A colleague of mine, Alix suggested that before I write an article for our spring newsletter, I listen to Dvořák’s New World Symphony again. Let’s get started - although romantic music is not my favorite, and I especially detest the classic tunes that went on to become musicals in American super-productions (Star Wars, Jaws, etc.). I thought how beautiful will it be to bring together Dvořák and “the good old days” to form a little train of thought. My new article already had a plotline about rebirth and mushrooms. About the mushroom (and freedom), which leads winter to spring, spring to summer. Cold to hot. Darkness into light. Yin and Yang. In itself it symbolizes FREEDOM!

A mushroom species, or rather a combination of mushroom species, which survive the harshest of weather conditions in little patches, providing food for forest animals... It defies nature year-round, waiting until all will be well. Waiting patiently for its time. Then the weather warms up, the sun is shining - and the New World is beautiful again.

- We laughed, we chuckled last winter.
- We laughed about the past year: Because you have to laugh. (“The invisible laugh – standing at attention behind the know-it-all.”)

We’ve had a really crisp winter. Snow crunched under our feet, trees crunched overhead. The ice cracked on the Danube, the Ipoly froze over, the Garam stopped... But the sunshine arrived, giving us strength again. Because nature always has a reserve; preparing for the new seasons, and now it’s pulling all its strength together, showing us that it is possible – and even necessary – to start the new season. If mushrooms are capable, humans can succeed, too. We dust ourselves off, shake our ego, and we say that we will also be born again. We’ll become wild garlic again, bursting with freshness, we’ll be peas, cracking up in

continues on the 5th page
breakfast from 08

morning pastry
- croissant: 450 Ft
- blueberry roll: 650 Ft
- ham and cheese macs: 650 Ft
- sweet crepe - according to daily offer: half: 450 Ft --- whole: 900 Ft

hot drink
- hot chocolate (volcano) - 0,1 l: 490 Ft
- chocolate milk - 0,2 l: 590 Ft
- chocolate milk with whipped cream - 0,1 l: 650 Ft
- chai latte (david koe tpe): -0,2 l: 780 Ft

bread
- for the full bread selection please see page 6.

fruit & muesli
- chia pudding with dried fruits: 1190 Ft
- greek yogurt with fruit purée and honey muesli: 1290 Ft

reggeli étélek
- chanterelle mushroom pleasant terrine with „seven“ balsamic cream: 2290 Ft
- aged ham with sheep cheese and tomato-peach chutney: 1990 Ft
- viennese sizzling sausage, dijon mustard and fusette: 1590 Ft
- grilled sausage with eggs ratatouille and fusette: 2500 Ft
- chia pudding with dried fruit: 1190 Ft
- greek yogurt with fruit purée and honey muesli: 1190 Ft

egg
- scrambled eggs: 990 Ft
- as you wish (bacon, mushroom, onion, cheese): 1350 Ft
- ham & eggs: 1350 Ft
- salami omelette with prosciutto: 1650 Ft
- salami omelette with tomato and basil: 1650 Ft
- hungarian omelette: 1750 Ft

quiche
- quiche with greek goat cheese and fresh salad: 1650 Ft
- as you wish (bacon, mushroom, onion, cheese): 1350 Ft
- as you wish (bacon, mushroom, onion, cheese): 1350 Ft
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butter & homemade jam
- baguette french or salami: 330 Ft
- butter with spicy herbs: 400 Ft
- apricot jam: 290 Ft

pastry, tarte
- for the full selection please see page 8.

