



# BREAKFAST

## BOTANIQ BAKERY

<b>Salty selection</b> (1, 3, 7, 11) Bread selection, crescent roll, homemade butter	<b>1750 HUF</b>
<b>Sweet basket</b> (1, 3, 7) Croissant, Cottage cheese pocket, Pain au chocolate, butter, honey, homemade jam	<b>4 900 HUF</b>

## COLD PLATES

<b>Ham Selection</b> Aged Mangalica ham, aged pork loin, mangalica salami with green pepper, venison salami	<b>4 500 HUF</b>
<b>Hungarian Cheese Selection</b> (7) 30-month-old Methuselah, smoked mill wheel, mountain hunter, St. George's cheese	<b>4 500 HUF</b>
<b>Avocado toast</b>	<b>4 000 HUF</b>

## EGG DISHES

<b>Botaniq salty french toast</b> (1, 3, 7)	<b>2 800 HUF</b>
<b>Eggs Benedict</b> (1, 3, 7) Homemade english muffins, sauce hollandaise, poached egg, ham	<b>2 800 HUF</b>
<b>Scrambled eggs, omelets, fried eggs from three eggs</b> (7) (The price includes 2 toppings of your choice.)	<b>2 000 HUF</b>
<b>Toppings</b> mushroom / goat cheese / ham / tomato / spinach / salmon / bacon / sausage	<b>590 HUF / portion</b>

## DAY STARTER

<b>Fruit plate with fresh seasonal fruits</b>	<b>3 000 HUF</b>	<b>Cold-pressed pear juice, horseradish</b>	<b>1 700 HUF</b>
<b>Fresh vegetable platter</b>	<b>2 000 HUF</b>	<b>Detox smoothie</b> (9)	<b>1 700 HUF</b>
<b>Granola</b> (1, 7, 8)	<b>2 000 HUF</b>	<b>Ginger shot</b>	<b>1 700 HUF</b>



# BOTANIQ

CASTLE OF TURA

Kitchen opening hours:

**Monday-Sunday**

**7:30–10:30**

Available from:

**24.10.2022.**

Executive Chef: **Tibor JANTNER**

Managed by:

**TRA Real Estates Kft.**

**1026 Budapest, Pasaréti út 122-124.**

**Tax Nr.: 25372175-2-41**

Prices include VAT.

Please note that 15% service charge will be added to your bill.

Should you have any special dietary restrictions or food allergies please contact our colleagues.

## Allergies or intolerances causing substances and products

- Cereals containing gluten, namely: wheat (such as Khorasan wheat or spelled), rye, barley, oats or their hybridised strains, and products thereof, except:
  - wheat based glucose syrups including dextrose
  - wheat based maltodextrins
  - glucose syrups made from barley; cereals used for making -
  - alcoholic distillates - such as ethyl alcohol of agricultural origin.
- Crustaceans and products thereof.
- Eggs and products thereof.
- Fish and products thereof, except:
  - fish gelatine used as a carrier for vitamin or carotenoid;
  - fish gelatine or isinglass in beer and wine fining agent used.
- Peanuts and products thereof.
- Soybeans and products thereof, except:
  - fully refined soybean oil and fat
  - natural mixed tocopherols derived
  - bean (E306), natural D-alpha tocopherol, natural D-alpha tocopherol acetate, natural D-alpha tocopherol succinate;
  - from soybean oils derived phytosterols and phytosterol esters; plant stanol ester produced from sterols
  - soybean oil.
- Milk and products thereof (including lactose), except:
  - alcoholic distillates - such as ethyl alcohol of agricultural origin - used for making whey;
  - lactitol.
- Nuts, almonds (*Amygdalus communis* L.), hazelnuts (*Corylus Avellana*), walnut (*Juglans regia*), cashews (*Anacardium occidentale*), pecan (*Carya illinoensis*), Brazil nuts (*Bertholletia excelsa*), pistachio nuts (*Pistacia vera*), macadamia or Queensland nuts (*Macadamia ternifolia*) and products thereof, except the alcoholic distillates - such as ethyl alcohol of agricultural origin - used for making stone fruit.
- Celery and products thereof.
- Mustard and products thereof.
- Sesame seeds and products thereof.
- Sulphur dioxide and a level exceeding 10 mg/kg or 10 mg/liter expressed as SO<sub>2</sub> in the final concentration of approximately sulfites; the calculation shall be made for finished products or on the instructions of the manufacturer of the products for consumption.
- Lupin and products thereof.
- Molluscs and products thereof.