

LE BAR MAGAZINE

Corinthia Budapest

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I. Category Restaurant

Editors: Mr. Alexander Mizzi
and Mr. Ayaz Gurbanov

Operated by:
Mr. Miklós Szekeres

1073 Budapest,
Erzsébet krt. 43-49.

OPERATING HOURS:
12:00—00:00

The prices include V.A.T.

LE BAR

Welcome to Le Bar! We're elevating the Budapest Cocktail experience in more ways than one.

Before you savor that first sip, take in the surroundings. Textured walls in gold colour and a cool black bar set a stylish tone. Perfectly designed space with a touch of timeless elegance. From day to night, our Bar is infused with a relaxed, inviting energy.

Conversation flows over sparkling glasses and fireplace. Mixologists conjure up new concoctions and time-honoured signature cocktails created by our talented bar team – Ayaz Gurbanov and Kamran Rzayev.

Here, you will find a collection of Classic and contemporary drinks, the result of the combination of the finest ingredients and the most modern preparation techniques.

We use unconventional methods to prepare certain drinks like sous vide, infusion, fat wash and molecular mixology.

To accompany your drinks, choose from light dishes of bar snacks.

Meet for an aperitif, have a drink after dinner or some light snacks.



Whether you are relaxing after a meeting or getting together with friends, the intimate and timeless surroundings, coupled with the world-class bartender team service at the helm, Le Bar provides the settings for an unforgettable moment.

Signature Cocktails



A drop of wonder 3 900 HUF

▷ Metaxa, Grand Marnier, orange juice ◀

One of our the most complex cocktails that we worked tirelessly to create. Based on Metaxa – which is a Greek amber spirit created by Spyros Metaxa in 1888 and Cognac Base orange liqueur Grand Marnier. Booster tastes are homemade lemon grass and basil syrup – which will give its freshness and amazing smell to the drink, along with almonds and freshly squeezed orange juice. What sets this cocktail apart is its unique duality. You will experience two distinct cocktails within a single glass. Initially, we invite you to savour the first cocktail, and then gently pour the liquid into the glass and stir. The magic unfolds as you taste the second cocktail, which highlights the individual flavours of the ingredients.

Sunbathing in Hawaii 3 900 HUF

▷ Vodka, Blue curacao bolls, Rum, lemon juice, sugar syrup ◀

Please envision a scenario where you recline on a lounge chair, basking in the warmth of the sun while indulging in a refreshing cocktail. Allow us to impart a sensory experience by describing the succession of flavours that will tantalize your palate. Initially, you will savour the crispness of freshly squeezed melon, followed by the sweetness of coconut and the tanginess of lime. Do not hesitate to partake in subsequent sips. This libation is akin to a journey to Hawaii, made effortless and expeditious.

Esperame 4 300 HUF

▷ Tequila, Peach brandy, lime juice, simple syrup ◀

Tequila lovers come closer. Flavoured with peach, touched with almond, coloured with red wine. What could be better?

Lemongrass Palomino 3 900 HUF

▷ Tequila, Ramazotti amaro, lemon-grass-basil syrup, soda, fresh grapefruit ◀

The Paloma cocktail stands out as the preeminent tequila-based libation in Mexico. However, it is worth noting that our approach to mixology is far from conventional. Our innovative twist on this classic recipe involves the infusion of amaro and our homemade lemongrass syrup. Allow us to elaborate further on this refined concoction.

Flirty attraction 3 600 HUF

▷ Cointreau, freshly squeezed grapefruit, grenadine, sparkling wine ◀

Are you fond of unique and sophisticated flavour profiles? If so, may I recommend a blend of freshly squeezed grapefruit juice, orange liqueur, and acidic Hungarian extra dry sparkling wine. This concoction boasts an elegant, mysterious, and charming character in just three words.

“Here you will find our unique and contemporary drinks, the results of years of practice, trial and failure. We use unconventional methods to prepare certain drinks like sous vide, infusion, zero waste and molecular mixology which are widely used in the world of mixology. We wish you a pleasant time discovering never before palates tastes!”

Lily Bollinger House of Bollinger Champagne

First day in Budapest 3 900 HUF

▷ Gin, Cointreau, Bacardi superior, Malibu, lemon, lime fresh sugar, egg-white ◀

We created this cocktail on the request of a guest on our first working day in Budapest. We like the recipe so much that we started to offer more regularly to our guests. Light, tasty and slightly bubbly cocktail.