coffee
- ristretto: 480 Ft
- espresso: 480 Ft
- double espresso: 860 Ft
- cafe machaato: 550 Ft
- americano: 580 Ft
- cappuccino: 680 Ft
- cafe latte: 780 Ft
- latte machaato: 780 Ft
- melange: 780 Ft
- cafe bonbon: 780 Ft
- irish coffee: 1290 Ft
- irish coffee: 1380 Ft

tea
- Darjeeling: 680 Ft
- Earl Grey: 680 Ft
- Wild Cherry: 680 Ft
- Alpine herbal tea: 680 Ft
- melange: 780 Ft

drinks prepared on site
- fresh orange juice - 0,1 l: 780 Ft
- lemonade - 0,1 l: 850 Ft
- smoothies of the day - 0,1 l: 950 Ft
- cordials (raspberry and according to the daily offer): 180 Ft/l

breakfast menu
- simple breakfast: 990 Ft
- simple breakfast: 990 Ft
- simple breakfast: 990 Ft
- simple breakfast: 990 Ft

the joyful reunion
- since 2015, the mayor and the municipality of budapest’s 5th district based on illegal and arbitrary, false reasons prevent gerlóczy café from opening its award-winning terrace.

wild flower bar
seasonal boutiques and floral arrangements for events, weddings, magazines, or simple weekends.

supermarket gallery / store 5621 miles
temporary exhibition space, which in the remainder of the time functions as a vintage shop for boys/man.

open door
multicultural creative workshop with organized open workshops, international volunteer evenings, lectures, screenings, round table discussions.

miss planner budapest
complete event management, wedding planning and site management. missplannerbudapest.com

gerlóczy recommends: our friends from vitkovics street
budapest, vitkovics mihaly utca 3-5.

service charge: 12%
how do i prepare a good, tasty, porcini croquet? The porcini is fried at a very high temperature, let to cool and then diced. in the meantime i cook the potatoes and mash them while they’re still warm. i add the mushrooms and an egg yolk, salt to taste, add nutmeg and white pepper, then roll it in crumbs and fry them in oil.

For the sauce i heat the balsamic vinegar with rosemary, sweeten it with honey, star anise, and finally mix in the butter for a creamy consistency. For the mango sauce i puree the ripe mango, and add a little cream to make it into a foam.

The bake the duck breast, serve it with the fried croquettes, smear the balsamic cream on the plate, and add the bright mango mousse as a twist...

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**TEA TIME**

**16-18**

**TEA**
- Darjeeling or Earl Grey (black) 680 Ft
- Wild Cherry (fruit) 680 Ft
- Wild Cherry 680 Ft

**YEMAYA BON-BON TEA**
- BLACK: Full, mildly smoky taste, 100% fermented black puerh tea. 850 Ft
- PURPLE: Full, it’s purple leaves are slightly spicy, rare and special 850 Ft

**YEMAYA NOOD TEA**
- BREATH - spiced with saffron and vanilla. 590 Ft

**BREATHE -** 850 Ft

**CHAI LATTES**
- “David Rio” Chai latte (Tiger spice) - 0,2 l 780 Ft

**Beverages**
- Chocolate Milk with whipped cream - 0,2 l 650 Ft
- Chocolate Milk - 0,2 l 590 Ft

**TEA TIME MENU**

**LIGHT COURSE**
- Greek yogurt with fruit purée and honey muesli 1190 Ft
- Cheese selection by Tamás T. Nagy 2100 Ft
- Aged ham with sheep cheese and tomato-peach chutney 950 Ft
- Geöffnet Sandwich (cucumber, ham, tomato, lettuce, fennel) 1800 Ft

**QUICHES**
- Quiche with Greek-gust cheese and fresh salad 1610 Ft
- Aubergine cream 700 Ft
- Parmas ham 700 Ft
- Salmon carpaccio 900 Ft

**PHONES**
- Spiced with little cinnamon and ginger. 50 Ft

**MAGICAL NIGHTS**
-厕所 without vanilla, coriander and cumin. 50 Ft

**Beverages**
- Mineral water (szentkirályi) - 0,33 l 480 Ft

**HOT DRINK**
- Fresh orange juice - 0,2 l 780 Ft
- Lemonade - 0,4 l 890 Ft
- Coca-Cola, Cola light, Kinley tonic, gyömbér - 0,25 l 480 Ft
- Mineral water (Evian, Badoit) - 1 lit 1590 Ft
- Soda water - 1 lit 690 Ft

