



CORINTHIA

BUDAPEST

# IN ROOM DINING

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## *Salads, Appetizers and Soups*

Caprese Salad, Selection of Tomatoes, Mozzarella  
Bocconcini, Guacamole, Fresh Basil Pesto  
(G, D, N, P, SD, SE) 4 500 HUF

Caesar Salad from Baby Gem Lettuce, Pickled Anchovies,  
Aged Parmesan, Garlic and Herbed Croutons  
(G, E, F, D, P, N, M, E, SD) 4 300 HUF


with: Grilled Chicken Fillet 4 900 HUF  
with: Grilled Prawns 5 200 HUF  
(C)

 Superfood Salad, Vegan Feta Cheese, Beetroot,  
Avocado, Celery, Sprouts, Walnuts, and Roasted Seeds  
(N, P, CE, SD, SE) 4 900 HUF

Smoked Salmon, Avocado, Fried Capers, Burnt Lemon,  
Brown Bread and Butter  
(G, D, N, F) 5 500 HUF

Foie Gras Terrine, Apple and Fig Chutney,  
Pickled Onions, Mustard Seeds, Brioche  
(N, P, G, E, D) 6 900 HUF

Chicken Consommé with Fresh Vegetables and Herbs  
(CE, N) 2 900 HUF

 Summer Garden Gazpacho 3 600 HUF  
Chopped Tomatoes, Cucumbers, Onion, Garlic,  
Olive Oil and Vinegar

Traditional Hungarian Beef Goulash Soup,  
with Root Vegetables  
(CE, E) 3 800 HUF


# MENU

SERVED FROM 11AM TO 11PM 7 DAYS A WEEK

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## *Mains and Sandwiches*

Royal Club Sandwich with Bacon, Egg,  
Chicken, Tomato, Lettuce and French Fries  
(E, G, M) 4 900 HUF

 Vegan TLT with Tofu, Avocado, Lettuce, Tomatoes,  
Garlic Aioli and French Fries  
(E, G, SO, N) 4 900 HUF

Pulled Pork Quesadillas, Cheese, Jalapeno  
with Coleslaw and French Fries  
(G, D) 5 900 HUF

Corinthia Classic Burger with Cheddar Cheese,  
Caramelized Red Onion, Pickle, Tomato, Garlic Mayo,  
Baby Gem Lettuce and French Fries  
(G, E, D, N, P, SE) 6 500 HUF

U.S.A. Prime Rib Eye Steak with French Fries and  
Brandy Peppercorn Sauce  
(D, SD) 11 500 HUF

 Roasted Summer Vegetables, Vegan Gnocchi,  
Vegan Pesto and Parmesan Cheese  
(N, P) 4 900 HUF

## *Mains and Sandwiches*

Chicken Paprika, Hungarian Noodles with Oyster Mushrooms,  
Grilled Endive and Paprika Sauce 6 900 HUF  
(G, D, E)

Mushroom Tortellini with Crushed Burrata,  
Tomato and Almond crumble 6 500 HUF  
(G, D, N, P)

Grilled Mangalica Pork Chop, Apricot, and Raisin Compote,  
Brown Butter Mash and Cider Jus 7 900 HUF  
(D, N, P, CE, M)

Seabass Mediterranean, Ratatouille, Potatoes,  
Olives, Lemon, and Basil 8 900 HUF  
(F, SD, CE)

Farmhouse Artisan Cheeses of Vászoly, Fresh Grapes,  
Walnuts, Truffle Honey 5 900 HUF  
(D, N, SE)

# MENU

SERVED FROM 11AM TO 11PM 7 DAYS A WEEK

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## *Side Dishes*

Crisp Potato Chips or Wedges (D, N, P, CE, M)	1 600 HUF
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New Potatoes with Green Beans, Sun-Dried Tomatoes and Olives (G, D, E)	2 300 HUF
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Mashed Potatoes (D)	2 300 HUF
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Truffle Mashed Potatoes (D)	2 600 HUF
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 Roasted Vegetables (F, SD, CE)	1 900 HUF
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Lecsó Traditional Hungarian Thick Vegetable Stew (G, N, E)	3 300 HUF
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## *Desserts*

