

KOHO

B U D A P E S T

Koho is a precision-driven culinary environment where refined cooking, curated wines, crafted cocktails, and tuned sound meet in deliberate harmony.

Our core values:

Whole Foods:

Ingredients expressed in their truest, most honest form.

Natural Material:

Wood, stone, metal - used as they are, without disguise.

Analog Sound:

Warm, physical audio that shapes the atmosphere of the room.

Brought to you by:

Mark Blazek, Ágnes Nagyistók – *Founders/Curators*

József "Azsi" Tóth – *Executive Chef*

Attila Ferenczfy-Kovács – *Architect, Interior design, Visual arts*

KOHO

FIRST COURSE

SOURDOUGH, BLONDE MISO BUTTER, ROASTED ONION, ACACIA HONEY, HAY 1, 6, 7	1 990 Ft
TROUT SASHIMI, TOMATO, PEACH, VERBENA 4	4 990 Ft
GRILLED CABBAGE, MUSHROOM TERIYAKI, HORSERADISH 1, 6, 7	3 990 Ft

SECOND COURSE

LAMB RUMP, SWEETCORN PUDDING, PICKLED CARROT, AMARILLO JUS, HERB SALAD 7, 9	6 990 Ft
GINGER-ROASTED CAULIFLOWER, HAZELNUT, PARMESAN, BROWN BUTTER, CHAMPAGNE VINEGAR 7, 8, 12	5 390 Ft
SALMON FILLET & ROE, FENNEL RISOTTO, GRAPEFRUIT, VADOUVAN 4, 7, 9	7 890 Ft

FINALE

APPLE TARTE TATIN, BAY LEAF CHANTILLY, RUM CARAMEL 1, 3, 7	2 900 Ft
SOUR CHERRY CLAFOUTIS, ALMOND, TAHITIAN VANILLA 1, 3, 7, 8	2 900 Ft

A TASTE OF KOHO

SEASONALLY CHANGING TASTING MENU,
SHOWCASING THE DISTINCTIVE CHARACTER OF KOHO'S CUISINE
(OPTIONAL LAMB UPGRADE IN PLACE OF CAULIFLOWER +1 590 HUF)

22 990 Ft

SALMON KOROKKE, VADOUVAN, GRAPEFRUIT

1, 3, 4, 6, 7

SOURDOUGH, BLONDE MISO BUTTER, ROASTED ONION, ACACIA HONEY, HAY
1, 6, 7

TROUT SASHIMI, TOMATO, PEACH, VERBENA

4

LAMB RUMP, SWEETCORN PUDDING, PICKLED CARROT, AMARILLO JUS,
HERB SALAD

7, 9

OR

GINGER-ROASTED CAULIFLOWER, HAZELNUT, PARMESAN, BROWN BUTTER,
CHAMPAGNE VINEGAR

7, 8, 12

SOUR CHERRY CLAFOUTIS, ALMOND, TAHITIAN VANILLA

1, 3, 7, 8

CANELÉS

If you have any food intolerances, we kindly ask you to inform your waiter before ordering!

We charge a 10% service fee on the total amount of the invoice.

ÉTLAPUNKON ELŐFORDULÓ ALLERGÉN JELÖLÉSEK

ALLERGEN LABELS USED ON OUR MENU

SZÁMJELÖLÉS NUMBERING	ALLERGÉNEK ALLERGENS
1.	GLUTÉN/GLUTEN
2.	RÁKFÉLÉK/CRUSTACEANS
3.	TOJÁS/EGG
4.	HAL/FISH
5.	FÖLDIMOGYORÓ/ PEANUTS
6.	SZÓJA/SOY
7.	TEJTERMÉK, LAKTÓZ/ MILK, LACTOSE
8.	DÍÓFÉLÉK/NUTS
9.	ZELLER/CELERY
10.	MUSTÁR/MUSTARD
11.	SZEZÁM/SESAME
12.	KÉN-DIOXID, SZULFIT/ SULFUR DIOXIDE
13.	CSILLAGFÜRT/LUPIN