

BISTRO

SPRING | SUMMER

◆ STARTERS ◆

MEZZE PLATE, NAAN BREAD

Hummus, Chermoula, Kalamata, Greek yoghurt, Baby artichoke, Smoked quail egg

5 500 HUF

◆ D, E, G, N, P, S, SD, SE ◆

GRILLED PRAWN & NDUJA

Cherry tomatoes, Garlic, Cristalina Baguette

7 500 HUF

◆ C, CE, E, G, N, P, SD ◆

ANGUS BEEF TARTARE

Sous vide egg yolk, Kimchi, Pickled radish, Spring onion

6 500 HUF

◆ C, E, F, G, N, P, S, SD, SE ◆

SUPERFOOD SALAD

Soy beans, Quinoa, Sprouts, Savoury granola, Peanut butter & Miso dressing

5 900 HUF

◆ D, E, G, N, P, S, SD, SE ◆

CLASSIC CAESAR

Pickled anchovies, Baby gem lettuce, Garlic crostini

4 900 HUF

◆ CE, D, E, F, G, M, N, P ◆

With juicy corn-fed chicken leg in Panko

6 200 HUF

◆ D, E, G, N, P ◆

With grilled Prawn 

7 900 HUF

◆ C, D, N, P, SD ◆

◆ SANDWICHES ◆ SNACKS ◆ SOUPS ◆

CLUB SANDWICH

Streaky bacon, Chicken Schnitzel, Fried eggs, Lettuce, Tomato, French fries

5 900 HUF

◆ E, G, N, P, S, SD, SE ◆

SMOKED SALMON TORTILLA “PIZZA”

Sour cream, Baby artichoke, Kalamata olive, Red onion, Rocket salad

6 500 HUF

◆ D, F, G, N, P, SD ◆

VEGAN BURGER

Homemade relish, Vegan cheddar, Cristalina bun, Sweet potato fries

7 500 HUF

◆ G, M, N, P, S, SD, SE ◆

ANGUS BEEF BURGER

Homemade relish, Mature Cheddar, Cristalina bun, French fries

7 500 HUF

◆ D, G, M, N, P, S, SD, SE ◆

FRAGRANT BEEF NOODLE SOUP

Soba noodle, Spring onion, Bok choy, Pickled garlic

3 900 HUF

◆ CE, E, F, G, N, P, S ◆

GAZPACHO

Fresh cucumber, Slow roasted cherry tomatoes, and Sour dough crostini

3 000 HUF

◆ G, N, P, SD ◆

◆ MAINS ◆

PRAWN PAPPARDELLE



Courgette, Spring onion, Preserved lemon, Red chili, Creamy white wine sauce

8 900 HUF

◆ C, CE, D, E, G, N, P, SD ◆

RISOTTO BIANCO



Mozzarella di Bufala, Dried preserved tomatoes, Rocket salad

6 900 HUF

◆ CE, D, N, P, SD ◆

RIGATONI ARRABBIATA

Roasted pepper & aubergine, Cashew "parmesan", Spicy tomato sauce

6 500 HUF

◆ G, N, P, SD ◆

TANDOORI CORN FED CHICKEN BREAST

Cucumber Raita with mint, Naan, Lime

8 900 HUF

◆ D, M, N, P, SD ◆

GRILLED NY STRIP LOIN STEAK (250G)

Creamy mash potato, Garlic & French bean, Café de Paris sauce

18 900 HUF

◆ CE, D, M, N, P, SD ◆

WIENER SCHNITZEL

Suckling veal loin in crispy Panko, Bavarian potato salad

10 900 HUF

◆ CE, E, G, M, N, P ◆

PAN FRIED NORWEGIAN SALMON WITH NICOISE SALAD

Ratte potato, Cherry tomatoes, French beans, Kalamata, Smoked quail egg

10 900 HUF



◆ CE, F, D, M, N, P, SD ◆

◆ SIDES ◆

MIXED LEAF SALAD, CRUNCHY VEGETABLES

2 500 HUF



◆ CE, M, N, P, SD ◆

FRENCH BEANS, GARLIC & SHALLOT

3 500 HUF

◆ D, N, P ◆

SAUTÉED RATTE POTATO, KIMCHI MAYO

3 500 HUF

◆ D, N, P ◆

SWEET POTATO OR CRISPY FRENCH FRIES

2 500 HUF



◆ G, N, P ◆

◆ HUNGARIAN FLAVOURS ◆

FOIE GRAS TORCHON



Pickled red onion, Walnut crumble, Sour dough, Tokaji scented spiced apricot

6 500 HUF

◆ D, G, N, P, SD ◆

BEEF CHEEK GOULASH



Baby carrot, Ratte potato, Parsley, Celeriac

8 900 HUF

◆ CE, D, N, P, SD ◆

DECONSTRUCTED „RÁKÓCZI TÚRÓS”



Apricot, Cottage cheese, Meringue, Linzer

3 000 HUF

◆ G, D, E, N, P ◆

◆ DESSERTS ◆

FRENCH CHOCOLATE TART
Raspberry & Tomato coulis, Raspberry mousse
3 000 HUF
◆ D, E, G, N, P ◆

ALMOND MILK TAPIOCA PUDDING 
Cherry textures, Almond caviar
3 000 HUF
◆ G, N, P ◆

EARL GREY MILLE FEUILLE
Bergamot sorbet, Pistachio
3 000 HUF
◆ D, E, G, N, P, SD ◆

ICE CREAM & SORBETS
Chocolate, Vanilla, Strawberry, Bergamot, Mango, Raspberry
Served with Fresh Berries & Vanilla Chantilly
2 scoops 1 800 HUF | 3 scoops 2 700 HUF
◆ D, E, N, P ◆

LEGENDS OF ALLERGY

Please let a member of staff know in case you suffer from allergies or any other dietary condition.

- C the dish may contain crabs and shellfish
- CE the dish may contain celery
- D the dish may contain dairy
- E the dish may contain eggs
- F the dish may contain fish
- G the dish may contain gluten
- L the dish may contain lupines
- M the dish may contain mustard
- MO the dish may contain molluscs
- N the dish may contain nuts
- P the dish may contain peanut
- S the dish may contain soy
- SD the dish may contain more than 10g/kg sulfur dioxide
- SE the dish may contain sesame seeds



national speciality dishes



MSC certified sustainable seafood



farmed responsibly ASC certified



vegan

Prices include VAT. A discretionary 13,5% service charge will be added to your bill.
Last order 22:00.