

MORE THAN BRUNCH

FROM 11:30 A.M.

SOUPS

HOMEMADE GUINEA FOWL SOUP GF, LF 2990
vegetables, soft-cooked meat, rice vermicelli

GINGER PUMPKIN CREAM SOUP LF 2990
with red wine roasted figs

**VENISON RAGOUT SOUP
WITH TARRAGON** GF 3490
small portion 2490

DESSERTS

**HUNGARIAN GOLDEN WALNUT
DUMPLINGS** 2490
with vanilla custard

BAGATELLE TIRAMISU 2490

More cakes and sweets are available
at our pastry counter.



Browse our photo menu!

Head Chefs:

Klaudia Krebán & Zsolt Kapitány

V vegetarian
LF lactose-free ingredients
GF gluten-free ingredients

MAIN COURSES

CHICKEN SUPREME GF, LF 6490
with roasted vegetable purée, steamed wild rice

CORDON BLEU 6490
breaded chicken breast filled with Gouda cheese and
Serrano ham, mashed potatoes, fresh rocket salad
cucumber salad with sour cream +990

**PORK TENDERLOIN
WITH GRILLED GOAT CHEESE** 6890
apple-potato dumplings, homemade apple compote

ROSÉ DUCK BREAST 7390
sunchoke purée, purple potatoes, grilled pak choi

JOHN DORY FILLET GF, LF 6890
in lemon marinade, Mediterranean ragout with zucchini,
green beans, tomatoes and eggplant

WHOLE GRILLED SEA BREAM (30 dkg) GF, LF 8290
with white wine caramelised autumn vegetables, sweet potato purée

PUMPKIN RISOTTO V 4990
roasted beetroot and apple, Parmesan, chestnut, pumpkin seed oil
grilled chicken +1490
shrimp +2190

FOREST MUSHROOM TORTELLONI V 5290
with creamy mushroom sauce, sautéed shimeji mushroom, Parmesan

CHEF'S VEGETABLE STEW V, GF, LF 2990
Savoy cabbage stew
Vienna sausage (1 pc) +1090
fried egg (1 pc) +690

BAGATELLE BITES

CAESAR SALAD 3490
Romaine lettuce, croutons, Caesar dressing
chicken breast +1490
shrimp +2190

CLUB SANDWICH 4990
homemade toast bread, sliced grilled chicken breast,
crispy bacon, Edam and Cheddar cheese, tomato, cucumber,
iceberg lettuce, herb mayonnaise dressing,
served with fries

VENISON BURGER 5690
grilled bacon, Cheddar cheese, romaine lettuce, tomato,
cornichons, homemade remoulade sauce, fries
extra venison patty +1990
sweet potato fries +1790

TOMINI CHEESE BURGER 5490
aged cow's milk Tomini cheese, homemade red onion jam,
rocket leaves, fried apple rings, fries
sweet potato fries +1790

CRISPY CHICKEN BITES 4290
panko breaded chicken breast, seasonal salad, fries

ANTIPASTI 9900
platter for two (after 3 P.M.)
pastrami, Dalmatian ham, truffle salami, cow's milk Gouda
with pepper, goat cheese with fenugreek, Manchego sheep cheese,
quince paste, grapes, walnuts

BAGATELLE DIP SELECTION V, LF 3990
for 2 people
eggplant spread, egg cream, ginger hummus with
two kinds of fresh sourdough bread

COFFEE

RISTRETTO / ESPRESSO	950
ESPRESSO MACCHIATO	990
LONG COFFEE / AMERICANO	1190
CORTADO	1290
CAPPUCCINO	1450
CAFFÉ LATTE / LATTE MACCHIATO	1650
DOUBLE ESPRESSO	1690
MELANGE / FLAT WHITE	1790

