



BOTANIQ

TURAI KASTÉLY

STARTER & SOUP

**ANGUS TARTAR,
quail eggs, wild garlic, toasted bread**

(1, 3, 4, 7, 10)

7 900 HUF

**ASPARAGUS SOUP,
lemon, parmesan**

(7, 9, 10)

3 900 HUF

MAIN COURSE

**PERCH,
dill, zucchini, beurre blanc**

(1, 4, 7)

13 500 HUF

**PAPRIKA CHICKEN,
potatoe noodles, cucumber salad**

(1, 3, 7)

8 500 HUF

**MANGALICA,
potatoes, mixed pickles**

(3, 7, 9, 10)

9 900 HUF

**ANGUS TENDERLOIN,
white asparagus, mashed potatoes, truffle**

(1, 4, 7)

18 900 HUF

DESSERT

SOMLÓI SPONGE CAKE

(1, 3, 7, 8)

3 900 HUF

COTTAGE CHEESE DUMPLINGS

(1, 3, 7)

3 900 HUF

ALLERGENS

1. Gluten / 2. Crustaceans / 3. Egg / 4. Fish / 5. Peanuts / 6. Soy / 7. Milk and milk products /
8. Nuts / 9. Celery / 10. Mustard / 11. Sesame seeds / 12. Sulfites / 13. Lupin / 14. Molluscs

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.



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TURAI KASTÉLY

Kitchen opening hours:

Monday-Sunday

12:00-14:30

Available from:

25.04.2023

Executive Chef:

György SZŰCS

F&B Operation Manager:

Balázs KOVÁCS



Managed by:

TRA Real Estates Kft.
1026 Budapest, Pasaréti út 122-124.
Tax Nr.: 25372175-2-41

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