






In-Room Dining Menu

STARTERS

CLASSIC SMOKED SALMON (F, M, L) Caperberries, avocado, remoulade, lemon	HUF 7 000
BURRATA (L, Mu, Su)  Heritage tomatoes, figs, red chicory, green tomato chutney	HUF 6 500
PROSCIUTTO DI PARMA Melon, rocket, seasonal berries	HUF 7 500
PRAWN COCKTAIL (E, F, Mu, S, Sh, Su) Baby gem lettuce, pickled tomatoes, Marie Rose sauce	HUF 8 500
AVOCADO CITRUS (Su)  Grapefruit, orange, lime, spring onions	HUF 5 500
OYSTERS (Sh, Su) Apple and red wine vinegar mignonette, lemon, Tabasco	HUF 3 300/piece
ROASTED CARROT HUMMUS (N, Se, Soy, Su)  Charred heritage carrots, pomegranate, sumac, crispy tofu, pine nuts	HUF 5 500

SOUPS

GOULASH (Ce, G)  Classic root vegetable, beef, paprika	HUF 4 000
CHICKEN CONSOMMÉ (Ce) Carrot, celeriac, pea shoots, chicken	HUF 3 800
PUMPKIN VELOUTÉ (N)   Roasted pumpkin, pumpkin seeds, oil	HUF 3 800

BURGERS & SANDWICHES

BEEF BURGER <i>(D, E, G, Mu, S, Su)</i> 220g beef patty, brioche bun, baby gem, tomato, onion relish	HUF 6 800
-add bacon HUF 750 -add cheese HUF 750 -add avocado HUF 750 -add fried egg HUF 750	
CHICKEN BRIOCHE <i>(E, G, Ga, L, Mu, Su)</i> Buttermilk fried chicken, brioche bun, thousand island dressing, baby gem, tomato	HUF 6 000
BEYOND "BURGER" <i>(G, Mu, Soy, Su)</i>  Charred "burger", red pepper aioli, baby gem, tomato	HUF 6 000
STEAK BAGUETTE <i>(G, L, Mu, Su)</i> Charred striploin, horseradish cream, rucola, crispy shallots	HUF 8 000
CIABATTA <i>(G, L, N, Su)</i>  Burrata, tomato, rucola, sun-dried tomato pesto	HUF 6 000
CLUB SANDWICH <i>(E, G, L, Mu, Su)</i> Toasted bread, bacon, egg, chicken, lettuce, tomato, mayonnaise	HUF 5 500
T.L.T SANDWICH <i>(G, Mu, S, Se)</i>  Toasted bread, tempeh, lettuce, tomato, avocado	HUF 5 000

MENU

SERVED FROM 11AM TO 11PM 7 DAYS A WEEK

SALADS

CAESAR SALAD *(D, E, F, G, M, Su)*

HUF 5 100

Baby gem lettuce, bacon, anchovies, parmesan, croutons, caesar dressing

-add grilled chicken HUF 1 500 -add grilled salmon HUF 1 900 -add grilled prawns HUF 1 900

GREEK SALAD *(D, Su)*

HUF 6 500

Red onions, peppers, cucumbers, tomatoes, olive oil, lemon, oregano, feta

SUPERFOOD SALAD *(N, Se)*

HUF 7 000

Baby gem lettuce, sweet potato, avocado, walnuts, seeds, miso dressing

-add vegan "feta" HUF 1 300 -add grilled chicken HUF 1 500 -add grilled salmon *(C, F)* HUF 1 900

PASTA

TAGLIATELLE AL PESTO GENOVESE *(E, D, G, N, P, Se)*

HUF 5 600

Parmesan, basil, pine nuts, olive oil

PENNE ALLA NORMA *(D, G)*

HUF 5 600

Aubergine, pepper, mozzarella, basil, tomato

RIGATONI BOLOGNESE *(Ce, D, G, Su)*

HUF 7 200

Rich beef ragout, tomatoes, parmesan

ORECCHIETTE AL POMODORO *(Ce, G)*

HUF 5 200

Classic tomato sauce, cherry tomatoes, basil, olive oil

GLUTEN FREE PASTA AVAILABLE





(additional HUF 1 500)

We source most of our ingredients from local farms and work with suppliers who share our commitment to sustainability. While we follow strict practices to minimise allergen cross-contamination, traces may still be present, please consult our colleagues for dietary needs. All prices include VAT, and a 13% service charge will be added to the final bill.

