

THE
FOREST
BY HIGH NOTE SKYBAR

MENU

from 5 pm

COCKTAILS

PRICE

CLICHÉ 49,4 (Borbála) #blacksheep #blacklips #blackqueen The soul of the drink: Scotch Whisky, Dry Sherry, Tonka bean & Shimej Mushroom syrup	3 200,-
ONE APPLE A DAY... (Péter) #doctoraway #green #recycledpaper The soul of the drink: Gin, Calvados, Wasabi, Soda	2 500,-
POISON (Orsi) #witchesbrew #mysteriousdrink #noremedy The soul of the drink: Sloe Gin, Black rowan berry, Rose	2 500,-
MR.BROWN (Barna) #loveatfirstsight #spicy #hunter The soul of the drink: Jägermeister, Cardamom, Rosemary	2 500,-
PERSEPHONÉ (Zoli) #bittersweet #goddess #violet The soul of the drink: Gin, Violet, Wild-raspberry	2 500,-
GHOST FROM THE BARREL (Norbert) #tokajpleasure #sensual #letitgo The soul of the drink: Unicum Riserva, Grapes, Port wine	2 800,-
FLASH OF THE NIGHT – LIMITED EDITION (Richárd) ☹️ #toddy #playwithfire #nightvision The soul of the drink: Bourbon Whiskey, Sweet sherry, Calvados	4 200,-
LUMBERJACKS' GLADE (Lionel) #campfire #peaty #endurance The soul of the drink: Tennessee Whiskey, Smoky Scotch Whisky, Cherry tomato	3 200,-
AVATAR OF A DRYAD (Lionel) #treenymph #tiki #rejuvenation The soul of the drink: Anejo Tequila, Mezcal, Green walnut, Black-currant	2 800,-
LOCH NESS (Péter) #legendarydrink #illusion #legacy The soul of the drink: Smoky Scotch Whisky, Truffle Washed Vermuth, Mulberry	3 200,-
DARK NEST (Norbert) #blackforest #earlybird #flywithme The soul of the drink: Cognac, Chocolate, Chili	2 500,-
FAIRY-LAND (Orsi) #fairytale #unicorn #eggnog The soul of the drink: All spice, Clove, Amaretto	2 800,-
RING OF SPIRITS (Richárd) #addiction #balance #underworld The soul of the drink: Rum, Coffee, Pistachio	3 200,-

<u>BAR FOOD</u>	PRICE
SIBERIAN STURGEON CAVIAR - MALOSSOL (10g) Blini, crème fraîche	8 500,-
OSETRA CAVIAR - MALOSSOL (10g) Blini, crème fraîche	10 500,-
AMUR BELUGA CAVIAR (10g) Blini, crème fraîche	12 500,-
OLIVES 🍷🌿🌱 Montecchia Cerginola, Montecchia Nocellara, Ranise Taggiasca	990,-
LAKE OF DEATH 🍷 Panna cotta with black salsify, truffle, moss	1 900,-
ALASKA Salmon, salmon caviar, pine nuts, lemon (marinated with pine branch)	2 650,-
MEADOW 🌿 Guineafowl terrine, leek, marinated mushrooms	1 950,-
TÁS 🍷🌿 Duck liver mousse, plum, duck ham, brioche	2 000,-
RED RIVER Trout, raisins, capers, bell pepper, chipotle	2 500,-
FRUITS FROM WETLAND 🌿🌱 Duck breast, cranberries, red cabbage, sweet potatoes	2 250,-
WILD Wild boar cheeks, Jerusalem artichoke, quince, tobacco coffee	2 950,-
THE FOREST Rack of venison, juniper, parsnips, chicory	3 100,-

DESSZERTEK

CARPET OF LEAVES AND PEBBLES Pine, sorrel, berberis, black elder, black treacle	2 200,-
„MUSHROOMS” 🌿 Squash, poppy seed, hippophae, fig leaves	1 800,-
ICY LAKE Chestnut, lingonberry, brandy, Morello cherry	2 200,-
MORNING FROST Rosehip, chocolate, „apple pie”	2 100,-

Gerbeaud Gasztronómia Kft.

F&B Director: Marcell Fekete / Assistant F&B Director: Olga Katona
F&B Manager: Zoltán Darabos / Chef: Gergely Kóvér
Pastry Chef: Zsuzsanna Szabó / Bar Manager: Borbála Anger

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

- 🍷 Vegetarian
- 🌿 Glutenfree
- 🌱 Lactosefree
- 🔥 Hot drink