Cosmo Valentine 3 900 HUF

▷ Gin, Cointreau, Benedictine liqueur, Banana liquer, lime juice, egg-white ◀

This particular libation falls within the category of potent cocktails and has a gin foundation. The balanced combination of orange and banana liqueurs imbue the drink with a full-bodied flavour and a revitalizing aroma. In essence, it can be described as a fusion of botanicals and banana.

“Béla Bartók” 3 400 HUF

▷ Hungarian extra dry, homemade orange & lychee sorbet ◀

This beverage has been bestowed with the name of the renowned Hungarian composer, pianist, and ethnomusicologist Béla Viktor János Bartók. Our skilled bartenders have meticulously crafted this delightful libation, which comprises of a zesty orange and lychee sorbet, expertly combined with a high-quality Hungarian sparkling wine, resulting in a refreshing and palatable cocktail.

Wall-E 4 500 HUF

▷ Fat washed Hennessy VS, homemade melon syrup ◀

Protecting the environment is everyone’s duty. We, as a Bar team, prepared the “Wall-E” cocktail in according with the principles of “zero waste” reducing the amount of waste to save our world. Why “Wall-E”? Because this is the root that cleans the world of waste. A combination of melon with Martell. So, you will feel the sweetness of the melon, the nutty taste of melon seeds, the fresh perfume from mixture of melon peel with Martell cognac and a creamy taste.

Better Business Bureau 3 900 HUF

▷ Spicy Rum, Bols banana, Bols blackberry, egg-white, sugar ◀

Welcome to 3BC News. We are pleased to introduce our latest offering, the Bacardi Spicy, Banana, and Blackberry liqueur cocktail, complete with a luxuriant foam. Here’s to your enjoyment!



Signature Cocktails



Portuguese

3 900 HUF

▷ Brandy, Cointreau, port wine ◁

One of the bartender's favourite recipes. simple and yet ideal taste. Equal part of brandy, orange liqueur and port wine.

Lychee Highball

3 900 HUF

▷ Jim beam, Bols peach, Bols lychee, tonic water ◁

Another classic recipe demonstrated by our bartenders. Lychee and peach twist make an ideal combination with light tonic water.

Esporange

4 200 HUF

▷ Drambuie, 43 liqueur, Campari, orange juice, espresso ◁

Combining the rich flavor of espresso with the citrus notes of orange can be accomplished through the integration of three distinctive ties, namely Drambuie, 43 Liqueur, and Campari. The delectable taste profile that results from this combination may pique your curiosity.

Amazon Bird

3 900 HUF

▷ Cachaca, Amaro, pineapple juice, strawberry syrup/pure ◁

We haven't forgotten the Cachaça lovers and made additional touches with amaro, strawberry and pineapple. Strengthen it with overproof rum and present.

Punta Cana

3 600 HUF

▷ Spicy Rum, Lychee liqueur, pineapple juice, greanadine ◁

All varieties of rum possess their own unique characteristics, however, there is something truly exceptional about the spiced variant. Especially when we introduce the delightful flavours of lychee liqueur and berries into the mix, the result is undeniably enticing.



Banana-Rum Fashioned

3 900 HUF

▷ Whiskey Canadian club, Bacardi superior, angostura bitter, walnut bitters ◁

This distinctive recipe boasts a robust, potent blend of high-proof bourbon and light rum, complemented by a subtle infusion of floral sweetness derived from the mellifluous creme de banana.

Harlem Shake

3 900 HUF

▷ Vodka, Bols banana, Cointreau, passoa, berries, lime juice ◁

A cocktail that can be enjoyed by everyone and at any time, with an abundance of rich fruits. Shake it and let it shake you too.

Modern Club Clover

3 900 HUF

▷ Gin, Dry Vermouth, raspberry syrup, lime juice, egg-white ◁

The Clover Club Cocktail is a drink that pre-dates Prohibition in the United States and is named for the Philadelphia men's club of the same name. Club clover is inverted version, where all the steps go up and down.

„If life gives you lemon, make lemonade...and find someone whose life gave them vodka.“

Frenchman

3 900 HUF

▷ Grey Goose pear, Lilith rose, lime juice ◁

Traditional French aperitif mixed with red rose flowers combined with pear-flavoured French vodka.

