

# IN ROOM DINING MENU



**CORINTHIA**  
HOTEL  
BUDAPEST

ROYAL LUXURY SINCE 1896

## APPETIZERS AND SALADS

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### Potted salmon rilette

with garlic toast, pickled red onion and cucumber



4900 HUF

### Home-made Hungarian foie gras terrine

with apple and brioche



4800 HUF

### Smoked duck breast and crispy leg croquette

with beluga lentil, beetroot, gherkins and mustard seed



4500 HUF

### Fresh fig, goat cheese, walnut, honey and baby spinach

with bread crostini



4200 HUF

### Royal Caesar

Romain lettuce, crispy pancetta, croutons and parmesan shavings



4100 HUF

with grilled chicken breast



5200 HUF

with pan fried tiger prawns



6900 HUF

## SANDWICHES

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### **Croque Monsieur**

with French fries and mixed salad



3700 HUF

### **Pulled pork sandwich**

with jalapeño, Cheddar cheese and coleslaw salad



2900 HUF

### **Smoked salmon bagel**

with cream cheese, pickled red onion and rocket salad



3700 HUF

### **Royal Club sandwich**

with chicken breast, lettuce, tomato, bacon, fried egg and tartar sauce



3800 HUF

### **Beef burger from Australian grain fed beef neck**

on sesame bun with French fries



4800 HUF

### **Vegetarian chickpea burger**

on sesame bun with mixed leaves



3900 HUF

## SOUPS

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### Tomato cream soup with pesto



2000 HUF

### Royal beef goulash soup



2500 HUF

### Classic French onion soup with cheese toast on top



2300 HUF

### Chicken consommé with orzo pasta and vegetables



2000 HUF

## Kids menu

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### Tomato cream soup



2000 HUF

### Crispy fish fingers with mashed potato and garden peas



3600 HUF

### Chicken nuggets with fries and mixed salad



2900 HUF

### Spaghetti in slow cooked tomato sauce, rocket salad



3300 HUF

## PASTA DISHES

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### Your choice of pasta:

Spaghetti, Penne, or Whole wheat fusilli



### with your choice of sauce

Slow cooked tomato sauce with basil



Carbonara



or Bolognese



3900 HUF

### Baked gnocchi



### With your choice of sauce

with ham and spinach in tomato sauce



or Blue cheese and walnut in cream sauce



4100 HUF

## MAIN COURSES

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### Celeriac and fresh apple risotto with roasted almonds



3700 HUF

### Pan fried Norwegian salmon

with bulgur in chorizo and tomato ragout



5900 HUF

### Confit of duck leg

with mashed potato, beluga lentil and baby spinach



5200 HUF

### Argentine sirloin steak

with grilled tomato, grilled mushroom, French fries and peppercorn sauce



8200 HUF

### Chicken paprika

with potato noodle and baby gem



4900 HUF

### Wiener schnitzel

with French fries and mixed salad



7900 HUF

## GLUTEN FREE AND CARB SMART OPTIONS

Chef's selection of healthier and more balanced options

### Pan fried black tiger prawn

with avocado, mango mayonnaise and crispy wasa bread



6900 HUF

### Superfood salad

with roasted seeds and sprouts



4100 HUF

with tofu



4500 HUF

with chicken



4800 HUF

with prawns



5500 HUF

### Thai green curry

with cod fish, prawns and jasmine rice



5600 HUF

### Brown rice pudding

with passion fruit



2000 HUF

## DESSERTS

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### Salted caramel trifle



2200 HUF

### Seasonal fruits crumble with creme Anglaise



2000 HUF

### “Opera” cake



2000 HUF

### Vanilla crème brûlée



2000 HUF

### New York cheese cake



2000 HUF

### Fresh fruit salad

2000 HUF

### Assorted cheese platter with apple chutney



4100 HUF



## OVERNIGHT MENU

(Available 24 hours)

### Bircher muesli

with fresh fruits, nuts and honey



1700 HUF

### Superfood salad

with roasted seeds and sprouts



4100 HUF

with tofu



4500 HUF

with chicken



4800 HUF

with prawns



5500 HUF

### Royal's Caesar

Romain lettuce, crispy pancetta, croutons and parmesan shavings



4100 HUF

with grilled chicken breast



5200 HUF

with pan fried tiger prawns



6900 HUF

### Royal beef goulash soup



2500 HUF

### Royal Club sandwich

with chicken breast, lettuce, tomato, bacon, fried egg and tartar sauce



3800 HUF

### Beef burger from Australian grain fed beef neck

on sesame bun with French fries



4800 HUF

### Argentine sirloin steak

with grilled tomato, grilled mushroom, French fries and peppercorn sauce



8200 HUF

### Vanilla crème brûlée



2000 HUF

### Fresh fruit salad

2000 HUF

## TV SNACKS

(Available 24 hours)

