

菜单



MENU

前菜 / *STARTER*

四季豆 *GREEN BEAN*

佩科里诺奶酪，山羊奶酪，开心果，
柠檬，佛卡夏面包
Pecorino, goat cheese,
pistachio, lemon, focaccia
4 190 Ft / 10,9 €
(7) V

ROTTUNFISCH-CARPACCIO *YELLOWTAIL CARPACCIO*

Süßer Kümmel, Zitrusfrüchte,
Sardellenvinaigrette
Fennel, citrus, anchovy vinaigrette
5 690 Ft / 14,8 €
(4, 10)

维泰洛托纳托 *VITELLO TONNATO*

小牛肉、金枪鱼酱、芹菜脆片、
摩洛哥柠檬
Veal, tuna cream, celery chips, moroccan lemon
6 890 Ft / 17,9 €
(4, 12)

托斯卡纳肝酱 *TUSCAN LIVER PATE*

维恩圣酒，凤尾鱼，覆盆子，
奶油小面包
Vin santo, anchovy,
raspberry, brioche
4 690 Ft / 12,2 €
(1, 3, 4, 7, 12)

红金枪鱼生鱼片 *MUSSELS*

白葡萄酒，香菜，柠檬，大蒜
White wine, parsley, lemon, garlic
5 690 Ft / 14,8 €
(1, 2, 4, 7, 9, 12, 14)

牛柳塔塔 *BEEF TARTARE*

干番茄，蒜泥蛋黄酱，肉汁，
鹌鹑蛋
Sun-dried tomato, aioli,
jus, quail egg
6 890 Ft / 17,9 €
(1, 3, 12)

汤类 / *SOUP*

意大利番茄汤 *ITALIAN TOMATO SOUP*

罗勒油，莫扎瑞拉吐司
Basil oil, mozzarella toast
3 690 Ft / 9,6 €
(1, 7, 9) V

季节性奶油汤 *SEASONAL CREAM SOUP*

请向服务员咨询
Please ask your waiter
3 690 Ft / 9,6 €
(7) V

牛肉汤 *BEEF BROTH*

肉馅饺子，胡萝卜，芹菜
Meat tortellini, carrot, celery
3 690 Ft / 9,6 €
(1, 3, 7, 9)

海鲜汤 *FISH SOUP*

鱿鱼，黑贻贝，欧洲鲈鱼
Squid, black mussel, branzino
4 890 Ft / 12,7 €
(2, 4, 12, 14)

沙拉 / *SALAD*

卷心菜 *KALE*

斯特拉切拉奶酪、苦苣、时令水果、
榛子、绿色油
Stracciatella, radicchio, seasonal fruit,
hazelnut, green oil
5 790 Ft / 15,0 €
(5, 7, 10) V

布拉塔 *BURRATA*

樱桃番茄，罗勒油，干橄榄
Cherry tomato, basil oil,
dried olive
6 490 Ft / 16,9 €
(7, 12) V

蘑菇 *MUSHROOM*

Babyspinat, getrocknete Tomaten,
Ziegenkäse, Parmesan, Zitrone
羊奶酪，ricotta奶酪，
嫩菠菜，干番茄，柠檬
5 690 Ft / 14,8 €
(7, 12) V

TG凯撒沙拉 *TG CAESAR SALAD*

鸡肉 / 虾 / 罗马生菜，脆酸豆，
帕尔马干酪，金枪鱼
Chicken / prawn Romaine lettuce,
crispy caper, parmesan
5 890 Ft / 15,3 €
(1, 2, 3, 4, 7, 10, 12)

金枪鱼 *TUNA*

牛心番茄，小葱，柠檬
Oxheart tomato, shallot, lemon
6 790 Ft / 17,6 €
(4, 12)

手工面食与烩饭 /

HOMEMADE PASTA, RISOTTO

CARBONARA *CARBONARA*

粗管面，腌猪颊肉，佩科里诺奶酪，鸡蛋
Rigatoni, guanciale, pecorino, egg
5 490 Ft / 14,3 €
(1, 3, 7, 12)

