

BISTRO

SPRING | SUMMER

◆ APPETIZER ◆

HUMMUS

Marinated baby carrots, Coriander, Sesame seed, Naan bread

5200 HUF

◆ G, M, N, P, S, SD, SE ◆

BEEF CARPACCIO

Kimchi, Gochujang mayo, Soy caviar, Peanut

6900 HUF

◆ CE, E, F, D, G, M, N, P, S, SE ◆

FOIE GRAS & DUCK RILETTE TERRINE

Apricot & Lavender, Savoury granola, Brioche

7000 HUF

◆ CE, D, E, G, M, N, P, S, SD, SE ◆

PRAWN & AVOCADO

Sous vide Argentinian red prawns, Marie Rose sauce, Cherry tomatoes, Baby gem lettuce

7500 HUF

◆ C, CE, D, E, G, M, N, P, S, SE ◆

Prices include VAT. ◆ A discretionary 13,5% service charge will be added to your bill. ◆ A comprehensive explanation of our allergen symbols is available upon request.



◆ SALAD ◆

CLASSIC CAESAR

Pickled anchovies, Baby gem lettuce, Garlic bread crisp

4900 HUF

◆ CE, D, E, F, G, M, N, P, S ◆

With juicy corn-fed chicken leg in Panko

6900 HUF

◆ CE, D, E, F, G, M, N, P, S ◆

With Sous vide Argentinian Red prawn 

8500 HUF

◆ C, CE, D, E, F, G, M, N, P, S, SD ◆

AVOCADO SALAD ON MULTIGRAIN BROWN TOAST

Guacamole-bound fresh avocado, Purple onion, Chili-lime dressing, Coriander

4600 HUF

◆ G, M, N, P, S, SD, SE ◆

For a vegetarian option, add Poached Hen Egg 

600 HUF

◆ E, G, M, N, P, S, SD, SE ◆

For a meaty option, add Crispy Serrano Ham

1200 HUF

◆ G, M, N, P, S, SD, SE ◆

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◆ SOUP ◆

AJO BLANCO

Chilled almond & garlic soup with Sun-dried cherry tomatoes and Almond flakes

3500 HUF

◆ G, N, P, SD ◆

SLOW-COOKED SPICY TOMATO SOUP

Crispy Gruyere Solders, Basil oil

3500 HUF

◆ CE, D, G, N, P ◆

◆ SANDWICH ◆

CLUB SANDWICH

Toasted multigrain Bagel, Streaky bacon, Smoked chicken breast, Fried hen egg

5900 HUF

◆ CE, E, G, M, N, P, S, SE ◆

SMOKED SALMON BAGEL

Herbed cream cheese, Horseradish, Homemade pickles

6500 HUF

◆ CE, D, E, F, G, M, N, P, S, SD, SE ◆

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◆ MAIN ◆

TUNA RIGATONI PASTA

Cherry tomatoes, Red chili, Capers, Moroccan lemon, Tomato sauce

6900 HUF

◆ CE, D, E, F, G, N, P, SD ◆

“MINCED BEEF” YAKI UDON NOODLES

Shitake mushroom, Bimi broccoli, Cabbage, Spring onion

7900 HUF

◆ G, N, P, S, SE ◆

BUTTER CHICKEN

Basmati rice, Naan bread, Minted yoghurt

8500 HUF

◆ CE, D, G, M, N, P, S, SE ◆

TONKATSU

Panko-coated sous vide Duroc pork shoulder, Cabbage, Sticky rice

8900 HUF

◆ CE, E, F, G, M, N, P, S, SD, SE ◆

ANGUS BEEF CHEEK GOULASH

Baby carrots, Celery, Ratte potato

10900 HUF

◆ CE, D, N, P, SE ◆

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◆ FROM THE GRILL ◆

All grill main courses are served without a side dish.
Please select your preferred accompaniment from the side dishes below.

ANGUS BEEF BURGER

Pickled cucumber, Mature Cheddar, Brioche bun

7900 HUF

◆ D, E, G, M, N, P, SD, SE ◆

With Bacon

8500 HUF

◆ D, E, G, M, N, P, SD, SE ◆

BEYOND BURGER

Pickled cucumber, Vegan cheddar, Brioche bun

7900 HUF

◆ G, M, N, P, S, SD, SE ◆

NORWEGIAN SALMON

Warm tartare sauce

9900 HUF

◆ D, E, F, N, P, SD ◆

NY STRIP LOIN STEAK (250G)

Gorgonzola sauce

16900 HUF

◆ CE, D, M, N, P ◆

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◆ SIDE ◆

SWEET POTATO FRIES 

2500 HUF

◆ G, N, P ◆

CRISPY FRENCH FRIES 

2500 HUF

◆ G, N, P ◆

MIXED LEAF SALAD, CHERRY TOMATOES, GRANA PADANO 

3000 HUF

◆ CE, M, N, P, SD ◆

SAUTÉED RATTE POTATO, GARLIC & HERB BUTTER 

3000 HUF

◆ CE, D, M, N, P ◆

BIMI BROCCOLI 

3500 HUF

◆ D, N, P ◆

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◆ DESSERT ◆

EXOTIC PAVLOVA

Passion fruit Curd, Vanilla Chantilly, Mango sorbet

3500 HUF

◆ D, E, G, N, P ◆

DECONSTRUCTED „RÁKÓCZI TÚRÓS”

Apricot, Cottage cheese, Meringue, Linzer

3500 HUF

◆ D, E, G, N, P ◆

DARK CHOCOLATE SLICE

Chocolate Jaconde biscuit & Chocolate mousse, Crispy hazelnut Praline

3800 HUF

◆ D, E, G, N, P ◆

PISTACHIO & VANILLA CAKE

Enrobed in White Chocolate, Raspberry-Lychee sorbet

4500 HUF

◆ N, P ◆

ARTISAN ICE CREAMS & SORBETS

Chocolate, Madagascar vanilla, Sicilian Pistachio, / Mixed Citrus, Mango,
Raspberry & Lychee Serving with Vanilla Chantilly & Fresh Berries

2 scoops 2500 HUF | 3 scoops 3500 HUF

◆ D, E, N, P ◆

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