



精彩的

菜单

THE MARVELLOUS

Menu



开胃菜 STARTERS

1. 罗宾逊小吃拼盘

帕尔马火腿、梅佐贝伦薄香肠、意大利猪颈肉、山羊奶酪、洋蓟、橄榄
Robinson tapas plate - Parma ham, smoked sausage from Mezőberény,
Coppa, goat cheese, artichoke, olives (1,7)

———— 5 800 Ft / 16,10 EUR ————

2. 鸭肝酱、

苹果蜜饯、核桃酱、托卡伊阿苏酒、烤面包
Duck liver pâté, apple compote, walnut cream, Tokaji aszú,
toasted milk loaf (1,3,5,7,8)

———— 7 900 Ft / 22,60 EUR ————

3. 安格斯牛肉馅饼、

小黄瓜、烤甜椒、日式蛋黄酱、芥末籽
Angus beef tartare, cornichon, baked capia, Japanese mayonnaise,
mustard seeds (1,3,4,6,10)

———— 7 200 Ft / 20,60 EUR ————

4. 红鲑鱼南蛮渍、

裙带菜沙拉、芒果、芝麻
Red tuna Nanban zuke, wakame salad, mango, sesame seeds (2,4,6,9,11)

———— 7 900 Ft / 22,60 EUR ————

5. 霍托巴吉煎饼

Hortobágyi's pancake filled with chicken (1,3,7)

———— 6 300 Ft / 18,00 EUR ————

6. 布拉塔奶酪、

彩色番茄、罗勒、开心果、新鲜水果
Burrata, colorful tomatoes, basil, pistachio, fresh fruit (5,7,8)

———— 6 500 Ft / 18,60 EUR ————

7. 自制土豆面包篮

Basket of homemade potato bread (1)
900 Ft / 2,60 EUR

8. 特级初榨橄榄油

Extra virgin olive oil
1 000 Ft / 2,90 EUR

汤 SOUPS

9. 安格斯牛肉炖汤、

配小馄饨

Hungarian Angus beef Goulash soup with noodles (1,3,9)

———— 4 800 Ft / 13,70 EUR ————

10. 经典牛肉汤、

配煮熟的蔬菜和细面条

Beef consommé with beef rump, vegetables and vermicelli (1,3,9)

———— 4 800 Ft / 13,70 EUR ————

11. 时令汤

Seasonal soup

———— 4 400 Ft / 12,60 EUR ————

沙拉 SALADS

12. 章鱼沙拉、

牛油果、罗马生菜、培根脆片、
彩番茄、卡曼橘酱汁

Octopus salad with avocado, romaine lettuce, bacon chips, colorful tomatoes, kalamansi dressing (6,10,13)

———— 7 200 Ft / 20,60 EUR ————

14. 凯撒沙

Caesar salad

14.A 拉配香辣鸡胸肉条

with chicken stripes

(1,3,4,7,9,10)

———— 5 900 Ft / 16,80 EUR ————

13. 菲达奶酪嫩菠菜沙拉、

黄瓜、橄榄、彩番茄

Baby spinach salad with feta cheese, cucumber, olives, colorful tomatoes (7,10)

———— 6 900 Ft / 19,70 EUR ————

14.B 拉配白葡萄酒蒜香虾

with white wine-garlic shrimp

(1,2,3,7,9,10)

———— 6 700 Ft / 19,10 EUR ————

罗宾逊经典菜肴 ROBINSON CLASSICS

15. 炖牛肉、 奶酪“特制面包”

Hungarian veal stew, with cottage cheese specli (1,3,7,9)
———— 9 800 Ft / 28,00 EUR ————

16. 油封鸭腿、

紫甘蓝奶油、卷心菜馅饼、浆果

Confit duck leg with cabbage noodles, purple cabbage cream, berries (1,3,9)
———— 9 900 Ft / 28,30 EUR ————

17. 维也纳炖牛肉、

蛋黄酱土豆沙拉

Breaded veal cutlet (Viennese), mayonnaise potato salad (1,3,7,9,10)
———— 9 700 Ft / 27,70 EUR ————

18. 烤鸡胸肉、

软糯土豆、牛肝菌烩菜、野生西兰花、焦糖芹菜泥

Grilled pullet breast, fondant potatoes, Morel mushroom ragout, wild broccoli, caramelized celery puree (7,9)
———— 8 900 Ft / 25,40 EUR ————

19. 粉红鸭胸肉、

烤小胡萝卜、意大利糯米球、胡萝卜奶油酱、榛子

Rosé duck breast, roasted baby carrots, arancini, carrot cream, hazelnuts (5,7,8,9)
———— 11 900 Ft / 34,00 EUR ————

20. 曼加利察“布拉索”、

Mangalica “Brassói” (9)