**COMBINATION**
- Fresh orange juice - 0,2 l 780 Ft
- Lemonade - 0,4 l 890 Ft
- Coca-Cola, Cola light, Kinley tonic, gyömbér - 0,25 l 480 Ft
- Mineral water (Evian, Badoit) - 1 lit 1590 Ft

**CAKE OF THE YEAR:**

**PISTACHIO TARTE WITH SOUR CHERRY**

**SERVICE CHARGE 12%**

**OUR KITCHEN**

I’ve always tried to surround myself with colleagues with whom I resonate not only professionally but also on a human level (many of them moved here from the countryside). We inspire and motivate each other. However, in order to reach my goals, I believe Health and cleverness is not enough. You need to try every trick in the book. At times using kind words, at other times acting forcibly, strategically, thoughtfully and consciously (or simply trusting my instincts - I need to be able to awaken in people the urge to excel, to make them feel like they want to become better at what they do. The place where they cook should not only be a workplace for them, but a space for self-realization. Allow me to introduce the chef of Geöffnet Café and his deputy, two of my long-time colleagues with whom we have been working together for years.

**MR. MEMORY**
- Ivan and Steve, Head Chef

Watch out with Ivan - he will remember cooking experiences and memories of good times for years!

I really loved teaching in Szentes. During my time at the chef school there I was lucky to be assigned a brilliant class. The whole staff warned me about the children or rather young adults I was about to teach (they had a reputation for being rather difficult to handle). I just started out as a novice training instructor, and everyone wondered what will I do with these diamonds in the rough, the little “runts”. Not me... I spent the most decisive, and perhaps the most beautiful, adventurous years of my life with them. Each swelling was a bit of a small genius. Among them was one of my students, Ivan Galda.

No, I cannot really describe the feeling how we reconnected with each other. The class consisted of 11 students. Including me, we were 12. I taught them the profession, and they taught me about life. I covered for (and discovered) them - they covered for me. I supported them - I received a sea of love in return. No task was compulsory (not for them, not for me), but somehow everything ran smoothly. I think neither they nor I wanted to miss a single minute that we could spend together. We spent those times together as a community.

Ivan and I went to France together, but I returned to Hungary alone. He stayed there to study in Provence... The colleagues there saw his work and offered him a “study tour”. I have not seen him for six months. When he came back, he was a real professional. He knows the means by heart, which I think is a fundamental requirement in gastronomy, but not in the way he does it to this day. He knows by heart all the food he cooked in France. Just like he remembers the Apetito Restaurant’s menu and the rest of the menus we created together.

Steve

“Listen, you could write some witty comment about yourself to publish with the article.”

A mocking expression appears on his face, as a result of me asking him something stupid again.

“Do you remember the article I wrote about you?”

“What do you think?”

“He pulls up to my eyebrows, his face reveals a smile.

“Are you kidding? Putting me to the test? Read the third sentence you wrote in the article. That’s my comment! Goodbye.”

**SAM**

“I wish I could like to give you.”

Regarding the above, well yes, you can be quite frustrating under pressure, but if I learn, I think it’s not only that pressure on me was not in vain. I do have a healthy need to perform and I like to compete, not only with others, but rather with myself. Arriving from the countryside to Budapest it wasn’t easy to settle in, but I tried to learn little thing - and if I couldn’t learn it, I went and looked it up. Being constantly surrounded by experienced chefs was a huge advantage, so I’ve always had and still have people to learn from.

“Is it the role of the revolution of this process?”

“Geöffnet Café is the last stop of the journey for now; this is where it all started. I was convinced of his mental strength. I have been working in the field of gastronomy for many years, now and exciting ingredients, as well as the ever-changing menu or the fickle customer – Geöffnet Café has always been a challenge and this hasn’t changed when I became deputy head chef. Perhaps the only difference is that now I have the opportunity to add my personal touch to the food we prepare.”
DINNER
16-23

QUICHE
Quiche with Greek goat cheese and fresh salad 1650 Ft
+ Aubergine cream 700 Ft
+ Parmesan ham 700 Ft
+ Salmon carpaccio 900 Ft

