



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 (L,G)

———— 5 800 Ft / 16,10 EUR ————

2. 鸭肝酱、

南瓜、杏干、烤苹果泥、腌甜菜根

Duck liver pate, pumpkin, dried apricots, baked apple puree, marinated beets (G,T,L)

———— 7 900 Ft / 22,60 EUR ————

3. 安格斯牛肉馅饼、

小黄瓜、酸豆、日式蛋黄酱、芥末籽、干蛋黄

Angus beef tartare, cornichon, capers, Japanese mayonnaise, mustard seeds, dried egg yolk (G,T,L,U)

———— 6 900 Ft / 19,70 EUR ————

4. 红金枪鱼塔塔、

芒果沙拉、鳄梨酱、柑橘酱、柚子芝麻

Red tuna tataki, mango salad, avocado cream, ponzu, sesame with yuzu (R,H,SZ,E)

———— 7 900 Ft / 22,60 EUR ————

5. 霍托巴吉煎饼

Hortobágyi's pancake filled with chicken (G,T,L)

———— 5 900 Ft / 16,90 EUR ————

6. 烤甜菜根生牛肉片、

蓝纹奶酪、腌黄甜菜根、核桃、青苹果

Roasted beetroot carpaccio, blue cheese,
marinated yellow beetroot, walnuts, green apple (L,D,U)

———— 6 300 Ft / 18,00 EUR ————

7. 自制土豆面包篮

Basket of homemade
potato bread (G)
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 (G,T,Z)

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 (G,T,Z)

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

鳄梨、罗马生菜、培根脆片、卡拉曼西酱汁

Octopus salad with avocado, romaine
lettuce, bacon chips and kalamansi
dressing (SZ,U,P)

———— 6 900 Ft / 19,70 EUR ————

14. 凯撒沙

Caesar salad

14.A 拉配香辣鸡胸肉条

with chicken stripes
(G,T,H,L,U,Z) (14)

———— 5 700 Ft / 16,30 EUR ————

13. 烟熏鸭胸沙拉，

混合生菜、石榴、香烤坚果

Smoked duck breast salad, mixed salad,
pomegranate, spicy roasted seeds (U,M,D)

———— 6 900 Ft / 19,70 EUR ————

14.B 拉配白葡萄酒蒜香虾

with garlicky-white winen shrimp

(G,R,T,L,Z,U) (15)

———— 6 500 Ft / 18,60 EUR ————

罗宾逊经典菜肴 ROBINSON CLASSICS

15. 炖牛肉、

奶酪意面、酸奶油

Hungarian veal stew, pasta with sour cream (G,T,L,Z)

———— 9 600 Ft / 27,40 EUR ————

16. 油封鸭腿、

紫甘蓝奶油、卷心菜馅饼、黑莓汁

Confit duck leg with cabbage noodles, purple cabbage cream, blackberry jus (G,T,Z)

———— 9 900 Ft / 28,30 EUR ————

17. 维也纳炖牛肉、

蛋黄酱土豆沙拉

Breaded veal cutlet, potato salad with mayonnaise (T,L,Z,U)

———— 9 700 Ft / 27,70 EUR ————

18. 烤鸡胸肉、

菊芋, 甜菜根, 芹菜, 野生西兰花

Grilled pullet breast, Jerusalem artichoke, beetroot, celery, wild broccoli (L,Z)

———— 8 900 Ft / 25,40 EUR ————

19. 粉红鸭胸肉、

红薯, 紫甘蓝, 咸苹果

Rosé duck breast, sweet potatoes, purple cabbage, salted apple (L,Z)

———— 10 900 Ft / 31,20 EUR ————

20. 曼加利卡猪里脊、

欧洲萝卜、盐烤芹菜、卷心菜、黑根薯片

Mangalica Tenderloin, parsnips, salt-fried celery, kale, black radish chips (L,Z)

———— 9 900 Ft / 28,30 EUR ————

21. 酥脆牛脸、

土豆奶油、扁豆 „CASSOULET”

Slowly baked beef cheeks, potato cream, lentil “cassoulet” (L,Z)

———— 9 900 Ft / 28,30 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 (G,Z)

———— 8 800 Ft / 25,20 EUR ————

海洋与大海 OCEAN & MARE

22. 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 (H,L,Z,P)

———— 9 900 Ft / 28,30 EUR ————

22. 整烤海鲈鱼、

香草酱、烤柠檬

Whole roasted sea bass, gremolata, roasted lemon (H)

