

菜单



MENU

前菜 / *STARTER*

甜菜卡帕乔
BEETROOT CARPACCIO
甜菜、山羊奶酪瑞可塔、焦糖核桃
mixed beetroots, goatcheese with
ricotta, caramelized walnut
4 190 Ft / 10,9 €
(7, 8, 12) V

金枪鱼薄片
TUNA CARPACCIO
茴香、柑橘、凤尾鱼油醋汁
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)

菲力塔塔
BEEF TARTARE
干番茄、蒜泥蛋黄酱、
肉汁、烟熏辣椒
Sundried tomato, aioli, jus,
smoked paprika
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*

羽衣甘蓝
KALE
斯特拉奇泰拉奶酪、红菊苣、
李子、榛子、绿油
Stracciatella, radicchio, plum,
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
羊奶酪，ricotta奶酪，
嫩菠菜，干番茄，柠檬
Goat cheese, ricotta, baby spinach,
sundried tomato, lemon
5 790 Ft / 15,0 €
(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
5 990 Ft / 15,6 €
金枪鱼 - Tuna
7 890 Ft / 20,5 €
(1, 2, 3, 4, 7, 10, 12)

墨鱼
SQUID
香菜、小番茄、红葱头、柚子油醋汁
Parsley, cherry tomato, shallot,
yuzu vinaigrette
6 690 Ft / 17,4 €
(7, 10, 12, 14)

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)

南瓜
PUMPKIN
阿尔博里奥米、烤南瓜酱、山羊奶酪、南瓜子、鼠尾草
Arborio rice, grilled pumpkin velouté,
goat cheese, pumpkin seed, sage
5 890 Ft / 15,3 €
(7, 8, 9) V

牛膝骨
OSSO BUCCO
意大利馄饨、牛肉、鼠尾草、肉汁、伏特加番茄酱
Agnolotti, veal, sage, jus, tomato sauce with vodka
7 990 Ft / 21,9 €
(1, 3, 7, 9, 12)

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)

森林蘑菇
WILD MUSHROOM
意大利宽面、蘑菇浓汤、奶油、帕达诺芝士
Tagliatelle, mushroom velouté, double cream, grana padano
5 590 Ft / 14,5 €
(1, 3, 7, 9, 12) V

牛柳
TENDERLOIN
牛肉、牛肝菌、戈尔根朱拉芝士、奶油、百里香
Strozzapreti, porcini, blue cheese,
double cream, thyme
7 490 Ft / 19,5 €
(1, 3, 7, 9)

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
9 490 Ft / 24,6 €
(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
洋蓟、芝麻菜沙拉
Artichoke, rocket salad
8 990 Ft / 23,4 €
(4, 10, 12)

鸭胸
DUCK BREAST
野生西兰花、贝卢加扁豆、
蒜泥蛋黄酱
Broccolini, beluga lentil, aioli
8 990 Ft / 23,4 €
(3, 9, 10, 12)

DOLCE FAR NIENTE

每个 / all at
3 990 Ft / 10,4 €

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)

卡诺利
CANNOLI
开心果、覆盆子
Pistachio, raspberry
(1, 3, 7, 8)

纯素巧克力蛋糕
VEGAN CHOCOLATE CAKE
(切自由)
(gluten, lactos, and sugar free)
(12)

奶酪拼盘
CHEESE SELECTION
核桃、无花果酱
Walnut, fig jam
(7, 8)
4 990 Ft / 13 €

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
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意大利面、佩科里诺奶酪、
黑胡椒、墨鱼、松露油
Spaghetti, pecorino, black pepper,
squid, truffle oil
7 490 Ft / 19,5 € (1, 3, 4, 7, 14)

松露烤土豆 / 土豆泥
TRUFFLE FRIES / MASHED POTATO
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
U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:

