



# MENU

## STARTERS

### REUBEN sandwich

[1, 3, 5, 6, 7, 9, 10]

6 350 Ft

### Croque Monsieur

[1, 3, 7, 9, 10]

4 980 Ft

**Buffalo Feta cheese,**  
green asparagus, tomatoes,  
sourdough bread

[1, 7, 8]

4 900 Ft

### Wild fowl Pâté en croûte

[1, 3, 7, 8, 9, 10]

4 900 Ft

### Leek tarte tatin,

sour cream with truffle

[1, 3, 7, 9]

4 900 Ft

### Smoked cod carpaccio,

fennel, sweet pepper, blood orange

[4, 6]

5 400 Ft

## MAIN COURSES

**Veal Cordon Bleu,**  
mashed potato, truffle

[1, 3, 7, 9, 10]

16 500 Ft

**Confit Duck thigh,**  
seasonal bean salad, potato

[7, 9, 10]

9 800 Ft

**Freshwater Crayfish**  
cauliflower, kalamansi, chard

[2, 4, 6, 7, 8, 9]

11 500 Ft

**Fresh Cheese buttercup squash,**  
fresh herbs

[1, 3, 7, 8, 9]

7 900 Ft

**Roasted lamb Moroccan-style,**  
kohlrabi, buttermilk, green peas

[1, 7, 8, 9]

9 600 Ft

**Stuffed cabbage,**  
sour cream, dill

[1, 3, 7, 9]

8 900 Ft

**Cottage Cheese dumplings, sour  
cream ice cream, raspberry**

[1, 3, 5, 7, 8]

4 300 Ft

**"Black Forest cake",**  
almond mousse, cherry sorbet,  
chocolate sponge cake

[3, 5, 8]

4 300 Ft

### Tiramisu

[1, 3, 5, 7, 8]

4 300 Ft

**Apricot, salted caramel,  
milk chocolate**

[1, 3, 5, 7, 8]

4 300 Ft

**Yogurt mousse,**  
rhubarb, strawberry, granola

[1, 3, 5, 7, 8]

4 300 Ft



# BOTANIQ

TURAI KASTÉLY

**Operation hours**  
**Thursday-Sunday 12:00-16:00**

Érvényes: **2024.04.10**

Executive Chef:  
**SZŰCS György**

Üzemeltető:

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

Allergiát vagy intoleranciát okozó  
anyagok és termékek

## A L L E R G E N S

1. Gluten / 2. Crustacean / 3. Egg / 4. Fish / 5. Peanut /
6. Soy / 7. Milk and diary / 8. Tree nuts / 9. Celery / 10. Mustard /
11. Sesame / 12. Sulfits / 13. Lupins / 14. Shellfish

**Our prices include VAT.**  
**The indicated prices are all subject to 15% service fee.**