Excuse me Ma'am

3 900 HUF

▷ Gin, Campari, Elderflower liqueur, crème de violette ◁

Several alternative recipes are available for enthusiasts of the classic cocktail Negroni. Have you considered substituting the vermouth component with a combination of lychee and creme de violette for a unique twist?

Japanese

3 900 HUF

▷ Sake, Melon liqueur, lime juice, lemon-grass-basil syrup. Whiskeys to put Jim beam to the top ◁

Are you seeking a beverage option that is relatively low in intensity? Perhaps the combination of Japanese wine with melon liqueur would be of interest to you. Indulging in this concoction can evoke a sense of serenity akin to the tranquil breezes of the eastern regions.



13% service charge will be added to your bill. The entire service charge is distributed to our employees.

Twist Cocktails



Twist or Combination cocktails are the combination of two mainly known classic or signature cocktails.

White Negroni 3 300 HUF

▷ Gin, Lillet blanc, Suze ◁

Alexander Grasshoppers 3 500 HUF

▷ Brandy, White cacao liqueur, Creme de menthe liqueur ◁

Boulevardier Manhattan 3 600 HUF

▷ Canadian Club, Campari angostura bitter ◁

Rusty nail & Godfather 3 800 HUF

▷ Amaretto liquor, Jack Daniel's honey ◁

Cuban Mai-Tai 4 100 HUF

▷ White Rum, Spicy Rum, Cointreau, angostura bitter, orgeat syrup, lemon fresh ◁

If you were to ask me if I'd ever had the bad luck to miss my daily cocktail, I'd have to say that I doubt it; where certain things are concerned, I plan ahead.

Luis Bunuel



Spritz Cocktails



Spritz cocktails are bubbly wine-based cocktails commonly served as aperative consist of sparkling wine, digestive bitters and soda water.

Fiero tonic 3 300 HUF

▷ Martini Fiero, tonic water ◁

Limoncello Spritz 3 900 HUF

▷ Limoncello, Hungarian extra dry, lemon bitter, lime fresh, soda ◁

Sour Cocktails

Sours are mixed drinks containing a base liquor, sweet and sour (lemon or lime) mix and egg white. For vegan replacement of egg white please advise to the bartender.

Melon sour 3 800 HUF

▷ Vodka, Melon liquor, lemon juice melon syrup, egg-white ◁

New York sour 3 900 HUF

▷ Bourbon, lime juice, simple syrup, egg-white, red wine ◁

Amaretto sour 3 900 HUF

▷ Amaretto liquor, lemon juice, almond syrup, egg-white ◁

Banana sour 4 200 HUF

▷ Jim beam, Banana liquor, lemon fresh banana syrup, egg-white ◁

Cherry sour 4 200 HUF

▷ Jim beam, Bols cherry liquor, lemon juice, cherry syrup, egg-white ◁



„Publishers, editors, agents all have one thing in common, aside from their love of cocktail parties. It's an incredible taste and an ability to find and nurture authors.”

John Hodgman

Classic Cocktails

White Russian** 3 500 HUF

▷ Vodka, Coffee liqueur, cream ◁

Dark 'n' Stormy 3 600 HUF

▷ Dark Rum, Ginger beer, lime ◁

Caipirinha 3 600 HUF

▷ Cachaca, lime, sugar ◁

Cosmopolitan** 3 800 HUF

▷ Vodka, Cointreau, fresh lime, cranberry ◁

Espresso Martini** 4 200 HUF

▷ Vodka, Coffee liqueur, fresh espresso,
(Orange brandy) ◁

Negroni

▷ Gin, Campari, vermouth ◁

3 100 HUF

French Martini

▷ Vodka, Raspberry liqueur, pineapple juice ◁

3 300 HUF

Bloody Mary**

▷ Garlic and paprika infused Vodka, lime juice, Worcestershire sauce, tomato juice ◁

3 500 HUF

Aperol Spritz

▷ Aperol, sparkling wine ◁

3 500 HUF

Pino Colado

▷ Rum, coconut pure, pineapple juice, cream ◁

3 500 HUF

Dry Martini

▷ Gin, vermouth ◁

3 600 HUF

Manhattan

▷ Rye Whiskey, vermouth ◁

3 600 HUF

Old Fashion**

▷ Whiskey, bitters ◁

3 600 HUF

Whiskey Sour**

▷ Whiskey, egg-white, lime juice sugar ◁

3 600 HUF

White Lady

▷ Gin, Cointreau, egg-white, sugar ◁

3 800 HUF

Singapore Sling

▷ Gin, Cherry liqueur, Cointreau, Benedictine liqueur, pineapple juice, bitters, grenadine, lime ◁

4 300 HUF

Mai Tai**

▷ White, black, spicy, overproof Rum, Cointreau, Apricot brandy, orgeat, lime ◁

4 700 HUF



Unfortunately, we can not fill all classic cocktails into the page but we can make you sure that our bartenders are capable of making any classic cocktail you want... No matter how popular were they for it's time, but the recipes need upgrades and some touches by time.

