




CORINTHIA


BUDAPEST

IN ROOM DINING MENU


SALADS, APPETIZERS AND SOUPS

Caprese salad, selection of tomatoes, mozzarella, bocconcini, guacamole, fresh basil pesto (D, G, N, P, SD, SE)	4 500 HUF
Caesar salad, baby gem lettuce, pickled anchovies, aged parmesan, garlic and herbed croutons (D, E, F, G, L, N)	4 300 HUF
- with grilled chicken fillet	4 900 HUF
- with grilled prawns (C)	5 900 HUF
Superfood salad, vegan feta cheese, beetroot, avocado, sprouts, walnuts, seeds (E, G, L, N) 	4 900 HUF
Smoked salmon, romaine lettuce, cucumber, olives, capers, onions (F, N)	6 200 HUF
Charred zucchini, spinach velouté, goat cheese, toasted pine nuts (D, G, L, N)	5 900 HUF
Spiced king prawn, remoulade, apple gel, cucumber, coriander, horseradish mayo (C, E, F, G, L, N, M, MO)	6 500 HUF
Slow cooked and pulled mangalica pork croquette with parmesan snow and sausage crumble, red pepper coulis (D, E, G, L, N)	4 900 HUF
Gulyásleves /Royal goulash, beef, veal and pork, root vegetables/ (CE)	4 100 HUF
Cream of pumpkin, seeds, ginger, chili (D, G, L, N, SE)	3 400 HUF
Foie gras terrine, apple and fig chutney, pickled onions, mustard seeds, brioche (D, E, G, M, N, P)	6 900 HUF
Chicken consommé with fresh vegetables and herbs (CE, N)	2 900 HUF

MAINS AND SANDWICHES

Royal club sandwich with bacon, egg, chicken, tomato, lettuce and French fries (D, E, G, M)	5 500 HUF
Vegan TLT with tofu, avocado, lettuce, tomatoes, garlic aioli and French fries (E, G, N, SD, SE) 	4 900 HUF
Pulled pork quesadillas, cheese, jalapeño with coleslaw and French fries (D, E, G, M)	5 900 HUF
Corinthia classic burger with cheddar cheese, caramelized red onion, pickles, tomato, garlic mayo, gem lettuce and French fries (D, E, G, N, P, SE)	6 900 HUF
U.S.A. prime rib eye steak with French fries and brandy peppercorn sauce (D, M, N, SD)	11 900 HUF
Chicken paprika, Hungarian noodles with oyster mushrooms, grilled endive and paprika sauce (CE, D, E, G, N)	6 900 HUF
Mushroom ravioli with crushed burrata, tomato and almond crumble (D, G, N, P)	6 500 HUF
Grilled mangalica pork chop, apricot, and raisin compote, brown butter mash and cider jus (CE, D, M, N, P)	10 900 HUF
Seabass mediterranean, ratatouille, potatoes, olives, lemon, and basil (C, CE, F, SD)	8 900 HUF
Farmhouse artisan cheeses of Vászoly, fresh grapes, walnuts, truffle honey (D, N, P, SE)	6 500 HUF

SIDE DISHES

French fries or wedges <i>(CE, D, M, N, P)</i>	1 800 HUF
New potatoes with green beans, sun-dried tomatoes and olives <i>(D, E, G)</i>	2 800 HUF
Mashed potatoes <i>(D)</i>	1 800 HUF
Truffle mashed potatoes <i>(D)</i>	2 800 HUF
Roasted vegetables <i>(CE, SD)</i> 	2 200 HUF
Lecsó - traditional Hungarian thick vegetable stew <i>(E, G, N)</i>	2 800 HUF

DESSERTS


Local apple pie with almonds, peanut crumble, seasonal berries served with a scoop of ice cream <i>(CI, D, E, G, N, P, SE)</i>	3 200 HUF
Royal cake selection <i>(CI, D, E, G, N, P, SE)</i> - pineapple, mango and passion fruit yoghurt mousse - pumpkin and raspberry dessert - dark chocolate cream	3 500 HUF
Rákóczi túrós Deconstructed Hungarian cheesecake with cottage cheese, apricot jam and meringue <i>(CI, D, E, G, N, P)</i>	3 200 HUF
Rigó Jancsi Cake Traditional Hungarian chocolate cake, dark chocolate paté á bombe, vanilla caviar, white chocolate ganache, chocolate <i>(CI, D, E, G, N, P)</i>	3 400 HUF
Vegan lemon and coconut dessert <i>(N, P)</i>	3 200 HUF

CHILDREN'S MENU

Chicken consommé with fresh vegetables and herbs <i>(CE, N)</i>	2 900 HUF
Crispy chicken nuggets and French fries <i>(G, N)</i>	3 600 HUF
Spaghetti with slow cooked tomato sauce and parmesan flakes <i>(D, E, G)</i>	3 600 HUF
Grilled chicken with seasonal baby vegetables and roasted potatoes <i>(CE, D, G, N, SD)</i>	3 600 HUF
Selection of ice creams <i>(D, E, N)</i>	2 900 HUF

