

# LE BAR

## SIGNATURE COCKTAILS

HUF

Portuguese (Brandy, Cointreau, port wine)	4 900
Lychee Highball (Bourbon, Bols peach, Bols lychee, elderflower tonic)	4 900
Esporange (Drambuie, 43 liqueur, Campari, Kahlua, orange juice)	4 900
First day in Budapest (Spicy rum, Malibu, ginger beer, lime juice, Angostura Bitter)	4 900

## MOCKTAILS

HUF

Homemade Lemonade (Classic, raspberry, elderflower, strawberry, kiwi, maracuja)	2 400
Tropical Wave (Kiwi, mango puree, cinnamon extract, pineapple juice)	2 900
Coconut Kiss (Coconut puree, strawberry syrup, fresh lemon, pineapple juice)	2 900

## CHAMPAGNE AND SPARKLING WINES

HUF

	0,15L	0,75L
Hungaria Extra Dry <i>Etyek—Buda, Hungary</i>	2 900	12 500
Hungaria Extra Dry Rosé <i>Etyek—Buda, Hungary</i>	3 100	14 500
Kreinbacher Prestige Brut <i>Somló, Hungary</i>	4 100	18 900
Pommery Brut Royal <i>Champagne, France</i>		54 000
Mumm Cordon Rouge Brut <i>Champagne, France</i>		54 900
Moët & Chandon Brut <i>Champagne, France</i>		59 000

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

## WHITE WINES

HUF

<i>Hungarian Selection</i>	0,15L	0,75L
Pátzay Chardonnay <i>2020, Badacsony</i>	2 900	
St. Andrea Napbor <i>2021, Eger</i>		14 900
Sauska Furmint <i>2021, Tokaj</i>	3 800	17 500
<i>International Selection</i>	0,15L	0,75L
Bottega Pinot Grigio IGT <i>2020, Italy—Venezia</i>	3 900	17 900
William Fevre Chablis <i>2021, France—Burgundy</i>		22 600

## RED WINES

HUF

<i>Hungarian Selection</i>	0,15L	0,75L
Vylyan Kékfrankos <i>2019, Villány</i>	3 500	
Rhapsody Bikavér <i>2019, Egri Kovács Nimród</i>		18 000
Vylyan Cabernet Sauvignon <i>2018, Villány</i>	3 900	18 000
Tóth Ferenc „Bikavér” <i>2018, Eger</i>	3 800	
<i>International Selection</i>	0,15L	0,75L
Trapiche Oak Cask Range Malbec <i>2020, Argentina—Mendoza</i>	3 900	17 900

## ROSÉ WINE

HUF

	0,15L	0,75L
Pátzay Rosé <i>2020, Badacsony</i>	2 700	8 900

## DESSERT WINE

HUF

	0,1L
Sauska Tokaji Aszú 5 Puttonyos <i>2020, Tokaj, Hungary</i>	6 300

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**BEER SELECTION BY BOTTLE**

HUF

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	0,3L
Dreher (non-alcoholic)	1 700
Dreher	1 800
Pilsner Urquell	1 900

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**DRAUGHT**

HUF

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	0,3L
Dreher	1 800
Pilsner Urquell	1 900

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**COFFEE, TEA SELECTION**

HUF

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Ristretto	1 400
Espresso	1 400
Americano	1 600
Cappuccino	1 800
Cafe Latte	1 800
Hot Chocolate	1 900
Double Espresso	2 000
Flat White	2 200
Raf Violette Coffee	2 200
Almond Cappuccino	2 400
Ice Americano	2 000
Ice Latte	2 200
Selection of Tea	2 200

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*Camomile, English Breakfast, Earl Grey, Jasmine, Sencha Green, Peppermint, Fruit Garden*

JULIUS MEINL, AS A COMPANY FEELS A STRONG SENSE OF RESPONSIBILITY TO THE PLANET AS WELL AS THOSE INVOLVED AT EVERY STAGE OF THE COFFEE JOURNEY AS THEY WORK TOGETHER TO BRING PREMIUM QUALITY TO EVERY CUP.

