlic, lemon and white wine*

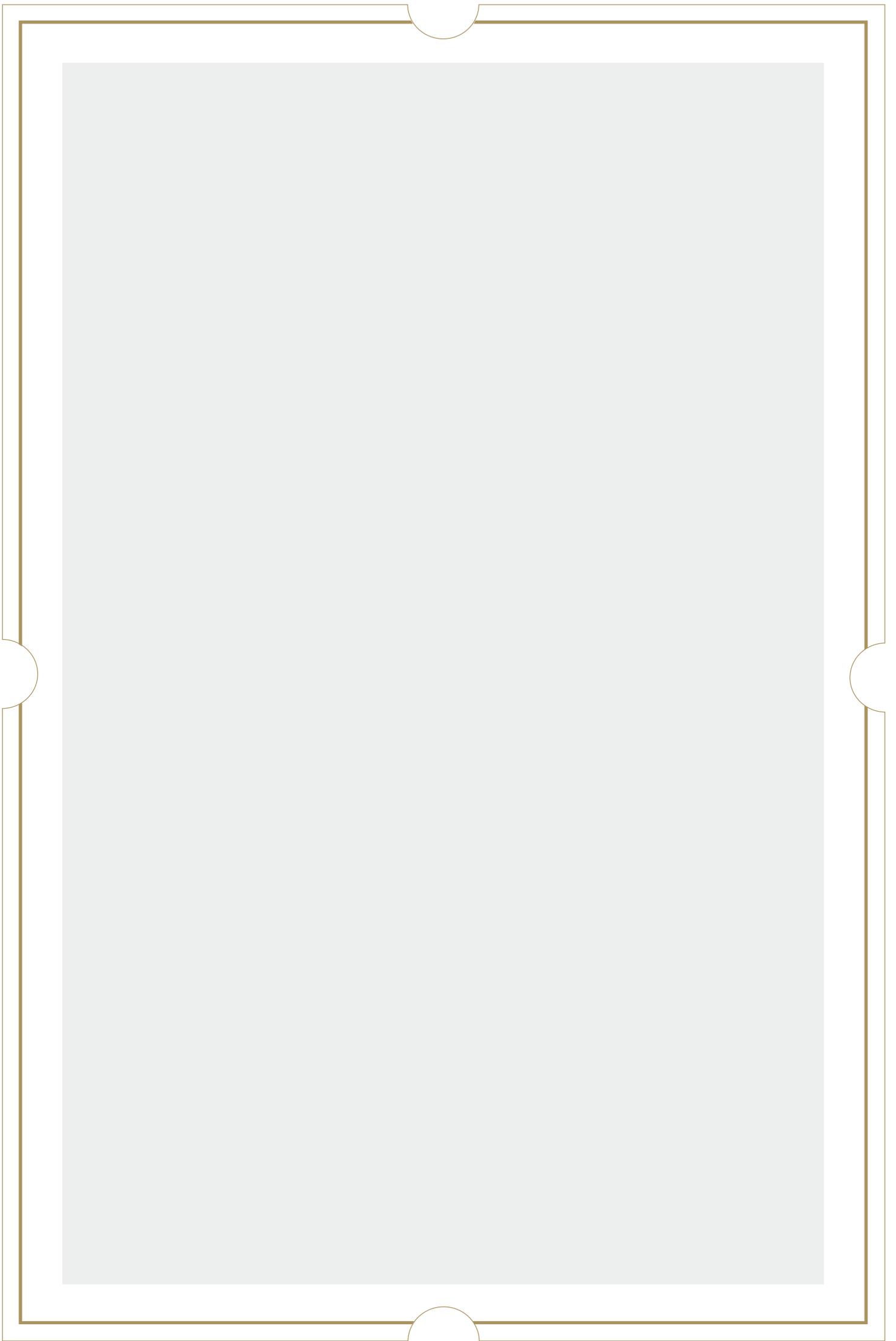
*Lobster popcorn*

*Plain garlic butter*

(Full lobster, 600 gr approx.) € 72.00

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