STARTER
Duck liver with port wine cherry, pepper cuvée 3500 Ft
Chanterelle mushroom pheasant terrine with “Saveur” balsamic cream 2500 Ft
Ham, salami, cornichons and vegetables 2250 Ft
Grilled sausage with eggs ratatouille and fusette 2500 Ft

SOUP
Goulash soup 1600 Ft
Vegetable soup with mint, asparagus, parmesan cheese and bacon 1400 Ft
Fish soup with saffron and white wine 1600 Ft

BREAD
+ for the full bread selection please see page 6

MAIN COURSE
Salmon with citrus, couscous and wine reduction 4300 Ft
Cod with red pesto with spinach and celery-fennel consommé 3900 Ft
Baby chicken with vegetables, green peas, dired alicews, wheat risotto 3900 Ft
Duck leg confit with potatoes and marinated pak choi 3900 Ft
Duck breast with rosemary, balsamic cream, porcini croquettes and mango mouse 4600 Ft
Tenderloin with asparagus risotto, prosciutto chips prosciutto and basil 4200 Ft
“Pot roast” aged sirloin with peppers, tomatoes and potatoes 5900 Ft

CHEESE
Cheese selection by Tamás T. Nagy 2100 Ft
Goat cheese with salad leaves, pomegranate sherry vinaigrette, pecans 2700 Ft

DESSERT
Panna Cotta - raspberry purée, sweet cookies 950 Ft
Crème brûlée 950 Ft
Chocolate soufflé with ice cream (daily offer) 1300 Ft

PASTRY, TARTE
Lemon tartlet 890 Ft
Clafoutis with fresh fruits 990 Ft
Fruit tartlet 990 Ft
Chocolate and tonka bean tartlet 1040 Ft
Azélia chocolate cake 1090 Ft
Opera slice 1190 Ft
Baba praline slice 1190 Ft
Pistachio tart with sour cherry 1190 Ft
“Rákóczi túrós” - Cottage cheese cake with apricot jam 1190 Ft
Gerlóczy slice 1190 Ft

WINES AND DRINKS
FROM PAGE 13

SERVICE CHARGE 12%

DON’T MISS OUT

3 starters soups • sorbet • 3 main courses • cheese • 3 desserts.
Three Courses .......................... 6500 Ft
Four Courses ............................. 7500 Ft
Five Courses ............................. 8500 Ft
**PROSECO, CHAMPAGNE**

**WINE FROM THE TOKAJ REGION, SWEET WINE**

- **Homonnýs Tokaj Zölti “Gigi” 2015, Tokaj-hegyalja** 790 Ft/0.1 l — 4500 Ft/bottle
- **Pannonhalmi Apács-Trommin 2015, Pannonhalma** 850 Ft/0.1 l — 4900 Ft/bottle
- **Etyek Kőszeg Chardonnay 2013/2014, Etyek-Buda** 990 Ft/0.1 l — 5500 Ft/bottle
- **Kresbach Kék-Szőlő Furmint 2015, Sümő** 790 Ft/0.1 l — 4500 Ft/bottle
- **Lélig Riesling 2015, Balatonboglár** 990 Ft/0.1 l — 5500 Ft/bottle
- **St. Andrea Néphert 2015, Eger** 2900 Ft/bottle — 16500 Ft/bottle
- **Bardon Meszes Furmint Tokaj, 2015 Tokaji — semi dry** 990 Ft/0.1 l — 5500 Ft/bottle
- **Domaine Bellevue Touraine Sauvignon Blanc 2015, Loire Fr.** 5500 Ft/bottle — 32000 Ft/bottle

**ROSE WINE**

- **Sauné Rosé 2015/2016, Villány** 990 Ft/0.1 l — 5500 Ft/bottle
- **Heimann Fuxli 2015, Szekszárd** 790 Ft/0.1 l — 4500 Ft/bottle

