

BRASSERIE AND ATRIUM

OPENING HOURS

Tuesday to Saturday

6:00-10:30pm

STARTERS

Zucchini Carpaccio 3900 HUF
smoked cheese royal and croute D, G, E

Pulled Pork Croquettes 4900 HUF
local mangalica pork, harissa
sauce, whisky jus G, D

Smoked Salmon Tartar 5500 HUF
avocado carpaccio, caviar, croute GF/DF

**Black Pepper Seared
Beef Carpaccio** 6400 HUF
vegan parmesan shavings, arugula GF/DF

Royal Foie Gras Terrine 6900 HUF
herb pangrattato, croute G

SALADS

Roasted, Marinated Beetroot 3700 HUF
vegan feta, avocado, walnut, seeds,
romaine lettuce N

Classic Caesar G, D, F 4300 HUF

Chicken Caesar G, D, F 4900 HUF

Prawn Caesar G, D, F 5200 HUF

Superfood Salad 4500 HUF
feta cheese, beetroot, avocado, sprouts,
walnuts, seeds N, P, CE, SD, SE

**Halloumi, grilled zucchini
and bell pepper salad** D, N 4500 HUF

SOUPS

Red Lentil Soup  2900 HUF
with Local cured sausage D 3400 HUF


Beef Goulash Soup CE, G, E  3800 HUF

MAINS

Homemade Falafel 5900 HUF
fresh herb hummus, roasted vegetables and
vegan feta crumble DF, Vegan

Celeriac Risotto 6500 HUF
oyster mushroom and pickled enoki mushroom,
fresh herbs GF, DF, Vegan

Atrium Burger 6500 HUF
truffle mayo, arugula, caramelized red onion,
grilled red pepper, smoked cheese G

Confit Duck Leg  6500 HUF
with red cabbage, onion mashed potatoes,
rosemary jus G, D, N

Chicken Paprikash 6900 HUF
endives, oyster mushroom, spaetzle N, P, G, E, D

Local Pisztrang  6900 HUF
with garlic, thyme, cherry
tomato and white wine sauce GF, DF

Lamb Shank 7900 HUF
celeriac mash, red wine jus GF/DF

Pistachio Crusted Salmon Fillet 8900 HUF
citric fennel with herb pesto GF/DF

SIDES

Chips / Wedges 1600 HUF

Roasted Vegetables 1900 HUF

New Potatoes 2300 HUF
green beans, sun-dried tomato,
olives

Mashed Potatoes D 2300 HUF


Truffle Mashed Potatoes D 2600 HUF

Lecso G, N, E  3300 HUF

SWEETS

Selection of Ice Creams D, E 2900 HUF

Rice Pudding 2900 HUF
mango-passion fresh seasonal fruits GF, DF, N

Corinthia Somlói Galuska  2900 HUF
G, D, E, N, P, SE

Local Apple Pie 2900 HUF
almond, peanut crumble, seasonal berries
and served with ice cream G, D, E, N, P, SE

Dulce Chocolate Mousse 2900 HUF
black forest ragu, caramel, sesame tuile
G, D, E, N, P, SE

Royal Cake Selection 3400 HUF
pistachio tart, strawberry-rhubarb tart,
cheesecake G, D, E, N, P, SE

DESSERT COCKTAIL

POPCORN MARTINI

Vodka, Espresso, Popcorn syrup
3800 HUF

COCKTAILS

ROMANS 3900 HUF
Bacardi white rum, Bols Raspberry Liqueur,
Fabbri Raspberry syrup, Fresh Lime juice,
egg white

TROPICAL KINGBIRD 3900 HUF
Cachaca, passion fruit liqueur,
passion fruit puree, Freshly squeezed
lime juice

GIN TARRAGON SMASH 3900 HUF
Beefeater gin, spicy tarragon syrup,
freshly squeezed lime juice, tarragon leaves

FIRST DAY IN BUDAPEST 4200 HUF
Bacardi, Malibu, Ginger beer, lime

CHAMPAGNE/SPARKLING WINE (BOTTLE)

Hungaria Extra Dry	12500 HUF
Kreinbacher Prestige Brut	14500 HUF
Pommery Brut Royal	35000 HUF
Mumm Cordon Rouge Brut	49000 HUF

SPARKLING WINE BY GLASS

Hungaria Extra Dry	2600 HUF
Hungaria Rosé Extra Dry	3100 HUF

WINE (BOTTLE)

WHITE

Jásdi Olaszrizling (Balaton-Csopak)	9300 HUF
St. Andrea Napbor (Eger)	10500 HUF

RED

Túzkő Merlot (Bátapáti)	12500 HUF
Vylyan Montenuovo Cuvée (Villány)	16800 HUF

ROSÉ

Pátzay Rosé (Badacsony)	8900 HUF
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LOCAL SPECIALITY

WINE (GLASS)

WHITE

Pátzay Chardonnay (Badacsony)	2100 HUF
Sauska Furmint (Tokaj)	3300 HUF
Santa Margherita Pinot Grigio (Italy)	3900 HUF

RED

Tóth Ferenc Bikavér (Eger)	2700 HUF
Trapiche Oak Cask Range	3100 HUF
Malbec (Argentina)	
Sauska Cabernet Sauvignon (Villány)	4500 HUF

ROSÉ

Pátzay Rosé (Badacsony)	2100 HUF
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Allergens: G - Gluten, C - Crabs and shellfish, E - Egg, F - Fish, P - Peanuts, S - Soy, D - Dairy Products, N - Nuts, CE - Celery, M - Mustard, SE - Sesame Seeds, P- Pork, GF - Gluten Free, DF - Dairy Free
We prepare our dishes in a gluten, dairy and peanuts using kitchen. If you or your guests have any food allergy or dietary restrictions, please inform the service team.

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