———— 9 900 Ft / 28,30 EUR ————

21. 酥脆牛脸、

南瓜炖菜、西葫芦、莳萝 gremolata, 格伦史密斯苹果

Slowly baked beef cheek, marrow stew, zucchini, dill gremolata, Granny Smith (1,7,9)
———— 10 900 Ft / 31,10 EUR ————

22. 正宗匈牙利辣酱、

梅佐贝伦细香肠、自制土豆面包

Real hungarian lecsó, smoked sausage from Mezőberény, home-made potato bread (1,9)
———— 8 800 Ft / 25,20 EUR ————

海洋与大海 OCEAN & MARE

23. 挪威鲑鱼排、

黑米、柑橘嫩菠菜、鱼子酱白酱

Norwegian salmon steak, black rice, citrus baby spinach, caviar beurre blanc (4,7,9,13)
———— 9 900 Ft / 28,30 EUR ————

24. 鳕鱼柳、

玉米烩饭、西班牙香肠、瓦杜万酱汁

Cod fillet, corn risotto, chorizo, vadouvan jus (4,7,9,10)
———— 12 900 Ft / 36,90 EUR ————

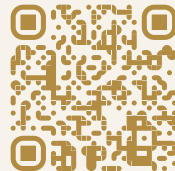
25. 虾仁炒饭、

自制土豆面包

Prawns pil-pil with homemade potato bread (1,2,4,7,9)
———— 8 900 Ft / 25,40 EUR ————

如需查看其他语言版本的菜单, 请扫描二维码!

Az étlap további nyelvváltozataiért
szkennelje be a QR kódot!



约瑟普烤肉 MEATS BAKED IN CHARCOAL OVEN

乔斯珀窑 THE JOSPER OVEN

这些菜肴的独特风味归功于木炭，木炭将生食材变成了多汁美味、具有传统香气和完美口感的菜肴。
The special taste of the dishes is thanks to the charcoal, which turns the raw product into a juicy dish with traditional flavor and perfect texture.

26. 安格斯里脊

250 克 (乌拉圭)

Angus Tenderloin steak 250 g (Uruguay)

17 400 Ft / 49,70 EUR

27. 黑安格斯肋眼

250 克 (澳大利亚)

Black Angus rib-eye steak 250 g (Australia)

17 400 Ft / 49,70 EUR

28. 阿根廷里脊肉 (250 克)

Argentinian Angus sirloin steak (250g)

15 900 Ft / 45,40 EUR

29. 美国波特豪斯牛排

(至少1千克)

USA Porterhouse (min. 1kg)

5 900 Ft/100g

16,90 EUR/100g

30. 澳大利亚斧头牛排

(至少1千克)

Australian tomahawk (min. 1kg)

5 900 Ft/100g

16,90 EUR/100g

配菜和酱汁 GARNISHES & SAUCES

31. 香脆薯条

Crispy french fries

2 400 Ft / 6,90 EUR

32. JOSPER 烤蔬菜

Baked vegetables by Josper

2 800 Ft / 8,00 EUR

33. 烤帕德龙辣椒、

香辣花生

Grilled padron pepper, spicy hazelnut (5,8,11)

2 600 Ft / 7,40 EUR

34. 冷烤甜菜根、

希腊酸奶、薄荷、山核桃

Cold roasted beetroot, Greek yoghurt, mint, pecans (7,8)

2 800 Ft / 8,00 EUR

35. 松露奶油酱

Truffle cream sauce (L,Z)

1 700 Ft / 4,90 EUR

36. 香草青椒酱

Cognac-green peppercorn sauce (7,8)

1 700 Ft / 4,90 EUR

37. 罗宾逊香草黄油

Robinson butter with herbs (7,10)

1 500 Ft / 4,30 EUR

38. 肉汁

Jus (9)

1 700 Ft / 4,90 EUR

汉堡 BURGERS

39. 安格斯汉堡

250 克肉饼 烧烤蛋黄酱、培根、切达干酪、酥脆洋葱碎

Angus hamburger, 250g Angus beef patty, bbq mayo, bacon, cheddar, crispy onion crumbs (1,3,4,7,10,11)

7 900 Ft / 22,60 EUR

40. 压碎汉堡

双层肉饼250克、压碎酱、切达干酪、焦糖洋葱

Smash burger with double patty (250g), smash sauce, cheddar cheese, caramelized onion (1,3,4,10)

7 900 Ft / 22,60 EUR

面食和烩饭 PASTA & RISOTTO

41. 卡邦尼意面

Spaghetti carbonara (1,3,7,9)

—— 7 600 Ft / 21,70 EUR ——

42. 兰佩杜萨宽面、

大蒜、辣椒、番茄、虾、芝麻菜

Tagliatelle alla Lampedusa, garlic, chili,

tomato, gamberi, arugula (1,2,7,9)