The cocktails with " ** "sign means we put some touches to classic recipes to get better taste and experience.

Please advise to our bartenders for more information and they will be very happy to assist you...

Mocktails



Mango-coriander

2 900 HUF

▷ Fresh mango, coriander, lemon juice, pineapple juice ◁

Banana-strawberry

2 900 HUF

▷ Fresh banana, strawberry pure, peach juice, lemon fresh ◁

Exotic

2 900 HUF

▷ Fresh cucumber, fresh ginger fresh orange, passion fruit pure, soda water ◁

Aloe-cherry

2 900 HUF

▷ Aloe juice, cherry syrup, fewer tree tonic water ◁

Champagne and Sparkling Wines by the Bottle

75 cl

Hungaria Extra Dry ▷ Hungary, Etyek-Buda	9 900 HUF	Mumm Cordon Rouge Brut ▷ France-Champagne	39 000 HUF
Hungaria Rosé Extra Dry ▷ Hungary, Etyek-Buda	9 900 HUF	Pommery Brut Rosé ▷ France-Champagne	45 000 HUF
Kreinbacher Prestige Brut ▷ Hungary-Somló	14 500 HUF	Billecart-Salmon Blanc de Blancs NV ▷ France-Champagne	45 000 HUF
Pommery Brut Royal ▷ France-Champagne	35 000 HUF	Dom Perignon 2006 ▷ France-Champagne	130 000 HUF
Duval Leroy Brut ▷ France-Champagne	35 000 HUF	<h3>Sparkling Wines by the Glass</h3> <p>15 cl</p>	
Veuve Clicquot Brut ▷ France-Champagne	35 000 HUF		
Perrier Jouët Grand Brut ▷ France-Champagne	36 000 HUF		
Moët & Chandon Brut ▷ France-Champagne	39 000 HUF		



Beer Selection by the Bottle

Dreher (Non-Alcoholic)	33 cl	1 400 HUF
Dreher	33 cl	1 600 HUF
Pilsner Urquell Heineken	33 cl	1 800 HUF
Corona	33 cl	1 800 HUF
Erdinger Weissbier	50 cl	1 900 HUF
Hoegaarden white	33 cl	1 900 HUF
Strongbow Cider	33 cl	2 100 HUF
Guinness	33 cl	2 100 HUF

Draught

Dreher	30 cl	1 500 HUF
Pilsner Urquell	30 cl	1 800 HUF
Dreher	50 cl	2 100 HUF
Pilsner Urquell	50 cl	2 400 HUF



