

STARTERS

Sous vide Octopus salad, baby gem lettuce, potato, inked aioli, sundried tomato, crispy garlic bread, Moroccan preserved lemon, shallot&chili dressing F N P G E C	HUF 4900
Foie gras and confit duck leg terrine, spicy figs jam, fermented cippolini onions, brioche N P G E D	HUF 5200
Caesar salad from baby gem lettuce, anchovies, crispy garlic bread, parmesan G E F D P N M CE SD	HUF 4900
with Bresaola ham F N P D G E	HUF 6800
with panko coated chicken leg N P E G D	HUF 5900
Superfood salad, feta cheese, beetroot, celery, sprouts and seeds N P C S	HUF 5600
with Bresaola ham F N P D G E	HUF 7200
with panko coated chicken leg N P E G D	HUF 6200

SOUPS

Bouillabaisse, crispy bread with lobster mayo N P F C G D E	HUF 3400
Classic French onion soup, Gruyère cheese on toasted sourdough N P D G E	HUF 2800
Goulash soup, orzo pasta, celery CE N P G E	HUF 2500

MAINS

Chicken paprika, schupfnudel, oyster mushroom, baby gem, paprika sauce N P G D E	HUF 5600
Grain fed beef cheek Bourguignon, potato dumplings, fermented pearl onion, baby vegetables N P G E CE	HUF 5600
Confit duck leg, white beans, beluga lentils, chicken merguez, smoked quail eggs E G N P	HUF 6500
Wiener Schnitzel from suckling veal loin, French fries, green salad G E N P	HUF 8200
Moules Marinière, cream, garlic and chili, French fries	
big portion C G N P	HUF 7900
small portion C G N P	HUF 4200
Pan-fried haddock, seafood ink tagliatelle, lemon pistachio crumble N P F G E D	HUF 6900
Wild mushrooms, Gruyère cheese, baby spinach and hen egg pie, buttered green vegetables E G D E N P	HUF 5300

STEAKS

USA Rib Eye steak (250g) N P D	HUF 9600
Bavette steak (250 g) N P D	HUF 9500
New Zealand lamb rump N P D	HUF 6200

SAUCES

Classic Béarnaise sauce	HUF 900
Whisky green peppercorn sauce	HUF 1100
Blue cheese sauce	HUF 900

SIDES

French fries	HUF 900
Mixed leaves	HUF 900
Buttered seasonal vegetables	HUF 900

DESSERTS

Gianduja crème au chocolate with crumble, Devon cream, wildberry G N E P D S	HUF 2500
Caramel tart with sea salt G D N E P	HUF 2500
Opera cake with chocolate ganache and coffee cream G D N E N P	HUF 2500
Hungarian artisan cheese of Vászoly, spicy apple chutney, oat crackers, grape, celery, walnut D N CE G	HUF 4200

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

Legends: G: the dish may contain gluten; C: the dish may contain crabs and shellfish; E: the dish may contain eggs; F: the dish may contain fish; P: the dish may contain peanuts; S: the dish may contain soy; D: the dish may contain dairy products; N: the dish may contain nuts; Ce: the dish may contain celery; M: the dish may contain mustard; SE: the dish may contain sesame seeds;SD: the dish may contain more than 10g/kg sulphur dioxide; L: the dish may contain lupines; MO: the dish may contain molluscs

12% Service charge will be added to your bill. The entire service charge is distributed to our employees.

Please kindly note that the seating for Brasserie & Atrium is based on first comes first serve basis. We will do our best to accommodate requests, but we cannot guarantee to seat all guests at their preferred area.