



# BREAKFAST

## EGGDISHES

- Botaniq salty French Toast** 2 800 HUF  
sourdough white bread, sour cream, cheese, tomatoes (1,3,7)
- Eggs Benedict** 2 800 HUF  
Homemade english muffins, sauce hollandaise, poached egg, ham(1,3,7)
- Scrambled eggs, omelets, sunny-side-up** 2 000 HUF  
from 3 eggs(3,7)

**Toppings** 590HUF/ portion  
mushroom/ goat cheese/ ham / tomato/  
spinach/ salmon/ bacon / sausage

## COLD PLATES

- Cold cut plate** 4 500 HUF  
aged mangalica ham, aged pork loin, mangalica salami with green pepper, venison salami
- Hungarian Cheese Selection** 4 500 HUF  
30-month-old Methuselah, smoked „mill wheel”, mountain hunter, St. George's cheese(7)
- Avocado toast, fresh vegetables** 4 000 HUF
- Fruit plate with fresh seasonal fruits** 3 000 HUF
- Granola baked muesli, yogurt, honey, fruits (1,7,8)** 2 000 HUF

## DAY STARTER

- Cold pressed** 1 700 HUF  
pear juice, horseradish
- Freshly pressed** 1 700 HUF  
Orange juice
- Detox smoothie** 1 700 HUF  
cucumber, avocado, kale, spinach, lemongrass(9)
- Ginger shot** 1 700 HUF  
freshly pressed ginger, turmeric, lemon, honey

## HOT DRINKS

- Coffee Ristretto /**
- Espresso 1 290 HUF  
Doppio Espresso 1 690 HUF  
Americano 1 690 HUF  
Cortado 1 590 HUF  
Capuccino Caffé 1 590 HUF  
Latte Latte 1 690 HUF  
Macchiato 1 890 HUF
- Tea** 1 190 HUF  
Earl Grey, English Blend, Jasmine green tea, Red berry fruit, Rooibos, Moroccan mint

## BOTANIQ BAKERY

- Salty selection** 1 750 HUF  
homemade bread, crescent, butter(1,3,7,11)
- Sweet basket** 4 900 HUF  
daily fresh sweet pastries, butter, honey, homemade (1,3,7)
- jam



**BOTANIQ**

CASTLE OF TURA

**Kitchen Open Hours:**  
**Monday- Sunday**  
**7:30-11:00**

**Available from:**  
**01.01.2023**

**Executive Chef:**  
**Árpád Zsolt JÁNOSI**

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

Prices include VAT.  
15% service charge will be added to your bill.

### Allergies or intolerances causing substances and products

1. Cereals containing gluten, namely: wheat (such as Khorasan wheat or spelled), rye, barley, oats or their hybridised strains, and products thereof, except:
  - a) wheat based glucose syrups including dextrose
  - b) wheat based maltodextrins
  - c) glucose syrups made from barley; cereals used for making -
  - d) alcoholic distillates - such as ethyl alcohol of agricultural origin.
2. Crustaceans and products thereof.
3. Eggs and products thereof.
4. Fish and products thereof, except:
  - a) fish gelatine used as a carrier for vitamin or carotenoid;
  - b) fish gelatine or isinglass in beer and wine fining agent used.
5. Peanuts and products thereof.
6. Soybeans and products thereof, except:
  - a) fully refined soybean oil and fat

- a) natural mixed tocopherols derived
  - b) bean (E306), natural D-alpha tocopherol, natural D-alpha tocopherol acetate, natural D-alpha tocopherol succinate;
  - c) from soybean oils derived phytosterols and phytosterol esters; plant stanol ester produced from sterols
  - d) soybean oil.
7. Milk and products thereof (including lactose), except:
    - a) alcoholic distillates - such as ethyl alcohol of agricultural origin - used for making whey;
    - b) lactitol.
  8. 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*

9. Celery and products thereof.
10. Mustard and products thereof.
11. Sesame seeds and products thereof.
12. 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.
13. Lupin and products thereof.
14. Molluscs and products thereof.