

BISTRO

AUTUMN | WINTER

◆ APPETIZERS ◆

ROASTED BEETROOT HUMMUS

Naan bread, Feta cheese, Sesame seeds, Coriander, Mizuna

5 900 HUF

◆ D, G, M, N, P, S, SE, SD ◆

CHARCUTERIE PLATE

Serrano ham, Nduja, Tomette de brebis cheese, Olives, Quince,
Crispy sour dough bread

6 500 HUF

◆ CE, D, E, G, M, N, P, S, SD, SE ◆

SPANISH GARLIC PRAWNS

Garlic, Parsley, Sherry, Cristalina Baguette

7 900 HUF

◆ C, D, E, G, N, P, S, SD, SE ◆

FOIE GRAS TORCHON

Mulled wine poached prunes, Walnut, Brioche

6 500 HUF

◆ D, E, G, N, P, S, SD, SE ◆

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◆ SOUPS ◆

CHICKEN CONSOMMÉ

Smoked quail egg, Matzo dumpling

3 200 HUF

◆ CE, E, G, N, P ◆

THAI CURRIED BUTTERNUT SQUASH SOUP

Red lentil, Coconut cream, Scallion, Coriander

3 200 HUF

◆ G, N, P, S, SE ◆

◆ SALADS ◆

CLASSIC CAESAR

Pickled anchovies, Baby gem lettuce, Garlic bread crisp

4 900 HUF

◆ CE, D, E, F, G, M, N, P ◆

With juicy corn-fed chicken leg in Panko

6 900 HUF

◆ D, E, G, N, P ◆

With grilled Prawn 

8 900 HUF

◆ C, D, N, P, SD ◆

SUPERFOOD SALAD

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

5 900 HUF

◆ G, N, P, S, SE, SD ◆

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◆ SANDWICHES ◆ SNACKS ◆

SMOKED SALMON TORTILLA “PIZZA”

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

6 200 HUF

◆ D, F, G, N, P, SD ◆

ANGUS BEEF BURGER

Gentleman’s Whiskey bacon jam, Mature Cheddar, Brioche bun, French fries

7 500 HUF

◆ D, E, G, M, N, P, SD, SE ◆

VEGAN BEYOND BURGER

Sriracha mayo, Vegan cheddar, Brioche bun, Sweet potato fries

7 500 HUF

◆ G, M, N, P, S, SD, SE ◆

BAGEL CLUB SANDWICH

Streaky bacon, Smoked chicken breast, Fried eggs,
Lettuce, Tomato, French fries

5 900 HUF

◆ E, G, N, P, S, SD, SE ◆

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◆ MAIN ◆

PRAWN PAPPARDELLE PASTA

Samphire, Red chili, Scallion, Preserved lemon, Creamy white wine sauce

9 500 HUF

◆ C, CE, D, G, E, MO, N, P, SD ◆

RIMINESI PASTA

Sun-dried tomato, Artichoke, Kalamata, Mozzarella di Bufala DOP

6 900 HUF

◆ CE, D, N, P, SD ◆

VEGAN “MINCED BEEF” YAKI UDON

Shitake, Bimi, Bok choy, Spring onion

6 500 HUF

◆ CE, D, N, P, S, SE, SD ◆

FRAGRANT DUCK LEG CONFIT

Fermented red cabbage, Creamy mash, Plum sauce

9 500 HUF

◆ CE, G, N, P, S, SE ◆

GRILLED NY STRIP LOIN (250 G)

French fries, Pepper & Cognac sauce, Pickled onion

18 900 HUF

◆ CE, D, N, P, SD ◆

PAN FRIED NORWEGIAN SALMON

Sweet potato fries, Asian vegetables, Lime

10 900 HUF

◆ D, F, N, P, S, SE, SD ◆

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◆ DESSERTS ◆

HONEY SPONGE CAKE

Baked Semolina Crèmeux, Honey comb, Clementine & Whiskey

3 500 HUF

◆ D, E, G, N, P, SD ◆

APPLE & FIG CRUMBLE

Plum sorbet, Caramelized fig

3 500 HUF

◆ G, N, P ◆

PISTACHIO TIRAMISU

Marsala, Salted pistachio

3 500 HUF

◆ G, D, N, P, E, SD ◆

SOMLÓI GALUSKA

Dark chocolate ganache, Walnut sponge, Crème Anglaise, Sultanas





3 500 HUF

◆ D, E, G, N, P, SD ◆

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