———— 12 900 Ft / 36,90 EUR ————

22. 虾仁炒饭、

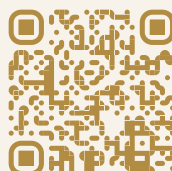
自制土豆面包

Prawns pil-pil with homemade potato bread (G,R,H,L,Z)

———— 8 900 Ft / 25,40 EUR ————

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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

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

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

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

28. 阿根廷里脊肉 (250 克)

Argentinian Angus sirloin steak (250g)

15 900 Ft / 45,40 EUR

配菜和酱汁
GARNISHES & SAUCES

31. 香脆薯条

Crispy french fries

2 400 Ft / 6,90 EUR

35. 松露奶油酱

Truffle cream sauce (L,Z)

1 700 Ft / 4,90 EUR

32. JOSPER 烤蔬菜

Baked vegetables by Jospir

2 800 Ft / 8,00 EUR

36. 香草青椒酱

Cognac-green peppercorn sauce (L,Z)

1 700 Ft / 4,90 EUR

33. 烤帕德龙辣椒、

香辣花生

Grilled padron pepper, spicy hazelnut (D,E,M)

2 600 Ft / 7,40 EUR

37. 罗宾逊香草黄油

Robinson butter with herbs (L,Z,U)

1 500 Ft / 4,30 EUR

34. 烤青豆

香菇、番茄

Fried french beans, shimeji, tomatoes

2 800 Ft / 8,00 EUR

38. 肉汁

Jus (Z)

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、紫洋葱果酱

Angus hamburger, 250g Angus beef patty, bbq mayo,

bacon, cheddar, purple onion jam (G,T,L,U,E)

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 (G,T,U)

7 900 Ft / 22,60 EUR

面食和烩饭 PASTA & RISOTTO

41. 鲑鱼宽面条配嫩菠菜
Tagliatelle with salmon, baby spinach (G,T,H,L,Z)
—— 7 400 Ft / 21,10 EUR ——

42. 索伦托式面疙瘩
索伦托式面疙瘩
Gnocchi Sorrentina (tomato sauce, basil, mozzarella) (G,T,L,Z)
—— 6 900 Ft / 19,70 EUR ——

43. 宽面条配野猪肉丝和森林蘑菇
Pappardelle with pulled wild boar meat and wild mushrooms (G,T,L,Z)
—— 7 600 Ft / 27,10 EUR ——

44. 松露蘑菇意面
安格斯牛里脊条, 康泰干酪
Strozzapreti with truffle, Angus beef tenderloin stripes, Comté (G,T,L,Z)
—— 8 200 Ft / 24,30 EUR ——

45. 甜菜根烩饭,
甜菜根烩饭
Beetroot risotto, grilled goat cheese (L,Z)
—— 7 200 Ft / 20,60 EUR ——

46. 南瓜烩饭,
戈贡佐拉干酪, 安格斯牛里脊条, 核桃酱
Pumpkin risotto, gorgonzola, Angus beef tenderloin stripes, walnut pesto (L,D,Z)
—— 8 200 Ft / 23,40 EUR ——

甜点 PASTRY

47. 提拉米苏
Tiramisu (G,T,L)
—— 4 200 Ft / 12,00 EUR ——

48. 巧克力蛋奶酥
Chocolate soufflé (G,T,L)
—— 4 200 Ft / 12,00 EUR ——

49.
Crème brûlée (T,L)
—— 4 200 Ft / 12,00 EUR ——

50. 烤苹果、
温梓冰糕、香草奶油、脆皮千层酥
Baked apple, quince sorbet, vanilla foam, crispy struel (G,T,L,D)
—— 4 200 Ft / 12,00 EUR ——

51. 焦糖布丁
黑醋栗、蓝莓、杏仁碎
Baked cottage cheese cake, blackcurrant, blueberry, almond crumbs (G,T,M,L,D)
—— 4 200 Ft / 12,00 EUR ——



来自托卡伊的葡萄酒 WINE FROM TOKAJ

完美的葡萄酒,
搭配完美的甜点!

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葡萄酒之王。”
法国国王路易十五

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for perfect dessert!

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King of Wines.”
LOUIS XV OF FRANCE

PATRICIUS TOKAJI ASZÚ, 6 PUTTONYOS

(6 CL | 瓶子/Bottle)

甜白葡萄酒 *sweet white wine*

—— 3 100 Ft / 8,90 EUR | 25 000 Ft / 71,40 EUR ——

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.*

RESTAURATEUR: Árpád LÁSZLÓ

EXECUTIVE CHEF: Dávid KUGYELA
RESTAURANT MANAGER: Sebestyén VARGA
SOUS CHEF: Szabolcs LOVÁSZ
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