**RED WINE**

- **St. Andrea Pinot Noir 2012/13, Eger** 3800 Ft/bottle — 21000 Ft/bottle
- **Rolyki Merlot 2013/2015, Eger** 1050 Ft/0.1 l — 6990 Ft/bottle
- **Konyári loliense 2011/12, Balatonboglár** 4900 Ft/bottle — 9900 Ft/bottle
- **Bardon Meszes Furmint Tokaj, 2015 Tokaji — semi dry** 990 Ft/0.1 l — 5500 Ft/bottle
- **Domaine Bellevue Touraine Sauvignon Blanc 2015, Loire Fr.** 5500 Ft/bottle — 32000 Ft/bottle

**HOUSE WINE**

- **White** 590 Ft/dl
- **Red** 590 Ft/dl

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Rubik's cube is known very well in Hungary. It's got six sides which have different colors and each side has nine small squares. It can be taken apart, rotated and put back together over and over again.

The pot roast we prepare is our own Rubik's cube. We separate the raw materials: a roast, peppers, tomatoes, bacon, onions and garlic. By mixing these we've created a new course that gives a glimpse into the world of classic Hungarian gastronomy.

**THIS IS HOW I PREPARE IT:**

1. I prepare an onion confit with goose fat at a low temperature.
2. I make a very good lecho and then puree it to create a delicious, tasty sauce; of course I use the drippings from the confit to prepare this ragout.
3. I bake the garlic with salt and a few bay leaves in the oven (the garlic oil can also be mixed in the lecho to add taste).
4. I steam and fry the small grenaille potatoes.
5. I prepare bacon chips: cut bacon into thin slices, and bake until crispy at 180 degrees between silicone sheets.
6. I add coarsely ground pepper to the roast and salt to taste, and after a thorough searing bake it in the oven.

To serve, I place the confit of fried onions, the small potatoes and roast in the lecho sauce, and decorate it with bacon chips.

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**AFTER DINNER, ONE NIGHT IN “PARIS”**

-Stunning rooms above the Café - rates start from € 69.

**FOR YOUR PERFECT BESPOKE EVENT**

-up to 40 persons.
**DRINKS**

**COFFEE**
- Espresso 480 Ft
- Double espresso 890 Ft
- Caffe Macchiato 1550 Ft
- Amermarco 580 Ft
- Cappuccino 680 Ft
- Caffe Latte 780 Ft
- Latte Macchiato 780 Ft
- Melange 780 Ft
- Caffe Bonbon 780 Ft
- Irish Coffee 1250 Ft
- Tea (cup) 1380 Ft

**YEMAYA BON-BON TEA**
- BLACK: Full, boldly floral, with over-fermented black pu-erh tea 850 Ft
- GREEN: Lightly spiced, half-fermented pu-erh tea 850 Ft
- PURPLE: Full, it's purple leaves are slightly spicy, rare and special 850 Ft

**YEMAYA MOOD TEA**
- BREATH - spiced with saffron and vanilla 850 Ft
- FOREVER YOUNG - tartaric and ginger is the secret 850 Ft
- KISS GOODBYE - cardamom, coriander, saffron and lemon grass is the spice 850 Ft
- LOVE POTION - spiced with a little cinnamon and ginger 850 Ft
- MAGICAL NIGHTS - with nothing without vanilla, cardamom and coriander 850 Ft
- SACRED FEMININE TEMPLE - the sweet of cinnamon, saffron and coriander 850 Ft

**MINERAL WATER, SOFT DRINK**
- Soda water - 0.2l 50 Ft
- Mineral water (slovakia) - 0.33l 480 Ft
- Coca-Cola, Cola light, Kinley tonic, ginger - 0.25l 480 Ft
- Lemonade - 0.2l 890 Ft
- Sambuca 950 Ft
- Kahlua 950 Ft
- Cointreau 1100 Ft
- Drambuie 1500 Ft
- Grand Marnier 1500 Ft
- Ginger juice - 0.2l 550 Ft
- Fresh orange juice - 0.2l 780 Ft
- Smoothie - 0.2l 1590 Ft