Wine selection by the Bottle 75 cl

White Wines from Hungary

Dubicz Irsai Olivér 8 600 HUF
2021, Mátra

Bárdos és Fia Sauvignon Blanc 8 800 HUF
2020, Farkasmály

Thummerer Királyleányka 8 800 HUF
2020, Eger

St. Andrea Napbor 10 500 HUF
2021, Eger

Gilvesy Rajnai Rizling 12 000 HUF
2020, Balaton–Badacsony

Sauska Furmint 15 500 HUF
2021, Tokaj

White Wines from the World 75 cl

Trapiche Oak Cask Chardonnay 13 400 HUF
2020, South America–Argentina

Bottega Pinot Grigio IGT 13 800 HUF
2020, Italy–Venezie

Red Wines from Hungary 75 cl

Liskay Cuvée 7 900 HUF
Balaton–Monoszló

Vylyan Cabernet Sauvignon 12 300 HUF
2016, Villány

Tóth Ferenc „Bikavér” 12 700 HUF
2018, Eger

Sauska „Cuvée 13” 12 900 HUF
2019, Villány

Gál Tibor Pinot Noir 14 000 HUF
2019, Eger

Weninger Kékfrankos 14 000 HUF
2019, Sopron

Red Wines from the World 75 cl

Trapiche Oak Cask 14 500 HUF
Range Malbec

Rosé from Hungary

Pátzay Rosé 8 800 HUF
2020, Badacsony

Wine selection by the Glass

White Wine from Hungary 15 cl

Pátzay Chardonnay 2 100 HUF
2020, Badacsony

Sauska Furmint 3 300 HUF
2020, Tokaj

White Wine from the World 15 cl

Bottega Pinot Grigio IGT 2 900 HUF
2020, Italy–Venezie

Red Wine from Hungary 15 cl

Tóth Ferenc „Bikavér” 2 700 HUF
2018, Eger

Vylyan Cabernet Sauvignon 2 700 HUF
2018, Villány

Weninger Kékfrankos 3 300 HUF
2019, Sopron

Red Wine from the World 15 cl

Trapiche Oak Cask 3 100 HUF
Range Malbec
2018, Argentina–Mendoza

Our wine list is also available
with a larger selection.



We are proud to be introducing our talented Bartender and Bar supervisor, Kamran.

Author of many cocktails, well skilled, master of his work...

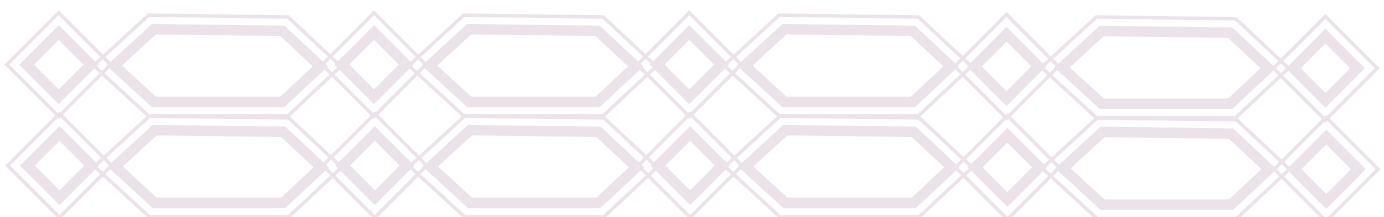
Kamran is two times winner of Bartender competition Hennessy Be very Special in 2020 and Hennessy My way 2021. Beside that he is regularly attending to many international bar and mixology events to improve his skills and to get advance. "Barometer International Bar Show" and "Berlin Bar Convent Show" are couple of them where he represented his country. His lovely and famous cocktail is his signature cocktail "Wall- E" which brought him victory in Hennessy Bartender Competition.

Let's hear the story of the cocktail from his owner.

"I named this cocktail inspiring by American anime movie "Wall-E", where "Wall-E" is the last robot who left on Earth, programmed to clean up the planet, one trash cube at a time.

This is not only cocktail but also a direction.

With this cocktail I wanted to bring an attention to sustainability and zero waste method which play an important role in human life. It is based on butter washed cognac, homemade melon cordial."





Gin

Beefeater	4 cl	2 300 HUF
Bombay Sapphire	4 cl	2 500 HUF
Tanqueray	4 cl	3 500 HUF
Opera	4 cl	3 500 HUF
Sevenhills Tokaj	4 cl	3 500 HUF
Hendrick's	4 cl	3 600 HUF
Brockman	4 cl	3 600 HUF
Vine Floraisonde	4 cl	3 600 HUF
Mrs Millicent	4 cl	3 800 HUF
Plymouth sloe	4 cl	3 800 HUF
Gin Mare	4 cl	3 900 HUF
Tanqueray No. 10	4 cl	3 900 HUF
Malfy con arancia	4 cl	3 900 HUF
Nouaison	4 cl	4 000 HUF
Monkey 47	4 cl	4 900 HUF
Malfy Gin	4 cl	3 600 HUF
KiNoTEA Kyoto Dry	4 cl	5 200 HUF
KiNoBi Kyoto Gin	4 cl	5 200 HUF

