

STARTERS

Hokkaido pumpkin, kale,
Orda cheese and savoury granola
(D,E,G,M,Mo,N)
HUF 4400

Cheese Manufacture, Vászoly

Black curried foie gras with
foie gras spring roll, apple gel,
walnut crumble and cider sorbet (D,E,G,N)
HUF 4100

Living Organic Superfood Farm, Budapest

Tuna tartare, buttermilk,
beetroot and dill (D,E,F,G,M,N,S)
HUF 3900

Bajcsbal, Győr

Smoked beef tenderloin with
pumpkin, pumpkin seed stone, egg,
sour cream and potato crumble (D,E,G,M,N,Se)
HUF 4900

Living Organic Superfood Farm, Budapest

Scallops with parsley purée,
compressed green apple,
pork rinds and mustard (C,D,M,N,SD)
HUF 4300

SOUPS

Traditional beef goulash soup (Ce,E,G,N)
HUF 2200

Living Organic Superfood Farm, Budapest

Onion consommé, egg yolk, homemade noodle
and mushroom (Ce,D,E,G,N)
HUF 1900

Birds Fruit Garden, Dunaalmás

Smoked haddock chowder, celery,
leek, potato and clams (C,Ce,D,E,F,N)
HUF 2200

Bajcsbal, Győr

NORTHALL LONDON SELECTION

Superfood salad with avocado,
spring onion, sprouts, soy bean sprouts,
cucumber and roasted seeds (N,P,S)
HUF 3100

Deep fried haddock in beer batter with
mushy peas, chips and tartar sauce
(D,E,F,G)
HUF 4900

Moules marinières with French fries
(C,Ce,D,N)
HUF 3800

Pan fried veal liver, champ mash, French
beans and onion jus (D,N)
HUF 3600

BRASSERIE AND ATRIUM

AUTUMN

LAVASTONE GRILL

Served with grilled vegetables and
blushed tomato and with your choice of sauce
Living Organic Superfood Farm, Budapest

Australian grain-fed beef sirloin (N)
300 g HUF 14000

Argentine beef rib eye (N)
300g HUF 11000

Brazilian beef tenderloin (N)
250g HUF 11000

SAUCES

Birds Fruit Garden, Dunaalmás

Béarnaise (D,N,P)

Sharp peppered (D,G,N,P)

Ale mustard (D,G,N,P)

Blue cheese (D,N,P)

Red wine & Shallot (D,N,P)

WINE TUESDAY

Every Tuesday evening the Brasserie & Atrium
showcases some of the world's best wines with 50%
off their listed prices.

Please ask your waiter for details.

SUNDAY BRUNCHES

Every Sunday between 12:00 – 16:00
Unlimited access to the buffet, house wine, beer
soft drinks, coffee and tea.

Price: HUF 10 500

Please ask your waiter for details.

THEATRE MENU

5.30 – 7.00 pm & 9.30 – 11.00 pm

2 Course Menu HUF 3700

3 Course Menu HUF 4900

Please ask your waiter for details.

Please let a member of staff know in case you suffer from
allergies or any other dietary conditions.

Legends: G: the dish may contain gluten; C: the dish may
contain crabs and shellfish; E: the dish may contain eggs; F: the
dish may contain fish; P: the dish may contain peanuts; S: the
dish may contain soy; D: the dish may contain dairy products;
N: the dish may contain nuts; Ce: the dish may contain celery;
M: the dish may contain mustard; SE: the dish may contain
sesame seeds;SD: the dish may contain more than 10g/kg
sulphur dioxide; L: the dish may contain lupines; MO: the dish
may contain molluscs

12% Service charge will be added to your bill. The entire service
charge is distributed to our employees.

MAINS

Artisan trout stuffed with foie gras,
pressed potato, pumpkin purée and
Brussels sprouts (D,F,G,N)
HUF 4400

Bajcsbal, Győr

Veal sausages with sweetbread, beans,
red cabbage and pickled pearl onion
(D,E,G,M,N,P)
HUF 3500

Living Organic Superfood Farm, Budapest

Quail with black pudding, parsnip,
black berries, kale and savoury granola
(D,E,G,N.P.SE)
HUF 4700

Living Organic Superfood Farm, Budapest

Chicken paprika with
schupfnudeln, oyster mushroom,
baby gem and paprika sauce (D,G,N)
HUF 3900

Living Organic Superfood Farm, Budapest

Roasted duck breast and -leg confit,
red cabbage, quince, barley,
sherry jus (Ce,D,G,S)
HUF 4200

Living Organic Superfood Farm, Budapest

Wiener Schnitzel,
potato mayonnaise salad (E,G,N)
HUF 5400

Slow cooked lamb shank with celleriac purée,
portobello, shallot and barley (Ce,D,G,N)
HUF 4400

Living Organic Superfood Farm, Budapest

Potato dumpling, chanterelle mushroom,
parmesan foam (D,E,G,N)
HUF 3500

Birds Fruit Garden, Dunaalmás

DESSERTS

Royal chocolate sphere with
lemongrass and gold leaf (D,E,G,N,P)
HUF 2900

“Rákóczi modern “ curd cheese cake
(D,E,G,N,P)
HUF 1900

Poppy seed cake, cardamom scented
pumpkin cream (D,E,G,N,P)
HUF 1900

White chocolate crème brûlée,
blueberries (D,E)
HUF 1900

Caramel and dark chocolate mille feuille,
pear jelly with rose peppercorn
(D,E,G,N,P)
HUF 1900

Selection of Hungarian and
French cheese served with
orange jam and crackers (Ce,D,G,M,N,P)
HUF 2900