**APERITIF**
- Martini 1550 Ft
- Campari 1550 Ft
- Aperol 1550 Ft

**BITTER**
- Ricard 1550 Ft
- Unicum 1550 Ft
- Jägermeister 1550 Ft

**PÁLINKA - HUNGARIAN SHOT**
- Beblitz Plum pálinka 1950 Ft
- Beblitz Muscat Grape pálinka 1950 Ft
- Beblitz Gönci Apricot pálinka 1950 Ft
- Beblitz Apple pálinka 1950 Ft
- Beblitz Sour Cherry pálinka 2050 Ft
- Beblitz Red William’s Pear pálinka 2050 Ft
- Beblitz Raspberry pálinka 3300 Ft
- Ajándök Smoky Cherry pálinka 2650 Ft
- Ajándök Quince pálinka 2650 Ft

**Bİ TTER**
- Ricard 1550 Ft
- Unicum 1550 Ft
- Jägermeister 1550 Ft

**VİSKY**
- Blended
  - Jameson, Ireland 1500 Ft
  - Johnnie Walker Black Label, Scotland 1500 Ft
  - Nikka From The Barrel, Japan 1800 Ft
  - Irish Pure Pot Still 1900 Ft
- Scotch Single Malt
  - Old Pulteney - 12 years old, Highland 1600 Ft
  - Arran Ammonite Cask, Islands 1800 Ft
  - Glenfarclas - 15 years old, Speyside 2200 Ft
  - Ardbeg - 10 years old, Islay 2200 Ft
  - Springbank - 15 years old, Campbeltown 2400 Ft
- Asian Single Malt
  - Yoichi Non Agés, Japan 2600 Ft
  - Kavalan Solist Sherry, Taiwan 4200 Ft
- United States - Bourbon
  - Blanton’s Green Special Reserve, Kentucky 1950 Ft
  - Knob Creek - 9 years old, Kentucky 2050 Ft

**BEER**
- Gösser Spezial - 0.3l 690 Ft
- Lowenbrau - 0.3l 950 Ft
- Edelweiss Hefetrüb - 0.3l 890 Ft
- “House Beer” draught - 0.3l 690 Ft
- “House Beer” draught - 0.5l 890 Ft
- “House Beer” draught - 1l 1590 Ft

**FRESH ORANGE JUICE**
- 0.2l 780 Ft

**ICE CREAMS**
- 1 l 1590 Ft

**MINERAL WATER, SOFT DRINK**
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- Kahlua 950 Ft
- Cointreau 1100 Ft
- Drambuie 1500 Ft
- Grand Marnier 1500 Ft

**ARMAGNAC**
- CH. Pomarede - 10 years old, Tannayes 1800 Ft
- Armagnac Castarede 1974, Bas Armagnac 3600 Ft

**CALVADOS**
- Calvados Christian Drouin selection, Domfort 1800 Ft
- Calvados Christian Drouin X.O 2600 Ft

**COFFEE**
- Ristretto 480 Ft
- Espresso 480 Ft
- Double espresso 890 Ft
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**APERNITIF**
- Martini 1550 Ft
- Campari 1550 Ft
- Aperol 1550 Ft

**BITTER**
- Ricard 1550 Ft
- Unicum 1550 Ft
- Jägermeister 1550 Ft

**WHISKY**
- Blended
  - Jameson, Ireland 1500 Ft
  - Johnnie Walker Black Label, Scotland 1500 Ft
  - Nikka From The Barrel, Japan 1800 Ft
  - Irish Pure Pot Still 1900 Ft
- Scotch Single Malt
  - Old Pulteney - 12 years old, Highland 1600 Ft
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    - Blanton’s Green Special Reserve, Kentucky 1950 Ft
    - Knob Creek - 9 years old, Kentucky 2050 Ft
Food allergies and intolerances: before ordering, please ask our staff for information. For half portions we charge 70% of the regular price. (We cannot prepare half portion for each dish on the menu.)

www.gerloczy.hu  e-mail: info@gerloczy.hu

gerlóczy Café: 1052 Budapest, gerlóczy utca 1. Open every day: 8 – 23 (kitchen until 22.45)

Executive Chef: Tibor Jászai Chef: István Galda Translation: Móna Hésző

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