Rum

Bacardi White	4 cl	2 300 HUF
Cachaça Ypióca	4 cl	2 300 HUF
Bacardi Black	4 cl	2 400 HUF
Captain Morgan Black	4 cl	2 400 HUF
Captain Morgan Spicy	4 cl	2 400 HUF
Havana Club Especial	4 cl	2 400 HUF
Sailor Jerry		
Matusalem	4 cl	2 500 HUF
Havana Club		
7 Years Años	4 cl	3 500 HUF
Kraken black spiced	4 cl	3 600 HUF
Old Monk	4 cl	3 600 HUF
Grand Reserva	4 cl	3 800 HUF
Bumbu	4 cl	4 300 HUF
Diplomatico exclusive	4 cl	4 500 HUF
Flor de Cana 12 years	4 cl	5 300 HUF
Ron Zacapa		
Centenario 23	4 cl	5 900 HUF
Havana Club Selección de Maestros	4 cl	8 600 HUF

Aperitif and Digestif

Martini Bianco, Extra Dry, Rosso	4 cl	2 300 HUF
Montenegro Amaro	4 cl	2 400 HUF
Aperol	4 cl	2 400 HUF
Ramazotti Amaro	4 cl	2 400 HUF
Zwack Unicum	4 cl	2 500 HUF
Unicum Plum	4 cl	2 500 HUF
Martini Fiero	4 cl	2 600 HUF
Averna	4 cl	2 800 HUF
Campari	4 cl	2 800 HUF
Pimm's	4 cl	2 800 HUF
Ramazotti Sambuca	4 cl	2 800 HUF
Jägermeister	4 cl	2 800 HUF
Pernod	4 cl	3 700 HUF
Unicum Reserva	4 cl	4 200 HUF

Sherry and Port Wine

Tio Pepe	6 cl	2 400 HUF
Frangelico	6 cl	2 400 HUF
Manzanilla /		
Pedro Ximenez	6 cl	2 400 HUF
Royal Oporto 10 years	6 cl	3 100 HUF
Royal Oporto 20 years	6 cl	4 100 HUF

Vodka

Russian Standard	4 cl	2 300 HUF
Wyborowa	4 cl	2 300 HUF
Ciroc grape	4 cl	2 300 HUF
Tito's Handmade	4 cl	2 400 HUF
Absolute blue	4 cl	2 400 HUF
Smirnoff	4 cl	2 800 HUF
Belvedere	4 cl	3 600 HUF
Ketel One	4 cl	3 600 HUF
Grey Goose	4 cl	4 100 HUF
Absolut Elyx	4 cl	4 100 HUF
Ostoya	4 cl	4 100 HUF
Beluga Nobel	4 cl	4 300 HUF
Seven Hills		
Tokaj Furmint Vodka	4 cl	4 300 HUF
Haku Japanese	4 cl	3 600 HUF



Tequila Mezcal

Olmecca Blanco	4 cl	2 600 HUF
Olmecca Gold	4 cl	2 600 HUF
Olmecca silver	4 cl	2 600 HUF
Olmecca Altos Plata	4 cl	3 600 HUF
Olmecca Altos Reposado	4 cl	3 600 HUF
Del Maguey Vida	4 cl	3 700 HUF
Olmecca Altos Anejo	4 cl	4 000 HUF
Vivir Blanco	4 cl	4 000 HUF
Vivir Reposado	4 cl	4 500 HUF
Patron Silver	4 cl	4 600 HUF
Patron Reposado	4 cl	4 900 HUF
Chichicapa	4 cl	6 000 HUF

Sake

Sayuri Nigori Sake	10 cl	3 500 HUF
Kubota Senji Sake	10 cl	3 900 HUF
Ginrei Gassan Junmai Sake	10 cl	4 900 HUF

Single Malt Whisky



Glenfiddich 15 Years old	4 cl	2 900 HUF
Bushmills 10 years old	4 cl	3 500 HUF
Lot No. 40 canadian rye	4 cl	3 500 HUF
Glenfiddich 12 Years old	4 cl	4 200 HUF
Glenlivet 12 Years old	4 cl	4 200 HUF
Laphroaig 10 Years old	4 cl	4 200 HUF
Talisker 10 Years old	4 cl	4 200 HUF
Bunnahabhain		
Stiureadair	4 cl	4 200 HUF
The Glenlivet 12	4 cl	4 200 HUF
Aberlour 12 Years		
Double cask matured	4 cl	4 900 HUF
Glenmorangie		
10 Years old	4 cl	5 500 HUF
Lagavulin 16 Yearsold	4 cl	5 500 HUF
Oban 14 Years old	4 cl	5 500 HUF
Balvenie 12y	4 cl	5 500 HUF
Aberlour 14 Years	4 cl	5 500 HUF
Redbreast 12 Years	4 cl	5 500 HUF
Glenfiddich 18 Years old	4 cl	5 900 HUF
Laphroaig QA	4 cl	5 900 HUF
Yellow Spot 12 years old	4 cl	5 900 HUF
Macallan Sherry oak		
12 Years Old	4 cl	6 900 HUF
Redbreast 21 Years	4 cl	44 500 HUF