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MAINS





GRILLED BEEF TENDERLOIN 250g <i>(D, E, L, Su)</i> Grilled mushroom, onion, grilled tomato, Béarnaise sauce	HUF 14 000
GRILLED BEEF STRIPLOIN 300g <i>(D, E, L, Su)</i> Grilled mushroom, onion, grilled tomato, Béarnaise sauce	HUF 16 000
CHICKEN PAPRIKASH, NOKEDLI <i>(Ce, D, E, G, Su)</i>  Paprika sauce, noodles, oyster mushrooms, sour cream	HUF 9 500
PORK FILLET TONKATSU <i>(Ce, D, E, G, Su)</i> Asian greens, ginger, cucumber, sour cream	HUF 9 000
CONFIT DUCK LEG <i>(Ce, D, Su)</i>  Pear, red cabbage, jus	HUF 8 000
OVEN ROASTED TROUT <i>(D, F, Su)</i>  Herb, garlic, lemon, beurre noisette	HUF 8 500
“CHICKEN” FRIED TOFU <i>(G, N, S, Se)</i>  Crisp coated tofu, grilled sprouting broccoli, carrots, soy	HUF 7 000
SEARED SALMON <i>(D, F, Su)</i> Braised fennel, dill & salmon roe beurre blanc	HUF 13 000

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SIDES

CRISP SALAD LEAVES (S, Su)  House dressing	HUF 1 900
WEDGES (G) Crisp fried, paprika salt	HUF 1 800
FRIES (G) Thin cut potato, paprika salt	HUF 1 800
MASHED POTATOES (D)  Creamed potatoes, butter	HUF 1 900
GRILLED VEGETABLES (D) Mediterranean vegetables, olives, sundried tomatoes	HUF 1 900
LECSÓ   Peppers, onions, tomatoes, paprika	HUF 1 900

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DESSERTS

CLASSIC APPLE PIE (C, D, E, G, N, P, S) Almonds, crumble, fresh seasonal berries, vanilla ice cream	HUF 3 400
PINEAPPLE, MANGO & PASSION FRUIT PANNA COTTA (N, P, S)  Soy yogurt, tropical inspirational garnish	HUF 3 400
RÁKÓCZI TÚRÓS (C, D, E, G, N, P, S)  Cottage cheese, apricot jam, meringue	HUF 3 400
RIGÓ JANCSI (C, D, E, G, N, P, S)  Chocolate cake, bitter chocolate pâte à bombe, vanilla “caviar”, white chocolate ganache	HUF 3 400
COUPE GLACÉE (C, D, E, G, N, P, S) Ice cream selection, fruit salad, cream, crumble (Please ask for available selection.)	HUF 3 400

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CHILDREN'S MENU

CHICKEN CONSOMMÉ <i>(Ce)</i> Carrot, celeriac, pea shoots, chicken	HUF 3 000
CRISPY CHICKEN TENDERS, FRENCH FRIES <i>(E, G, N)</i>	HUF 4 000
SPAGHETTI AL POMODORO <i>(Ce, G)</i> Classic tomato sauce, cherry tomatoes, basil, olive oil	HUF 3 800
GRILLED CHICKEN <i>(Ce, D)</i> Seasonal baby vegetables, new potatoes	HUF 4 200
SELECTION OF ICE CREAMS <i>(D, E, N)</i> (Please ask for available selection.)	HUF 2 900

NIGHT

MENU

SERVED FROM 11PM TO 6AM 7 DAYS A WEEK

CLASSIC SMOKED SALMON (F, M, L) Caperberries, avocado, remoulade, lemon	HUF 7 000
BURRATA (L, Mu, Su)  Heritage tomatoes, figs, red chicory, green tomato chutney	HUF 6 500
PROSCIUTTO DI PARMA Melon, rocket, seasonal berries	HUF 7 500
PUMPKIN VELOUTÉ (N)   Roasted pumpkin, pumpkin seeds, oil crisp tofu, pine nuts	HUF 3 800
CIABATTA (G, L, N, Su)  Burrata, tomatoes, rucola, sun-dried tomato pesto	HUF 6 000
BEEF BURGER (D, E, G, Mu, S, Su) 220g beef patty, brioche bun, baby gem, tomato, onion relish	HUF 6 800
-add bacon HUF 750 -add cheese HUF 750 -add avocado HUF 750 -add egg HUF 750	
CLUB SANDWICH (E, G, L, Mu, Su) Toasted bread, bacon, egg, chicken, lettuce, tomato, mayonnaise	HUF 5 500
CAESAR SALAD (D, E, F, G, M, Su) Baby gem lettuce, bacon, anchovies, parmesan, croutons, caesar dressing	HUF 5 100
-add grilled chicken HUF 1 500	
CRISP SALAD LEAVES (S, Su)  House dressing	HUF 1 900
WEDGES (G) Crisp fried, paprika salt	HUF 1 800
FRIES (G) Thin cut potato, paprika salt	HUF 1 800
CLASSIC APPLE PIE (Ci, D, E, G, N, P, S) Almonds, crumble, fresh seasonal berries, vanilla ice cream	HUF 3 200
COUPE GLACÉE (Ci, D, E, G, N, P, S) Ice cream selection, fruit salad, cream, crumble. (Please ask for available selection.)	HUF 3 200

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CHAMPAGNE AND SPARKLING WINE

