



COLD STARTERS

Fresh Autumn Salad

Marinated pumpkin, rucola, feta cheese, fig

(7, 9, 10, 11, Vegetarian, GF)

3 500 HUF

Venison Tartare

Homemade mayonnaise with truffles, pickled mustard seeds

(1, 2, 4, 7, 9, 13, 14)

7 400 HUF

SOUPS

Pumpkin Cream Soup

Marinated pumpkin, roasted pumpkin seeds

(2, 7, 14, Vegetarian)

2 900 HUF

Quail Soup

Quail ravioli, smoked quail egg, crispy vegetables

(1, 2, 4, 7, 13, 14)

3 500 HUF

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



WARM STARTERS

Vegan cauliflower, chili peanut sauce

(11, 13, 14, Hot, Vegetarian, GF, LF)

3 900 HUF

Garlic marinated shrimp, tepid pasta salad

(1, 3, 5, 12, 13, 14, Hot, Vegetarian, GF, LF)

5 200 HUF

Grilled duck foie gras, quince cheese

(1, 2, 7, 10, 11, GF)

5 500 HUF

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GF-Gluten Free / LF-Lactose Free



MAIN COURSES

Beetroot Risotto with Saffron

Pickled radish, aged goat cheese

(7, 14, Vegetarian, GF)

4 800 HUF

Catfish Steak, Marrow Pottage

Marinated zucchini spaghetti, dill veloute

(7, 14, Vegetarian, GF)

7 100 HUF

Fried veal tenderloin, potato salad

(1, 2, 4, 7, 13, 14, LF)

7 900 HUF

Duck breast “cabbage pasta”

(1, 2, 4, 7, Hot)

6 900 HUF

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GF-Gluten Free / LF-Lactose Free



Venison Burgundy steak, browned butter mashed potatoes

(1, 7, GF)

7 900 HUF

Crispy pork belly, beluga lentils with vegetables, fermented cabbage

(1, 9, 13, 14, GF, LF)

5 800 HUF

Rib Eye Steak, roasted vegetables, buttered sweet potato cream

(1, 7, GF)

12 500 HUF

KIDS MENU

Fried chicken breast strips, French fries, fresh salad

(2, 4, 9, LF)

2 900 HUF

Tomato tagliatelle, mini meatballs, fresh salad

(1, 2, 4, 7, 14)

3 300 HUF

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GF-Gluten Free / LF-Lactose Free



DESSERTS

“Lúdláb” Cake

(7, Vegetarian)

2 600 HUF

Pumpkin Crème Brulée

(4, 7, Vegetarian, GF)

2 600 HUF

Pear Crumble

(2, 4, 7, 10, 11, Vegetarian)

2 600 HUF

Cheese Selection

(7, 10, 11, Vegetarian, GF)

6 500 HUF

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GF-Gluten Free / LF-Lactose Free



BOTANIQ
CASTLE OF TURA



BOTANIQ
Castle of Tura
Restaurant

I. Class

Open:

7:30–11:00, 12:00–15:00, 18:00–23:00

Valid from: **2020.10.12.**

Director of Food and Beverage: **László MESTERHÁZY**

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.