 Seasonal Fresh Fruit Salad with Mango Sauce	2 600 HUF
Rákóczy túrós Deconstructed Hungarian Cheesecake with Cottage Cheese, Apricot Jam and Meringue (G, D, E, CI)	2 900 HUF
Local Apple Pie with Almonds, Peanut Crumble, Seasonal Berries Served with a Scoop of Ice Cream (G, D, E, N, P, SE)	2 900 HUF
Royal Cake Selection (G, D, E, N, P, SE)	3 400 HUF
Pistachio Tart Strawberry Rhubarb Tart Cheesecake	
Rigó Jancsi Cake Traditional Hungarian Chocolate Cake Dark Chocolate Paté à Bombe, Vanilla Caviar, White Chocolate Ganache, Chocolate (G, CI, DE, E, N)	3 400 HUF
Banana Brownie with Salted Caramel and Yuzu-Mandarin (P, N, D)	3 600 HUF

# CHILDREN'S MENU

SERVED FROM 11AM TO 11PM 7 DAYS A WEEK

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Chicken Consommé with Fresh Vegetables and Herbs  
(CE, N) 2 900 HUF

Hungarian Langos Pizza with Tomato and  
Goosey Cheese  
(G, D, E) 3 300 HUF

Crispy Chicken Nuggets and French Fries  
(G) 3 600 HUF

Spaghetti with Slow Cooked Tomato Sauce and  
Parmesan Flakes  
(E, G, D) 3 600 HUF

Grilled Chicken with Seasonal Baby Vegetables and  
Roasted Potatoes 3 600 HUF

Selection of Ice Creams  
(D, E) 2 900 HUF



# NIGHT MENU

SERVED FROM 11PM TO 6AM 7 DAYS A WEEK

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## *Snacks and Salads*

Caprese Salad, Selection of Tomatoes,  
Mozzarella Bocconcini, Guacamole, Fresh Basil Pesto  
(G, D, N, P, SD) 4 500 HUF

Hungarian Cold Cuts, Fig Yoyo and Assorted Pickles  
(G, L, N, E) 4 800 HUF

Farmhouse Artisan Cheeses of Vászoly, Grapes,  
Walnuts, Truffle Honey  
(N, P, D, SD) 5 900 HUF

Smoked Salmon, Avocado, Fried Capers, Burnt Lemon,  
Brown Bread and Butter  
(G, D, N, F) 5 900 HUF



# DRINKS MENU

## WINES

### *Champagne and Sparkling Wines*

	15cl	75cl
Hungaria Extra Dry	2 600 HUF	12 500 HUF
Hungaria Rosé Brut	3 100 HUF	14 500 HUF
Kreinbacher Brut Classic		14 500 HUF
 Veuve Clicquot		45 000 HUF
Mumm Cordon Rouge Brut Champagne		49 000 HUF
Moët & Chandon Brut		52 000 HUF

### *White Wines*

	15cl	75cl
Pátzay Chardonnay, Badacsony	2 100 HUF	9 900 HUF
Sauska Furmint, Tokaj-Hegyalja	3 300 HUF	15 500 HUF
Trapiche Oak Cask Chardonnay 2020 (Argentina)		13 400 HUF
Bottega Pinot Grigio IGT 2020 (Italy)		13 800 HUF

### *Rosé Wine*

	15cl	75cl
Pátzay Rosé, Badacsony	2 100 HUF	8 900 HUF

### *Red Wines'*

	15cl	75cl
Tüzkö Merlot, Szekszárd	2 700 HUF	12 500 HUF
Kovács Nimród Rhapsody Bikavér, Eger	2 900 HUF	16 000 HUF
Sauska Cabernet Sauvignon, Villány	4 500 HUF	19 800 HUF
Trapiche Oak Cask Range Malbec 2018 (Argentina)		14 500 HUF
Tormaresca Primitivo 2019 (Italy)		29 000 HUF

### *Dessert Wine*

	10cl	50cl
Grand Tokaj Late Harvested Muscat Lunel, Tokaj-Hegyalja	2 600 HUF	13 000 HUF