Blended Whisk(e)y



Canadian Club	4 cl	2 400 HUF
Jameson	4 cl	2 500 HUF
J&B	4 cl	2 500 HUF
Johnnie Walker		
Red Label	4 cl	2 500 HUF
Passport scotch	4 cl	2 800 HUF
Chivas Regal	4 cl	3 500 HUF
Johnnie Walker		
Black Label	4 cl	3 500 HUF
Dewar's White Label		
Blended Scotch	4 cl	3 500 HUF
Blenders Pride		
indian whisky	4 cl	3 500 HUF
J.P. Wisers 10 Years		
Triple Barrel Canadian	4 cl	3 500 HUF
Johnnie Walker		
Blue Label	4 cl	8 900 HUF
Chivas Regal		
Royal Salute 21 Years	4 cl	18 500 HUF

Bourbon Whiskey



Jim Beam	4 cl	2 500 HUF
Four Roses	4 cl	2 500 HUF
Jack Daniel's	4 cl	3 100 HUF
Jack Daniel's Honey	4 cl	3 100 HUF
Bulleit Rye	4 cl	3 500 HUF
Makers Mark	4 cl	3 500 HUF
Blanton's Green		
Special Reserve	4 cl	3 600 HUF
Knob Creek	4 cl	4 900 HUF
Rabbit Hole		
premium bourbon	4 cl	4 900 HUF

Japanese Whisky

Nikka All Malt	4 cl	3 500 HUF
Nikka From The Barel	4 cl	5 900 HUF
Hibiki Japanese	4 cl	5 900 HUF
Harmony		

Cognac and Armagnac

Armagnac Janneau		
VSOP	4 cl	3 200 HUF
Calvados Boulard	4 cl	3 500 HUF
Hennessy VS	4 cl	3 500 HUF
Hennessy		
VSOP	4 cl	4 800 HUF
Remy Martin VSOP	4 cl	4 900 HUF
Martell VS	4 cl	5 200 HUF
Martell VSOP	4 cl	6 200 HUF
Hennessy XO	4 cl	10 900 HUF
Remy Martin XO	4 cl	10 900 HUF
Martell XO	4 cl	30 500 HUF
Hennessy Paradis	4 cl	39 000 HUF



Liqueur



Garrone Limoncello	4 cl	2 400 HUF
Malibu	4 cl	2 400 HUF
Baileys	4 cl	2 400 HUF
Kahlúa	4 cl	2 400 HUF
Maraschino Luxardo	4 cl	2 400 HUF
Southern Comfort	4 cl	2 400 HUF
Amaretto Disaronno	4 cl	2 600 HUF
Bénédictine DOM	4 cl	2 600 HUF
Frangelico	4 cl	2 600 HUF
Cointreau	4 cl	2 600 HUF
Drambuie	4 cl	3 200 HUF
Grand Marnier Red	4 cl	3 200 HUF
Chambord	4 cl	3 500 HUF
Shanky's whip		
Black Liqueur	4 cl	2400 HUF
Italicus Bergamotto	4 cl	3900 HUF
Ricard Pastis	4 cl	2400 HUF
Mozart White chocolate	4 cl	2400 HUF
Mozart Black chocolate	4 cl	2400 HUF



Palinka



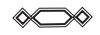
Árpád Silver Plum	4 cl	2 400 HUF
Árpád Silver Apple	4 cl	2 400 HUF
Árpád Silver		
Sour Cherry	4 cl	2 400 HUF
Árpád Silver Pear	4 cl	2 400 HUF
Árpád Silver		
Black Cherry	4 cl	2 400 HUF
Árpád Silver Apricot	4 cl	2 400 HUF

Brandy



St. Remy	4 cl	2 800 HUF
Zwack Maximilian	4 cl	2 300 HUF

Coffee Tea Selection



Americano	1 100 HUF	Cappuccino	1 300 HUF
Ristretto	1 100 HUF	Almond Cappuccino	1 300 HUF
Espresso	1 100 HUF	Café Latte	1 300 HUF
Double Espresso	1 300 HUF	Selection of tea	1 300 HUF

Our coffee selection is available in decaf as well.