—— 7 600 Ft / 21,70 EUR ——

45. 松露烩饭、

安格斯牛里脊肉条、佩科里诺干酪

Truffle risotto, Angus beef tenderloin stripes,
pecorino (7,9)

—— 8 400 Ft / 24,00 EUR ——

43. 牛肝菌宽面

配安格斯牛里脊肉条

Pappardelle with porcini mushrooms,
Angus beef tenderloin strips (1,3,7,9)

—— 8 200 Ft / 24,30 EUR ——

44. 里加通尼面、

西葫芦奶油酱、罗勒酱、马苏里拉奶酪

Rigatoni, zucchini cream, pesto, mozzarella
(1,3,7,9)

—— 6 900 Ft / 19,70 EUR ——

46. 藜麦烩饭、

烤山羊奶酪、晒干番茄青酱

Quinoa risotto, grilled goat cheese,
sun-dried tomato pesto (5,7,8,9)

—— 7 400 Ft / 21,10 EUR ——

甜点 PASTRY

47. 提拉米苏

Tiramisu (1,3,7)

—— 4 400 Ft / 12,60 EUR ——

48. 奶酪丸子、

香草酸奶油霜、时令水果

Cottage cheese dumpling, sour cream
espuma with vanilla, seasonal fruit (1,3,7)

—— 4 400 Ft / 12,60 EUR ——

49. 芒果酸辣酱、

异国风味雪葩、草莓慕斯

Mango chutney, exotic sorbet, strawberry foam

—— 4 400 Ft / 12,60 EUR ——

50. 萨赫蛋糕、

巧克力甘纳许、杏子雪葩

Sacher, chocolate ganache,
apricot sorbet (1,3,5,7,8)

—— 4 400 Ft / 12,60 EUR ——

51. 烤芝士蛋糕、

大黄、草莓、开心果

Baked cheesecake, rhubarb,
strawberry, pistachio (1,3,5,7,8)

—— 4 400 Ft / 12,60 EUR ——



来自托卡伊的葡萄酒 WINE FROM TOKAJ

PELLE PINCE 2019 TOKAJI ASZÚ, 6 PUTTONYOS

甜白葡萄酒 *sweet white wine*

(4 CL | 瓶子/Bottle)

—— 4 000 Ft / 11,00 EUR | 31 000 Ft / 89,00 EUR ——

陈年佳酿

VINTAGE WINE

GRAND TOKAJ 2012 TOKAJI ASZÚ, 5 PUTTONYOS

甜白葡萄酒 *sweet white wine*

(4 CL | 瓶子/Bottle)

—— 9 000 Ft / 26,00 EUR | 135 000 Ft / 385 EUR ——

过敏原 ALLERGENS

- | | | |
|----------------------------|------------------------|---|
| 1 - 麸质 <i>gluten</i> | 6 - 大豆类 <i>soy</i> | 11 - 芝麻 <i>sesame seeds</i> |
| 2 - 甲壳类 <i>crustaceans</i> | 7 - 乳制品 <i>dairy</i> | 12 - 羽扇豆 <i>lupine</i> |
| 3 - 鸡蛋 <i>egg</i> | 8 - 核桃类 <i>nuts</i> | 13 - 软体动物 <i>molluscs</i> |
| 4 - 鱼类 <i>fishes</i> | 9 - 芹菜 <i>celery</i> | 14 - 二氧化硫
<i>sulfur dioxide sulphite</i> |
| 5 - 坚果类 <i>hazelnuts</i> | 10 - 芥末 <i>mustard</i> | |

印记 IMPRINT

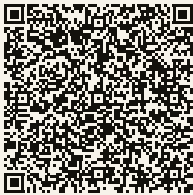
如果您对任何食物或饮品过敏或不耐受，请提前告知我们。价格包含5%的食品增值税和27%的饮品增值税。小费自愿，您可以根据自己的意愿给予员工的友好和周到服务。我们将收取15%的服务费。

Should you have an allergy or sensitivity to any food or beverage, please indicate it to us in advance. The VAT - 5 % for dishes and 27% for the drinks - are included in the prices. Tipping is optional, so you can reward the staff for their kindness and attention. We have an additional +15% service charge on the food and beverage consumption.

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EXECUTIVE CHEF: Dávid KUGYELA	SALES & EVENTS: Fanni RÉTI,
RESTAURANT MANAGER: Sebestyén VARGA	+36 30 655 0100, event@robinsonrestaurant.hu
SOUS CHEF: Szabolcs LOVÁSZ	GUEST RELATION SUPERVISOR:
SOUS CHEF: Tamás KOVÁCS-SZEGÉNY	Leona Lola LÁSZLÓ

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Tripadvisor



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