# DRINKS MENU

## SPIRITS AND LIQUORS

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### *Aperitíves and Digestíves*

Martini Bianco	4cl	2 500 HUF
Jägermeister	4cl	2 700 HUF
Baileys	4cl	2 700 HUF
Campari	4cl	2 900 HUF

### *Gín and Vodka*

Gordon's	4cl	2 700 HUF
Finlandia	4cl	2 700 HUF

### *Rum*

Bacardi White	4cl	2 700 HUF
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### *Whisky*

Johnnie Walker Red Label	4cl	2 900 HUF
Johnnie Walker Black Label	4cl	3 900 HUF
Jack Daniel's	4cl	3 500 HUF
Chivas Regal 12 yrs	4cl	3 900 HUF

### *Cognac*

Hennessy VS	4cl	3 900 HUF
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### *Pálinka*

Agárdi Miraculum Plum	4cl	2 900 HUF
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# DRINKS MENU

## BEERS AND SOFT DRINKS. WATER.

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### *Beers*

Dreher Pils	33cl	1 800 HUF
Dreher (non-alcoholic)	33cl	1 800 HUF
Pilsner Urquell	33cl	1 900 HUF
Heineken	33cl	2 100 HUF

### *Juices*

Apple Juice	20cl	1 200 HUF
Sour Cherry Juice (50%)	20cl	1 200 HUF
Orange Juice (100%)	20cl	1 200 HUF
Peach Juice (50%)	20cl	1 200 HUF
Pineapple Juice (100%)	20cl	1 200 HUF
Pear Juice (50%)	20cl	1 200 HUF
Tomato Juice (100%)	20cl	1 200 HUF
Multivitamin Juice (100%)	20cl	1 200 HUF
Freshly Squeezed Juice	20cl	1 500 HUF

### *Soft Drinks*

Coca Cola	25cl	1 200 HUF
Coca Cola Zero	25cl	1 200 HUF
Fanta	25cl	1 200 HUF
Kinley Ginger Ale	25cl	1 200 HUF
Kinley Tonic	25cl	1 200 HUF
Sprite	25cl	1 200 HUF
Bitter Lemon	25cl	1 200 HUF
Ice Tea Lemon	30cl	1 200 HUF
Ice Tea Peach	30cl	1 200 HUF

### *Mineral Water*

Szentkirályi (sparkling / still)	25cl	1 100 HUF
Szentkirályi (sparkling / still)	75cl	1 700 HUF
Evian	33cl	2 100 HUF

### *Energy Drinks*

Red Bull	25cl	1 900 HUF
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# DRINKS MENU

## HOT BEVERAGES

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### *Coffee*

Black Coffee		1 200 HUF
Espresso		1 200 HUF
Decaf Coffee		1 200 HUF
Decaf Espresso		1 200 HUF
Double Espresso		1 500 HUF
Cappuccino		1 500 HUF
Cafe Latte		1 500 HUF
Decaf Cappuccino		1 500 HUF
Decaf Cafe Latte		1 500 HUF
Hot Chocolate		1 600 HUF
Pot of Coffee	0,3 l	2 000 HUF
Pot of Coffee	0,5 l	3 000 HUF

### *Infusions Tea*

Asia Superior	1 300 HUF
Chamomile	1 300 HUF
Vervenia	1 300 HUF
Peppermint	1 300 HUF
Summer Berry	1 300 HUF
Earl Grey	1 300 HUF
English Breakfast	1 300 HUF
Green Tea	1 300 HUF

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# *Food Allergies and Intolerances*

Please inform us of any food allergies or intolerances and we will be happy to accommodate you.

## *Labels:*



## *May Contain The Following Allergens:*

C: crabs and shellfish  
CE: celery  
CI: cinnamon  
D: dairy products  
E: eggs  
F: fish  
G: gluten  
L: lupines

M: mustard  
MO: molluscs  
N: nuts  
P: peanuts  
S: soy  
SD: more than 10g/kg Sulphur dioxide  
SE: sesame seeds