NIGHT
MENU

SERVED FROM 11PM TO 6AM 7 DAYS A WEEK

Caesar salad, baby gem lettuce, pickled anchovies, aged parmesan, garlic and herbed croutons <i>(D, E, F, G, L, N)</i>	4 300 HUF
- with grilled chicken fillet	4 900 HUF
Hungarian cold cuts, fig yoyo and assorted pickles <i>(E, G, L, N, P)</i>	4 900 HUF
Farmhouse artisan cheeses of Vászoly, grapes, walnuts, truffle honey <i>(D, N, P, SE)</i>	6 500 HUF
Royal club sandwich with bacon, egg, chicken, tomato, lettuce and French fries <i>(D, E, G, M)</i>	5 500 HUF
Vegan TLT with tofu, avocado, lettuce, tomatoes, garlic aioli and French fries <i>(E, G, N, SD, SE)</i> 	4 900 HUF
Corinthia classic burger with cheddar cheese, caramelized red onion, pickles, tomato, garlic mayo, gem lettuce and French fries <i>(D, E, G, N, P, SE)</i>	6 900 HUF

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	18 900 HUF
Veuve Clicquot	54 000 HUF
Mumm Cordon Rouge Brut Champagne	54 000 HUF
Moët & Chandon Brut	59 000 HUF

WHITE WINES

	15cl / 75cl
Pátzay Chardonnay, Badacsony	2 100 HUF / 9 900 HUF
Sauska Furmint, Tokaj-Hegyalja	3 300 HUF / 15 500 HUF
Yealands Estate Yealands Sauvignon Blanc 2022	15 900 HUF
Bottega Pinot Grigio IGT 2020 (Italy)	13 800 HUF

ROSÉ WINE

	15cl / 75cl
Pátzay Rosé, <i>Badacsony</i>	2 100 HUF / 8 900 HUF

RED WINES

	15cl / 75cl
Tűzkő Merlot, Szekszárd	2 800 HUF / 13 900 HUF
Kovács Nimród Rhapsody Bikavér, Eger	3 200 HUF / 16 000 HUF
Sauska Cabernet Sauvignon, Villány	4 500 HUF / 19 800 HUF
Trapiche Oak Cask Range Malbec (Argentina)	14 800 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

APERITIVES AND DIGESTIVES

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

GIN AND VODKA

	4cl
Beefeater	2 600 HUF
Smirnoff	3 300 HUF

RUM

	4cl
Bacardi White	2 700 HUF

WHISKY

	4cl
Jim Beam	2 600 HUF
Jack Daniel's	3 500 HUF
Glenmorangie 10 years	3 900 HUF

COGNAC

	4cl
Hennessy VS	4 300 HUF

PÁLINKA

	4cl
Árpád Silver Plum	4 200 HUF

BEERS

	33cl
Dreher Pils	1 800 HUF
Dreher (non-alcoholic)	1 800 HUF
Pilsner Urquell	1 900 HUF
Heineken	2 200 HUF

JUICES

	20cl
Apple Juice	1 600 HUF
Orange Juice (100%)	1 600 HUF
Peach Juice (50%)	1 600 HUF
Pineapple Juice (100%)	1 600 HUF
Pear Juice (50%)	1 600 HUF
Tomato Juice (100%)	1 600 HUF
Multivitamin Juice (100%)	1 600 HUF
Freshly Squeezed Juice	1 900 HUF

SOFT DRINKS

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

MINERAL WATER

Szentkirályi (sparkling / still) 25cl	1 300 HUF
Szentkirályi (sparkling / still) 75cl	1 900 HUF
Evian 33cl	2 200 HUF

ENERGY DRINKS

Red Bull 25cl	2 200 HUF
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COFFEE

Americano	1 500 HUF
Espresso	1 300 HUF
Ristretto	1 300 HUF
Decaf Americano	1 500 HUF
Decaf Espresso	1 300 HUF
Double Espresso	1 600 HUF
Cappuccino	1 600 HUF
Almond Cappuccino	1 700 HUF
Decaf Cappuccino	1 600 HUF
Cafe Latte	1 600 HUF
Decaf Cafe Latte	1 600 HUF
Hot Chocolate	1 600 HUF
Pot of Coffee 0,3l	2 400 HUF
Pot of Coffee 0,5l	3 800 HUF

INFUSIONS TEA

Asia Superior	1 600 HUF
Chamomile	1 600 HUF
Vervenia	1 600 HUF
Peppermint	1 600 HUF
Summer Berry	1 600 HUF
Earl Grey	1 600 HUF
English Breakfast	1 600 HUF
Green Tea	1 600 HUF

FOOD ALLERGIES AND INTOLERANCES

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

LABELS:

 Vegan

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