Hot chocolate 1 400 HUF



Water and Soft Drinks



20 cl

30 cl

Freshly Squeezed Juice	1 500 HUF	1 950 HUF
Grapefruit Juice	900 HUF	1 590 HUF
Orange Juice	900 HUF	1 590 HUF
Pineapple Juice	900 HUF	1 590 HUF
Tomato Juice	900 HUF	1 590 HUF
Apple Juice	900 HUF	1 590 HUF
Cranberry Juice	900 HUF	1 590 HUF
Peach, Pear Juice	900 HUF	1 590 HUF

Ice Tea Lemon	30 cl	1 100 HUF
Ice Tea Peach	30 cl	1 100 HUF
Szentkirályi Still, Sparkling	25 cl	990 HUF
Szentkirályi Still, Sparkling	75 cl	1 900 HUF
Evian	33 cl	1 800 HUF
Perrier	33 cl	1 800 HUF
Coca-Cola	25 cl	1 100 HUF
Coca-Cola Zero	25 cl	1 100 HUF
Fanta	25 cl	1 100 HUF
Kinley	25 cl	1 100 HUF
Ginger Ale	25 cl	1 100 HUF
Sprite	25 cl	1 100 HUF
Fever Tree Tonic	20 cl	1 500 HUF
Tonic Light	20 cl	1 500 HUF
Mediterranean	20 cl	1 500 HUF
Elderflower	20 cl	1 500 HUF
Sicilian Lemon	20 cl	1 500 HUF
Red Bull	25 cl	1 600 HUF
Red Bull Sugar Free	25 cl	1 600 HUF



"Cookery is not chemistry. It is an art. It requires instinct and taste rather than exact measurements."

Marcel Boulestini

Snacks and Bites

Pulled Pork Croquettes
(G, L, E) 3 900 HUF
(Harissa sauce, whisky jus)

Panko King
Prawns (G, E) 4 500 HUF
(Kolbasz, Tomato,
Siracha Mayo, Citrus)

Tuna Tataki (S) 4 500 HUF
(Sesame Asian Slaw,
Tapioca Fritter)

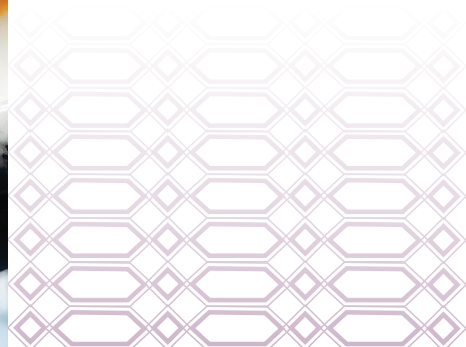
Smoked
Salmon Tartar (G) 5 900 HUF
(Avocado, Caviar, Croute)

Charred Goat Cheese
(G, L, E) 5 900 HUF
(Grilled Peach, Bacon Rashes)

Foie Gras
(G, L, E) 6 200 HUF
(Amaretto Apricot, Brioche)

Royal slider selection
(G, L, E) 6 500 HUF

- Truffle mayo, cheese, Arugula, grilled paprika, caramelized onions
- Buttermilk chicken, coleslaw, tabasco mayo, romaine lettuce, tomato
- BBQ sauce, cheese, mango chutney, beetroot leaves



Afters



Royal Cake Selection
(G, L, N)

Pistachio Tarte, Strawberry
rhubarb mousse, cheesecake 2 900 HUF



We take the utmost care to ensure that all reasonable dietary requests are recommended when visiting at Corinthia Hotel Budapest. However, due to the nature of our offering we are unable to guarantee that any item will be 100% allergen free. Please advise us in advance if you have any special dietary requirements.

Legends



The dish may contain:

Gluten	G	Lupines	Lu	Crabs and shellfish	Cr
Soy	S	Fish	F	Sulphur dioxide	Sd
Mustard	M	Nuts	N		
Lactose	L	Molluscs	M		
Eggs	E	Peanuts	P		
Sesame seeds	S	Celery	C		

CORINTHIA BUDAPEST

Erzsébet körút 43-49

Budapest H-1073

Hungary

Telephone: +36 1 479 4000

Email: budapest@corinthia.com

LE BAR

Telephone: +36 1 479 4880

Email: fandbcoordinator.budapest@corinthia.com