BOLOGNESE *BOLOGNESE*

宽面条、博洛尼亚肉酱、帕尔玛奶酪
Pappardelle, bolognese ragu, parmesan
5 490 Ft / 14,3 €
(1, 3, 7, 9, 12)

森林蘑菇 *WILD MUSHROOM*

阿博利奥米，烤蘑菇奶油酱，欧芹脆片
Arborio rice, grilled mushroom velouté, parsley chips
5 890 Ft / 15,3 €
(7, 9, 12) V

三文鱼 *SALMON*

意式饺子、藏红花、菠菜、鳟鱼鱼子酱
Agnolotti, saffron, spinach, trout caviar
6 190 Ft / 17,0 €
(1, 3, 4, 7, 14)

烟熏布拉塔 *SMOKED BURRATA*

小份饺子，番茄酱，格拉纳帕达诺奶酪，柠檬
Gnocchi, tomato sauce, grana padano, lemon
5 890 Ft / 15,3 €
(1, 3, 7, 9) V

绿色千层面 *GREEN LASAGNA*

博洛尼亚肉酱，白酱，帕尔马干酪
Bolognese, bechamel, parmesan
5 990 Ft / 15,6 €
(1, 3, 7, 9, 12)

奶酪胡椒意面 *CACIO E PEPE*

意大利面、佩科里诺奶酪、黑胡椒
Spaghetti, pecorino, black pepper
5 490 Ft / 14,3 €
(1, 3, 7)

辣香肠酱 *N'DUJA*

扼喉面、斯特拉切拉奶酪、辣椒果酱、
芝麻菜、佩科里诺奶酪
Strozzapreti, stracciatella, chili jam,
rocket salad, pecorino
7 490 Ft / 19,5 €
(1, 3, 7) CS/H

海鲜

FRUTTI DI MARE

意面，黑贻贝，鱿鱼，虾，大蒜，白葡萄酒
Spaghetti, black mussel, squid, prawn, garlic, white wine
8 990 Ft / 23,4 €
(1, 2, 3, 4, 9, 12, 14)

我们的面食可提供无麸质版本。请向服务员咨询！
We can make our dishes with gluten-free pasta.
Please ask your server.

主菜 / MAIN DISH

茄子帕尔马干酪
PARMIGIANA DI MELANZANE
茄子，鲜奶酪，帕尔马干酪，番茄，罗勒油
Eggplant, fior di latte, parmesan, tomato, basil oil
5 190 Ft / 13,5 €
(7) V

煎虾
PAN-ROASTED PRAWN
辣番茄酱，烤酸面包
Spicy tomato sauce, toasted sourdough bread
6 990 Ft / 18,2 €
(1, 2, 4, 7, 9, 12) CS / H

脆鱿鱼
CALAMARI FRITTI
罗勒蒜泥蛋黄酱
Basil aioli
8 190 Ft / 21,3 €
(1, 3, 12, 14)

海鲈鱼
SEA BASS
茴香、芝麻菜沙拉
Fennel, rocket salad
8 990 Ft / 23,4 €
(4, 12)

鸭胸肉
DUCK BREAST
烤西葫芦、腌制西葫芦、芝麻菜、
佩科里诺奶酪、杏仁
Roasted zucchini, marinated zucchini,
rocket salad, pecorino, almond
8 990 Ft / 23,4 €
(7, 8)

DOLCE FAR NIENTE

alle / all at
3 890 Ft / 10,1 €

提拉米苏
TIRAMISU
(1, 3, 7)

巧克力舒芙蕾配香草冰淇淋
CHOCOLATE SOUFFLE VANILLA ICE CREAM
(1, 3, 7)

柠檬酒蛋糕、马斯卡彭奶油、青柠、覆盆子
LIMONCELLO CAKE,
MASCARPONE CREAM, LIME, RASPBERRY
(1, 3, 7)

奶冻
PANNA COTTA
Waldfrüchte / Salzkarameellsauce, Haselnuss
Red fruits / salted caramell sauce, peanut
(5, 7)

