



EGGS & MORE

Eggs by request, prepared with optional extras 3 600 HUF Scrambled eggs, Fried eggs, Omelette - Salmon, ham, spinach, goat cheese, bacon, sausage, tomato, mushroom (4, 5, 7, GF)
Beetroot Toast 3 900 HUF Beetroot cream with sesame seeds, with poached egg, marinated salmon or dried ham (2, 4, 5, 10, 11, 12, LF)
Bread in jacket stuffed with ham and cheese, sour cream with herbs and garlic 2 900 HUF (2, 4, 7, 9, 14)
Eggs Benedict 4 200 HUF English muffin, hollandaise, with ham, salmon or buttered spinach (2, 4, 5, 7)
Energizing Bowl 4 100 HUF Roasted beets, lettuce leaves, Greek yoghurt, puffed rice, poached egg (2, 7, Vegetarian, GF)

BREAD & PASTRIES

Bread Selection 1 800 HUF Selection of homemade bread, homemade preserves, honey, butter (2, 7, 11, 12, Vegetarian)
Croissant Breakfast 2 800 HUF Fresh croissant, berries, preserves, honey, butter (2, 4, 7, Vegetarian)

COMPLEMENTARIES

Fresh Vegetables 2 600 HUF Tomato, cucumber, paprika, English celery (1, Vegetarian, GF, LF)
Ham, Salami & Cheese Plate 6 900 HUF Selection from our pantry, bread basket, fresh vegetables (1, 7, 14, Hot, GF)

SWEETS & FRUITS

Fruit Selection 2 900 HUF (Vegetarian, GF, LF)
Freshly baked Waffles 3 500 HUF Hazelnut cream, banana, fresh berries (2, 4, 7, 10, 11, Vegetarian)
Homemade Granola 2 900 HUF Greek yoghurt, fresh fruits, honey (2, 7, 10, 11, Vegetarian)
Coconut Rice Pudding, Fresh Fruits 2 500 HUF (7, Vegetarian, GF)
Oatmeal 3 200 HUF Plum, roasted almond, blueberry, linseed oil (2, 7, 10, 11, 12, Vegetarian)

HOT & COLD DRINKS

Espresso 950 HUF
Double Espresso 1 400 HUF
Melange / Cappuccino 1 300 HUF
Latte Macchiato 1 500 HUF
Hot Chocolate 1 100 HUF
Freshly Squeezed Orange Juice / 3 dl 1 600 HUF
Tea Selection
Filtered Tea 1 250 HUF Kusmi Earl Grey Kusmi English Breakfast Kusmi Infusion Camomille Kusmi Green Jasmine Kusmi Four Red Fruit
Unfiltered Tea 1 400 HUF Zhao Zhou Formosa White Jade Zhao Zhou Hubei Mountain Green Zhao Zhou Shan Lin Xi Zhao Zhou Hubei Mountain Black Zhao Zhou Pear&Elderberry
Homemade Tea 1 050 HUF Homemade Mint Tea Homemade Ginger Tea

We make coffees with decaffeinated
and alternative milks as well.
For further Sparkling wine and Champagne selection,
please contact with our waiters.

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: **2020.10.12.**

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.