



EGGS & MORE

Eggs by Request, Prepared with Optional Extras Scrambled Eggs, Fried Eggs, Omelette - Salmon, Ham, Spinach, Goat Cheese, Bacon, Sausage, Tomato, Mushroom (4, 5, 7, GF)	2 800 HUF
Poached Eggs Truffle, Hollandaise, Rye Toast (2, 4, 7, Vegetarian)	3 500 HUF
Shakshuka (4, Vegetarian, GF, LF)	2 600 HUF
Avocado Toast with Eggs or marinated Salmon (4, 5, 7, Vegetarian)	2 700 HUF
Bread in Jacket stuffed with Ham and Cheese, Sour Cream with Herbs and Garlic (2, 4, 7, 9, 14)	2 800 HUF
Freshly baked Crispy Potatoes, Yogurt with Herbs (4, 7, Vegetarian, GM)	1 900 HUF

BREADS & PASTRIES

Bread Selection Homemade Jams, Honey, Butter (2, Vegetarian)	1 600 HUF
Assorted Homemade Sweet Pastries Homemade Jams, Honey, Butter (2, 4, 7, 10, 11, Vegetarian)	1 800 HUF
Freshly baked Croissant Fresh Berries, Homemade Jams, Honey, Butter (2, 4, 7, Vegetarian)	1 300 HUF

YOGURT & GRANOLA

Homemade Granola Greek Yogurt, Fresh Fruits, Honey (2, 7, 10, 11, 14, Vegetarian)	1 800 HUF
Tapioca Pudding Strawberry Purée, Kiwi, Pistachio (10, 11, Vegetarian, GF, LF)	2 100 HUF
Mango Purée with Matcha Tea Fresh Fruits, Crispy Nuts (2, 14, Vegetarian, LF)	2 400 HUF

COMPLEMENTARIES

Fresh Vegetables Tomato, Cucumber, Paprika, English Celery (Vegetarian, GF, LF)	1 600 HUF
Cheese Cream with Herbs, Tramezzini Roasted Nuts, Chive (2, 4, 7, 10, 11, Vegetarian)	1 400 HUF
Cheese Platter (7, Vegetarian, GF)	2 100 HUF
Salmon marinated in Citrus (5, GF, LF)	2 400 HUF
Ham Platter (GF, LF)	2 100 HUF

SWEETS & FRUITS

Fresh Berries Strawberry, Raspberry, Blueberry, Redcurrant (Vegetarian, GF, LF)	1 900 HUF
French toast Home-baked Brioche, Cinnamon mousse, Forest Fruit Ragout (2, 4, 7, 14, Vegetarian)	2 400 HUF
Amerikai palacsinta Banana, Maple Syrup (2, 4, 7, 14, Vegetarian)	2 100 HUF

HOT & COLD DRINKS

Espresso	650 HUF
Double Espresso	990 HUF
Melange / Cappuccino	890 HUF
Latte Macchiato	1 100 HUF
Hot Chocolate	950 HUF
Choice of Loose Tea Black, Green, Fruit, Herbal	1 100 HUF
Freshly squeezed Juices	1 600 HUF
Glass of Sparkling Wine - Kreinbacher Classic Brut 0,15 l	2 000 HUF

We make coffees with decaffeinated and alternative milks as well.

ALLERGENS

1. Celery / 2. Gluten / 3. Prawn / 4. Egg / 5. Fish / 6. Lupine / 7. Milk and Dairy Products-Lactose / 8. Molluscs / 9. Mustard
10. Walnut / 11. Peanuts / 12. Sesame Seeds / 13. Soy / 14. Sulphur-Dioxide / **GF**-Gluten Free / **LF**-Lactose Free.



BOTANIQ
CASTLE OF TURA



BOTANIQ
Castle of Tura
Restaurant

I. Class

Open:

7:30 am–11:00 am, 12:00 noon–3:00 pm, 6:00 pm–11:00 pm

Valid from: **2020.07.15.**

Director of Food and Beverage : **Zoltán TÉNAI**

Executive Chef: **Norbert LEVENTE**

Operator:

TRA Real Estates Kft.

H-1026 Budapest, Pasaréti út 122-124.

All prices are inclusive of VAT.
All prices are subject to additional 12% Service charge.

For those with special dietary requirements or allergies who wish to know more about food ingredients used, please ask the manager.