

HIGH NOTE

SKY BAR

BUDAPEST

MENU

from 6 pm

Gerbeaud Gasztronómia Ltd.

F&B Director: Marcell Fekete Chef: Gergely Kövér Pastry Chef: Zsuzsanna Szabó Bar Manager: Borbála Anger

High Note SkyBar

Budapest H-1051, Hercegprímás utca 5. +36 / 20 438 8648 Table reservation: skybar@ariahotelbudapest.com www.highnoteskybar.com

Our prices are in HUF. VAT included. We charge a 15% service fee for food and beverages.

MENU

COCTAILS

	PRICE
"CHAMPAGNE" COCKTAIL I. Kreinbacher Prestige Brut, Castarede VSOP, angostura bitter, brown sugar	2900,-
CHAMPAGNE COCKTAIL II. Delamotte Brut, Normandin Mercier VSOP, angostura bitter, brown sugar	5500,-
CHAMPAGNE COCKTAIL III. Barnaut Rose Brut, Pierre de Segonzac Prestige VSOP, angostura bitter, brown sugar	6200,-
TUSCAN LOVER Aperol, Bobby's gin, lime, basil, chocolate bitter, tonic	3400,-
SÍ SEÑOR Gusano Rojo mezcal, Cointreau, lime, sugar, mango, jalapeño, celery, salt crusta	3600,-
GREEN WORD black pepper infused Tanqueray gin, Green Chartreuse, Luxardo Maraschino, lemon, vanilla	3500,-
SHAME ON YOU Aperol, Tanqueray gin, Ypióca cachaca, mint, lime, coconut	3300,-
LONELY TRUMPET Tanqueray gin, rebarbara bitter, matcha tea syrup, lemon	2800,-
HUNGARIAN MELODY Cruxx Gemina raspberry palinka, Chambord, lime, chocolate bitter	3700,-
LIONQUIRI thyme infused Havana Club 7 years old rum, bergamott, sugar	3300,-
SMOKED SYMPHONY Gusano Rojo mezcal, Campari, vermouth rosso foam	3500,-
GRANDLE Opíhr gin, lemon, home-made grenadine syrup	3100,-
VIEUX CARRÉ NOTE Bulleit Rye whiskey, Maxime Trijol Special cognac, Antica Formula vermouth, Peychaud's bitter	4200,-

BAR FOOD

	PRICE
SIBERIAN STURGEON CAVIAR - MALOSSOL (10g) blini, crème fraîche	8500,-
OSETRA CAVIAR - MALOSSOL (10g) blini, crème fraîche	10500,-
AMUR BELUGA CAVIAR (10g) blini, crème fraîche	12500,-
OLIVES Montecchia Cerginola, Montecchia Nocellara, Ranise Taggiasca	990,-
MARINATED BURRATA basil, citrus, colorful tomatoes	1950,-
SALMON TARTAR avocado, green apple, lemonade granite	2150,-
RED TUNA CEVICHE grapefruit, chicory, quinoa	3150,-
SHRIMP TEMPURA ananas puree, celery-lime infusion	1450,-
DUCK LIVER BONBON sour cherry gel, poppy seed crumble	1750,-
CHICKEN CREAM CROQUETTE smoked chicken breast, mushroom ketchup	1100,-
MADELEINE DUO bergamott-orange cream, chorizo, black olive	1250,-
PUERCO ASADO CUBANO roasted pork belly, mango curry	2450,-
GRILLED TENDERLOIN soy glaze, tapioca pearl, parsley emulsion	2900,-

DESSERTS

	PRICE
MARILYN'S KISS Jose Cuervo Silver tequila, honey syrup with hibiscus and agave, lemon, strawberry salt crusta, cotton candy	3100,-
EARLY MEXICAN COFFEE Jose Cuervo Silver tequila, Kahlua, espresso, mango, sugar	3400,-
THE COSMOLOGY cranberry infused Absolut vodka, Chambord, Grand Marnier, lemon	3600,-
SPHERE basil, jasmin	800,-
WASABI MERINGUE passion fruit, white chocolate cream	1100,-
LEMONGRASS AND CHOCOLATE GANACHE mini chocolate cake, chocolate sand	1300,-