Our coffees are also available
in cold version

with plant-based or lactose-free milk +390

with oatly oat milk / pea milk +450

whipped cream +790

WARM DRINKS

MATCHA LATTE	1890
CHAI LATTE	2190
COCOA	1490
HOT CHOCOLATE	1790
COCOA & RUM / TEA & RUM	2890

TEA

FRESH GINGER / MINT / GINGER-MINT	1890
CHAMOMILE	1890
FRUIT TEA	1890
ROOIBOS	1890
GREEN TEA - DIAN LÜ	1890

EARL GREY / ENGLISH BREAKFAST	1890
ASIAN LEMONGRASS	1990
WHITE TEA - BAI MU DAN	2190
JASMINE-GREEN TEA - MOLI HUA ZHU CHA	2390

HOMEMADE LEMONADES

3 dl / 5 dl

CLASSIC	1690 / 2190
POMEGRANATE	1790 / 2290
STRAWBERRY-MINT	1790 / 2290
MATCHA	1890 / 2390
WITH FRESHLY SQUEEZED ORANGE JUICE	1990 / 2490
IMMUNBOOSTER WITH GINGER SHOT	2690 / 3190

FRESH JUICES

FRESHLY SQUEEZED ORANGE 1 dl	890
FRESHLY SQUEEZED GRAPEFRUIT JUICE 1 dl	1090
+GIMBER GINGER SHOT 2 cl	1490
BEETROOT-CARROT- APPLE JUICE 3 dl	2590

COLD DRINKS

HOMEMADE ICED TEA 3 dl / 5 dl	1390 / 1750
fruit / black tea / lemongrass-ginger	
MAYER FRUIT CORDIAL 3 dl / 5 dl	1490 / 1990
raspberry / elderflower / blackcurrant	
DÉR JUICE 3,3 dl	1890
100% apple juice / peach-apple	

VILLA SANDI 0,1 l / 0,75 l	1200 / 7800
non-alcoholic sparkling	
ESPRESSO TONIC	1850
MATCHA TONIC	1850
COCA-COLA / COCA-COLA ZERO 2,5 dl	990
KINLEY TONIC / GGINGER ALE 2,5 dl	990
ACQUA PANNA / SAN PELLEGRINO 2,5 dl	990
ACQUA PANNA / SAN PELLEGRINO 7,5 dl	1990
SODA WATER 1 dl	190

CHAMPAGNE, SPARKLING WINES

MOËT & CHANDON Impérial Brut 0,75 l	39900
SAUSKA Brut 0,375 l	7990
SAUSKA Brut Rose 0,375 l	7990
VILLA SANDI II Fresco Prosecco DOC Brut 0,1 l / 0,75 l	1600 / 10900
BORTOLOMIOL Prosecco Senior Extra Dry 0,2 l	4590
VILLA SANDI II Fresco Rosé Brut 0,75 l	9500

WINES

VABRIK PINCÉSZET Újvilág Sauvignon Blanc 2024 0,1 l / 0,75 l	1400 / 9500
LAROCHE Chardonnay 2023 0,75 l	10900
CECCHI Toscana Sangiovese 2022 0,1 l / 0,75 l	1700 / 11500
A.GERE Merlot 2022 0,75 l	10900

MOCKTAILS

MIMOSA	2990
non-alcoholic sparkling wine, freshly squeezed orange juice	
APEROL SPRITZ	3290
non-alcoholic liquor and sparkling wine, soda water	

COCKTAILS

MIMOSA	3590
sparkling wine, freshly squeezed orange juice	
HUGO	3590
sparkling wine, elderflower cordial, fresh mint	
APEROL SPRITZ	3790
Aperol, sparkling wine, soda water	
GIN & TONIC	3890
Malfy Gin Rosa, tonic, grapefruit	
ESPRESSO MARTINI	4290
vodka, coffee liqueur, espresso	

BEERS

HEINEKEN 0,33 l	1290
HEINEKEN NON-ALCOHOLIC 0,33 l	1290

DIGESTIVES

LIMONCELLO 4 cl	1790
BAILEY'S 4 cl	1890
ZWACK UNICUM 4 cl	1990
AGÁRDI Apricot Pálinka 4 cl	2490

Our prices include VAT.
Prices do not include a service
charge; a **15% service charge**
applies for dine-in orders.