**Garlic bread**  
with spiced tomato sauce



900 HUF

**Tortilla crisps and cheese sauce**  
with jalapeño and tomato salsa



2800 HUF

**Squid rings in beer batter**  
with iceberg and garlic mayonnaise



2900 HUF

**Chili con carne**  
with guacamole, sour cream and crispy tortilla



3600 HUF

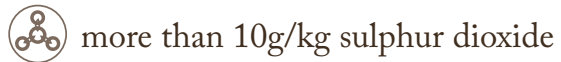
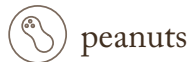
**Popcorn basket**



1500 HUF

## LEGENDS

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## BEVERAGES

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<b>Champagne and Sparkling Wines</b>	<b>75 cl</b>	<b>15 cl</b>
Hungaria Extra Dry	10 800 HUF	2300 HUF
Hungaria Rosé Brut	10 800 HUF	
Moët & Chandon Brut	32 000 HUF	

## WINE SELECTION

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<b>White Wines</b>	<b>75 cl</b>	<b>15 cl</b>
Rókusfalvy Sauvignon Blanc, Etyek-Buda	13 500 HUF	
Dubicz Chardonnay, Mátra	9500 HUF	2000 HUF
Sauska Furmint, Tokaj-Hegyalja	10 000 HUF	
<b>Rosé Wine</b>	<b>75 cl</b>	<b>15 cl</b>
Dúzsi Rosé, Szekszárd	8500 HUF	1900 HUF
<b>Red Wines</b>	<b>75 cl</b>	<b>15 cl</b>
Sauska Cabernet Sauvignon, Villány	17 000 HUF	3600 HUF
Szeleshát Pinot Noir, Szekszárd	11 500 HUF	
Kovács Nimród Rhapsody Bikavér, Eger	14 000 HUF	
<b>Dessert Wine</b>	<b>50 cl</b>	<b>10 cl</b>
Grand Tokaj Late Harvested Muscat Lunel, Tokaj-Hegyalja	11 000 HUF	2300 HUF

## SPIRITS AND LIQUEURS

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### Aperitives and Digestives

Campari	4 cl	2900 HUF
Martini Bianco	5 cl	2500 HUF
Jägermeister	4 cl	2700 HUF
Baileys	5 cl	2700 HUF

### Gin and Vodka

Gordon's	5 cl	2700 HUF
Finlandia	5 cl	2700 HUF

### Rum

Bacardi White	5 cl	2700 HUF
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### Whisky

Chivas Regal 12 yrs.	5 cl	3900 HUF
Jack Daniel's	5 cl	3500 HUF
Johnnie Walker Black Label	5 cl	3900 HUF
Johnnie Walker Red Label	5 cl	2900 HUF

### Cognac

Hennessy VS	5 cl	3900 HUF
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### Pálinka

Fütyülös Barack	4 cl	2900 HUF
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## BEERS

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<b>Bottle</b>	<b>33 cl</b>
Dreher Pils	1600 HUF
Dreher (non-alcoholic)	1600 HUF
Pilsner Urquell	1600 HUF

## WATER AND SOFT DRINKS

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### Juices

Freshly Squeezed Juice	20 cl	1500 HUF
Apple Juice	20 cl	1100 HUF
Sour Cherry Juice (50%)	20 cl	1100 HUF
Orange Juice (100%)	20 cl	1100 HUF
Peach Juice (50%)	20 cl	1100 HUF
Pineapple Juice (100%)	20 cl	1100 HUF
Pear Juice (50%)	20 cl	1100 HUF
Tomato Juice (100%)	20 cl	1100 HUF
Multivitamin Juice (100%)	20 cl	1100 HUF

### Soft drinks

Coca-Cola	25 cl	1100 HUF
Coca-Cola Zero	25 cl	1100 HUF
Fanta	25 cl	1100 HUF
Kinley Ginger Ale	25 cl	1100 HUF
Kinley Tonic	25 cl	1100 HUF
Sprite	25 cl	1100 HUF
Bitter Lemon	25 cl	1100 HUF
Ice Tea Lemon	30 cl	1100 HUF
Ice Tea Peach	30 cl	1100 HUF

### Mineral waters

Evian	33 cl	2100 HUF
Szentkirályi sparkling, still	25 cl	1100 HUF
Szentkirályi sparkling, still	75 cl	1700 HUF

### Energy drinks

Red Bull	25 cl	1800 HUF
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## HOT BEVERAGES

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### Coffee selection

Black Coffee	1100 HUF
Espresso	1100 HUF
Double Espresso	1400 HUF
Cappuccino	1400 HUF
Café Latte	1400 HUF
Decaf Coffee	1100 HUF
Decaf Espresso	1100 HUF
Decaf Cappuccino	1400 HUF
Decaf Café Latte	1400 HUF
Pot of Coffee 0,30 l	2000 HUF
Pot of Coffee 0,50 l	3000 HUF
Hot Chocolate	1500 HUF

### Eilles infusions Tea

Asia Superior Tea	1300 HUF
Camomile Tea	1300 HUF
Vervenia Tea	1300 HUF
Peppermint Tea	1300 HUF
Summer Berry Tea	1300 HUF
Earl Grey Tea	1300 HUF
English Breakfast Tea	1300 HUF