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**WATER AND SOFT DRINKS**

HUF

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Szentkirályi still/sparkling 25cl	1 100
Szentkirályi still/sparkling 75cl	1 900
Evian 33cl	1 800
Perrier 33cl	1 800
Ice Tea 30cl	1 300
Lemon/Peach	
Coca-Cola/Coca-Cola Zero 25cl	1 450
Fanta 25cl	1 450
Sprite Zero 25cl	1 450
Juices 30cl	1 600
Grapefruit/Orange	
Freshly squeezed orange juice 20cl	1 900
Fever Tree Ginger Ale 20cl	1 900

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# LUNCH BAR MENU

AVAILABLE: 12NOON – 5:30PM

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**OYSTERS**HUF/  
PIECE

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Gillardeau <i>C, SD</i>	3 300
Utah <i>C, SD</i>	3 300

*Served with: lemon, Tabasco, apple mignonette*

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**CAVIAR**

HUF/JAR (30G)

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Beluga <i>D, E, F, G</i>	market price
Oscietra <i>D, E, F, G</i>	market price
Sturgeon <i>D, E, F, G</i>	market price

*Served with: blinis, smetana, chives, and egg Mimosa*

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**PLATTERS**

HUF

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Cheese Board <i>CE, D, G, N, SD</i> 	6 500
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Mature Cheese, Blue Cheese, Goat's Cheese, Soft Cheese

*Served with: quince jelly, grapes, walnuts, and crispbread*

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Charcuterie Board <i>CE, G, N, SD</i> 	7 500
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Prosciutto local, Spiced Salami, Cured Ham, Game Salami

*Served with: Cornichon, home made chutney, sourdough*

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Fish Board <i>C, D, F, G, M, SD</i>	8 500
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Home cured Trout, London smoked Salmon, Smoked Trout Rillettes, Pepper smoked Mackerel

*Served with: lemon gel, caper berries, pickled shallots, crème fraiche, Melba toast*

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**SMALL BITES**

HUF

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Coriander and ginger falafel, baby gem, tahini <i>SE</i> 	3 700
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Grilled halloumi, lemon fennel bruschetta, crispy capers <i>D, G</i> 	3 900
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Crispy miso marinated chicken wings, seaweed salad, togarashi	4 200
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*F, G, S, SE*

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Spiced Mangalica salami and aged cheese arancini, herb mayonnaise <i>D, E, G</i> 	4 200
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Crab & prawn cakes, celeriac remoulade, red pepper aioli	5 700
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*C, CE, D, F, G, M, SD*

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Royal slider selection <i>D, E, G</i>	5 800
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- Truffle mayo, cheese, Aragula, grilled paprika, caramelized onions
- Buttermilk chicken, coleslaw, tabasco mayo, romaine lettuce, tomato
- BBQ sauce, cheese, mango chutney, beetroot leaves

While we take precautions to minimize allergen cross-contamination, it is possible that traces of other allergens may be present in the food served. If you have any special dietary needs or concerns, we encourage you to discuss them with our chefs and servers, who will be happy to assist you.

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**SALADS** HUF

**Quinoa Buddha Bowl** *SD, SE*  5 600

Roasted sweet potato, quinoa, crispy chickpeas, black beans, kale, avocado charred broccoli, tahini-maple dressing

**Black Rice Buddha Bowl** *P, S, SD, SE*  5 600

Warm peanut tofu, black rice, shredded cabbage, purple potato, carrots, radish, pak choy, coconut-peanut sauce

**Mediterranean Buddha Bowl** *M, SD, SE*  5 600

Farro and steel cut oats, butter bean hummus, baby spinach, cucumber, cherry tomatoes, olives, grilled 'halloumi', white balsamic and agave syrup mustard vinaigrette

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**MAINS** HUF

**Le Bar Burger (220gr)** *D, E, G, M, SD* 5 800

Home made burger, toasted brioche bun, red onion jam, truffle aioli, baby gem and tomato

**Fish** market price

Daily market special – cooked based on a seasonal inspired recipe  
(Please ask for today's availability)

**New York Strip (300gr)** *D, E, SD* 16 000

Grilled mushroom, tomato, charred onion and water cress, sauce bearnaise

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**SIDES** HUF

Spiced paprika wedges 1 800

Garlic confit grilled vegetables 1 800

French fries 1 900

Crisp seasonal salad leaves, cherry vinegar dressing *M, SD* 1 900

Parmesan roasted new potatoes *D* 1 900

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**DESSERTS** HUF

Single origin chocolate mousse, grapefruit sorbet, pomegranate *N, S*  2 600

Basil and lemon tarte, ginger and elderflower sorbet, cocoa crumble *D, E, G, L, N, S* 2 700



Cottage cheese souffle, sour cream ice cream, vanilla sauce (please allow 15 minutes cooking time) *D, E, G, L, N* 2 900

**Ice cream selection:** 900/scoop

- Pistachio *D, E, L, N, S*
- Chocolate *D, E, L, S*
- Sour cream *D, L, S*
- Elderflower sorbet
- Grapefruit sorbet

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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

 vegan  vegetarian  local product

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