	15cl / 75cl
Hungaria Extra Dry	HUF 2 900 / 13 750
Hungaria Rosé Brut	HUF 3 400 / 15 950
Kreinbacher Brut Classic	HUF 6 900 / 29 900
Veuve Clicquot Brut	HUF 58 900
Mumm Cordon Rouge Brut Champagne	HUF 63 900
Moët & Chandon Brut	HUF 63 900

WHITE WINE

	15cl / 75cl
Pátzay Chardonnay, Badacsony	HUF 2 900 / 12 900
Sauska Furmint, Tokaj-Hegyalja	HUF 3 800 / 17 900
St. Andrea Napbor, Eger	HUF 17 500
Bottega Pinot Grigio IGT 2020 (Italy)	HUF 3 900 / HUF 15 500
Meridiana 'ISIS' Chardonnay Superior Malta	HUF 29 000

ROSÉ WINE

	15cl / 75cl
Pátzay Rosé, Badacsony	HUF 2 700 / 9 900

RED WINE

	15cl / 75cl
Tűzkő Merlot, Bataapáti	HUF 3 100 / 14 900
Kovács Nimród Rhapsody Bikavér, Eger	HUF 3 500 / 18 000
Sauska Cabernet Sauvignon, Villány	HUF 4 900 / 21 900
Trapiche Oak Cask Range Malbec (Argentina)	HUF 17 900
Meridiana Nexus Merlot 2018	HUF 31 000

DESSERT WINE

	8cl / 50cl
Grand Tokaj Late Harvested Muscat Lunel, Tokaj-Hegyalja	HUF 2 900 / 14 690

APERITIF AND DIGESTIF

	4cl
Martini Bianco	HUF 2 900
Zwack Unicum	HUF 2 900
Baileys	HUF 2 900
Campari	HUF 2 900

GIN AND VODKA

	4cl
Opera Gin	HUF 2 900
Grey Goose	HUF 3 900

RUM

	4cl
Bacardi White	HUF 2 900
Diplomatico Exclusive	HUF 4 800

WHISKY

	4cl
Jameson	HUF 3 100
Jack Daniel's	HUF 3 400
Glenmorangie 10 years	HUF 4 300

COGNAC

	4cl
Hennessy VS	HUF 4 600

PÁLINKA

	4cl
Árpád Silver Plum	HUF 4 500
Árpád Silver Apricot	HUF 4 500

BEER

	33cl
Dreher Pils	HUF 2 100
Dreher (non-alcoholic)	HUF 2 100
Pilsner Urquell	HUF 2 200
Heineken	HUF 2 500

JUICE

	20cl
Apple Juice	HUF 1 600
Orange Juice (100%)	HUF 1 600
Pineapple Juice (100%)	HUF 1 600
Pear Juice (50%)	HUF 1 600
Tomato Juice (100%)	HUF 1 600
Multivitamin Juice (100%)	HUF 1 600
Freshly Squeezed Juice (Please ask your server for daily availability.)	HUF 1 900

SOFT DRINK

Coca Cola 25cl	HUF 1 450
Coca Cola Zero 25cl	HUF 1 450
Fanta 25cl	HUF 1 450
Kinley Ginger Ale 25cl	HUF 1 450
Kinley Tonic 25cl	HUF 1 450
Sprite 25cl	HUF 1 450
Ice Tea Lemon 30cl	HUF 1 450
Ice Tea Peach 30cl	HUF 1 450

MINERAL WATER

Szentkirályi (sparkling / still) 25cl	HUF 1 300
Szentkirályi (sparkling / still) 75cl	HUF 1 900
Evian 33cl	HUF 2 200
Acqua Panna 0,75l	HUF 2 300
San Pellegrino 0,75l	HUF 2 300

ENERGY DRINK

Red Bull 25cl	HUF 2 200
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COFFEE

Americano	HUF 1 600
Espresso	HUF 1 400
Ristretto	HUF 1 400
Decaf Americano	HUF 1 600
Decaf Espresso	HUF 1 400
Double Espresso	HUF 2 000
Cappuccino	HUF 2 000
Almond Cappuccino	HUF 2 400
Decaf Cappuccino	HUF 2 000
Cafe Latte	HUF 1 800
Decaf Cafe Latte	HUF 1 800
Hot Chocolate	HUF 1 900
Pot of Coffee 0,3l	HUF 2 400
Pot of Coffee 0,5l	HUF 3 800

TEA INFUSIONS

English Breakfast	HUF 1 800
Earl Grey	HUF 1 800
Chamomile	HUF 1 800
Green Jasmin	HUF 1 800
White Peach	HUF 1 800
Wild Cherry	HUF 1 800
Peppermint	HUF 1 800

ALLERGENS:

C: crabs and shellfish

Ce: celery

Ci: cinnamon

D: dairy products

E: eggs

F: fish

G: gluten

L: lupines

Mu: mustard

Mo: molluscs

N: nuts

P: peanuts

S: soy

Su: more than 10g/kg Sulphur dioxide

Se: sesame seeds

LABELS:

 Vegetarian

 Vegan

 Local product



CORINTHIA

BUDAPEST