

# BRASSERIE AND ATRIUM

## STARTERS

### Trio of Mushroom Ravioli

Ricotta ravioli with wild mushroom, cream, parmesan and parsley  
D,E,G,S  
3 500 HUF

### Mangalica Croquette

Slow cooked and pulled mangalica pork croquette  
with parmesan and sausage crumble, red pepper coulis  
D,E,G  
4 900 HUF

### Charred Zucchini

Spinach velouté, goat cheese, toasted pine nuts  
D,N  
5 900 HUF

### Remoulade of King Prawns

Apple gel, cucumber, coriander, horseradish mayo  
C,E,M  
6 500 HUF

## SALADS

### Caesar Salad

Classic D,E,F,G,M 4 300 HUF	Chicken D,E,F,G,M 4 900 HUF	Prawn C,D,E,F,G,M 5 900 HUF
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### Superfood Salad

Feta cheese, beetroot, avocado,  
sprouts, walnuts, seeds  
M,N,P  
4 900 HUF

### Smoked Salmon Salad

Romaine lettuce, cucumber, olives, capers, onions  
F,M  
6 200 HUF

## SOUPS

### Cream of Pumpkin

Seeds, ginger, chili  
D,N  
3 400 HUF

### Hungarian Goulash

Beef, root vegetables  
Ce  
3 900 HUF

## MAIN COURSES

### Grilled Baby Gem

Grilled romaine lettuce, satay sauce, oyster mushrooms, baby zucchini  
G,P,S  
4 900 HUF

### Beef Fillet poached in Local Red "Egri" Wine

Argentinian Beef Fillet, honey fermented garlic, roasted carrot, cauliflower steaks  
Su  
12 200 HUF

### Atrium Burger

Grilled red pepper, caramelised red onion, smoked cheese, rucola, truffle mayo  
D,E,G  
6 900 HUF

### Chicken & Truffle

Corn-fed chicken, "cacio e pepe" mousse, grilled baby leek, yellow beets, jus  
D,E  
8 400 HUF

### Pistachio Crusted Salmon

Keta caviar, citric fennel, basil, pistachio pesto  
F,G,N  
10 900 HUF

### Veal Schnitzel

French racked milk-fed veal schnitzel, rucola parmesan salad  
D,E,G  
14 900 HUF

## CLASSICS

### Confit Duck Leg

Red cabbage, onion mashed potatoes, rosemary jus  
6 500 HUF

### Chicken Paprikash

Endives, oyster mushroom, spaetzle  
D,E,G  
6 900 HUF

### Local Trout

Garlic, thyme, cherry tomato and white wine  
F,Su  
7 900 HUF

## SIDES

### French Fries / Wedges

1 800 HUF

### New Potatoes

Green beans, sun-dried tomato, olives  
2 800 HUF

### Roasted Vegetables

2 200 HUF

### Truffle Mashed Potatoes

D  
2 800 HUF

### Special sauces

Mushroom truffle / Red wine jus / Three peppercorn  
D  
970 HUF

Allergens: C-Crab and shellfish, Ce-Celery, D-Dairy products, E-Eggs, F-Fish, G-Gluten, L-Lupin, M-Mustard, Mo-Molluscs, N-Nuts, P-Peanuts, S-Soy, Se-Sesame seeds, Su-Sulfids  
Traces of gluten, dairy and nuts may be found in our kitchen. If you or your guests have any food allergy or dietary restrictions, please inform the service team.

All prices are inclusive of VAT. 13% service charge will be added to your final bill.