纯素巧克力蛋糕
VEGAN CHOCOLATE CAKE
(alles frei von)
(gluten, lactos, and sugar free)
(12)

TG招牌菜 / TG SIGNATURE

炭烤整条海鱼
CHARCOAL GRILLED WHOLE FISH
请向服务员咨询
Please ask your waiter

ORATA / BRANZINO
3 290 Ft / 8,5 €
(100g)

烤小牛排 400克
GRILLED VEAL LOIN
17 990 Ft /
46,7 € (400g)

COTOLETTA
COTOLETTA
炸小牛排，意式腌肉，帕尔马干酪酱，鼠尾草
Fried veal loin, speck ham, parmesan sauce, sage
19 990 Ft / 51,9 €
(1, 3, 7)

CACIO E PEPE
CACIO E PEPE
意面，佩科里诺奶酪，黑胡椒
Spaghetti, pecorino, black pepper
5 490 Ft / 14,3 €
(1, 3, 7)

松露烤土豆
TRUFFLE FRIES
帕尔马干酪，百里香
Parmesan, thyme
4 990 Ft / 13 €
(7) V

炭火料理
CHARCOAL GRILLED DISH
Es empfiehlt sich, eine Beilage zu wählen
Side dish suggested

T-BONE
T-BONE
熟成Omaha T骨牛排
(最少1100克)
Aged Omaha T-bone
(min. 1100 g)
4 990 Ft / 13,0 € (100 g)

RIB-EYE
RIB-EYE
Omaha肋眼牛排
(最少400克)
Omaha rib-eye
(min. 400 g)
6 290 Ft / 16,3 € (100 g)

三文鱼
SALMON
烤三文鱼排
Grilled salmon steak
7 490 Ft / 19,5 €
(4)

鱿鱼
SQUID
烤鱿鱼
Grilled squid
8 190 Ft / 21,3 €
(14)

羊肉
LAMB
羊肋排
Lamb chops
11 790 Ft / 30,6 €

牛柳
FILET MIGNON
乌拉圭牛柳 (220克)
Uruguay filet mignon
15 490 Ft / 40,2 € (220 g)

酱料 / SAUCE
所有 / all at 1 490 Ft / 3,9 €

绿胡椒酱
GREEN PEPPER SAUCE
(7, 12) V

绿色莎莎酱
SALSA VERDE
(4, 7, 12) V

肉汁
JUS
(12)

配菜 / SIDE
所有 / all at 3 290 Ft / 8,5 €

菠菜
SPINACH
大蒜，柠檬，黄油
Garlic, lemon, butter
(7) V

TG杂蔬沙拉
TG INSALATA MISTA
有机生菜，萝卜，帕尔马干酪
Bio salad, radish, parmesan
(7, 10, 12) V

烤西葫芦
FRIED COURGETTE
帕尔马干酪，松露油
Parmesan, truffle oil
(1, 7) V

烤箱土豆
OVEN BAKED POTATO
香草柠檬酱
Gremolata
(12) V

1 € = 385 HUF
In case of paying in Euro the change will be given in Hungarian forint (HUF).

请注意，亲爱的顾客，账单总金额包含15%的服务费。
Dear Customers! Please note that we have an additional 15 % service charge.
请注意，亲爱的顾客，点半份食物时，我们将收取70%的价格。
Please notice that by ordering a half-size dish you will have to pay 70% of the price.

1. 含麸质谷物，2. 甲壳类，3. 鸡蛋，4. 鱼类，5. 花生，6. 大豆，7. 奶制品，8. 坚果，9. 芹菜，10. 芥末，
11. 芝麻籽，12. 二氧化硫和亚硫酸盐，13. 羽扇豆，14. 软体动物（贝类、鱿鱼、章鱼）
ALLERGEN INFORMATION: 1. Cereals containing gluten, 2. Crustaceans, 3. Eggs, 4. Fish, 5. Peanuts, 6. Soybeans, 7. Milk, 8. Nuts, 9. Celery,
10. Mustard, 11. Sesame seeds, 12. Sulphur dioxide and sulphites, 13. Lupin, 14. Molluscs

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for further languages:

