We believe brunch doesn't need an occasion. It doesn't wait for birthdays, reservations, or perfectly planned weekends. It lives in slow mornings, spontaneous catch-ups, lingering conversations, and sometimes, simply in taking a moment for yourself.

We set tables for late starts and little wins, for coffee dates that turn into afternoons, for reunions, celebrations, and mornings after long nights. For first visits, familiar faces, and days that feel like they deserve something beautiful.

Here, brunch is not rushed. It is intentional. Elegant. Human. Every plate, every coffee, every glass is served with care, whether you are celebrating something big or simply enjoying where you are right now.

Because the most meaningful moments rarely announce themselves. They happen somewhere between the first sip and the last conversation.

So we gather.
Slowly, joyfully, often.
No special reason required.

DRINKS

COFFEE

ESPRESSO
990.-

DOUBLE ESPRESSO
1390.-

AMERICANO
1090.-

CORTADO
1290.-

CAPPUCCINO
1490.-

LATTE
1590.-

FLAT WHITE
1790.-

ESPRESSO TONIC
2090.-

PLANT-BASED MILK ALTERNATIVES
(oat, almond, coconut)
+300.-

EXTRA SHOT
+350.-

TEA & MATCHA & CHAI

ALTHAUS
Royal Earl Grey
Rooibos Vanilla Toffee
Jasmine Ting Yuan
Red Fruit Flash
Chamomile Meadows
1690.-

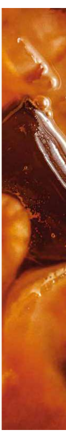
FRESH GINGER TEA WITH ORANGE
1990.-

FRESH MINT TEA WITH LEMON
1990.-

MATCHA LATTE
2090.-

PASSION FRUIT-COCONUT MATCHA LATTE
optional: raspberry or mango puree
2490.-

CHAI LATTE
1690.-



REFRESHERS & ICED DRINKS

ICED TEA (480ML)
red
black
1990.-

HOMEMADE LEMONADE (480ML)
classic
raspberry
ginger
cucumber
passion fruit
mango
1990.-

MATCHA TONIC
2090.-

COCA-COLA / COCA-COLA ZERO (330ML)
990.-

FEVER-TREE TONIK (200ML)
Indian
Mediterranean
Elderflower Tonik
1390.-

SODA WATER (100ML)
110.-

STILL / SPARKLING MINERAL WATER
350ml
990.-

750ml
1990.-

JUICE, SMOOTHIE

FRESHLY SQUEEZED ORANGE JUICE (300ML)
1890.-

APPLE JUICE (300ML)
990.-

ENERGY (480ML)
banana, mango, ginger, apple juice, chia seeds
1990.-

POWER BREKKIE (480ML)
banana, yoghurt, raspberry, raspberry puree, oats, almond milk
1990.-

GINGER SHOT (70ML)
ginger, orange, honey, turmeric
1290.-

DETOX SHOT (70ML)
celery, apple, spinach, cucumber, lemon
1290.-

COCKTAILS

MIMOSA
freshly squeezed orange juice, sparkling wine
3390.-

ESPRESSO MARTINI
Absolut Vodka, espresso, Kahlúa, vanilla syrup
4390.-

CHAI MARTINI
Absolut Vanilla Vodka, Kahlúa, chai, cream
4590.-

PORNSTAR MARTINI
Absolut Vanilla Vodka, passion fruit, Passoã, vanilla syrup, sparkling wine

glass 4690.-
tower (6pcs): 26790.-

SKINNY BITCH
Absolute vodka, soda, lime juice
3590.-

PARIS & GINGER
Absolute Vodka, lemon juice, ginger syrup, prosecco
3790.-

APEROL SPRITZ
Aperol, sparkling wine, soda, orange

glass: 3990.-
tower (6pcs): 19990.-

NEGRONI
Gin Mare, Campari, Cocchi Storico Vermouth di Torino, orange peel
4590.-

ELDERFLOWER G&T
Rokku gin, Fever-Tree Elderflower tonic, ginger
4590.-

COCKTAILS

INDIAN G&T
Monkey 47, Fever-Tree Indian tonic, orange, juniper berry
4890.-

MEDITERRANEAN G&T
Gin Mare, Fever-Tree Mediterranean tonic, lemon
4590.-

BUBBLES

100ML / 750ML

CA DI RAJO EXTRA DRY
(Veneto, Italy)
2190.- / 11990.-

COCCHI BRUT PIEMONTE
(Piemont, Italy)
2390.- / 12990.-

CARASSIA BLANC DE BLANCS BRUT
(Kárásztelek, Transylvania)
2790.- / 14990.-

CARASSIA 773 BRUT 2021
(Kárásztelek, Transylvania)
- / 25990.-

CARASSIA BLANC DE BLANCS BRUT MAGNUM
(1500ml, Kárásztelek, Transylvania)
- / 31590.-

VEUVE CLICQUOT YELLOW LABEL
(Reims, France)
- / 39990.-

TATTINGER BRUT RESERVE
(Reims, France)
- / 39990.-

WINE

150ML / 750ML

WHITE WINE

KONYÁRI LOLIENSE 2025
(Balatonboglár, Hungary)
2590.- / 10490.-

SIG. BROMBE PINOT GRIGIO 2024
(Veneto, Italy)
2590.- / 10490.-

MATUA SAUVIGNON BLANC 2024
(Marlborough, New Zealand)
- / 13490.-

ROZÉ

KONYÁRI ROSÉ
(Balatonboglár, Hungary)
1990.- / 8490.-

RED WINE

PANNONHALMI FŐAPÁTSÁG HEMINA VÖRÖS 2023
(Pannonhalma, Hungary)
2590.- / 10490.-

ANTINORI PEPPOLI CHIANTI CLASSICO 2023
(Chianti, Italy)
- / 14990.-

BEER

TAP

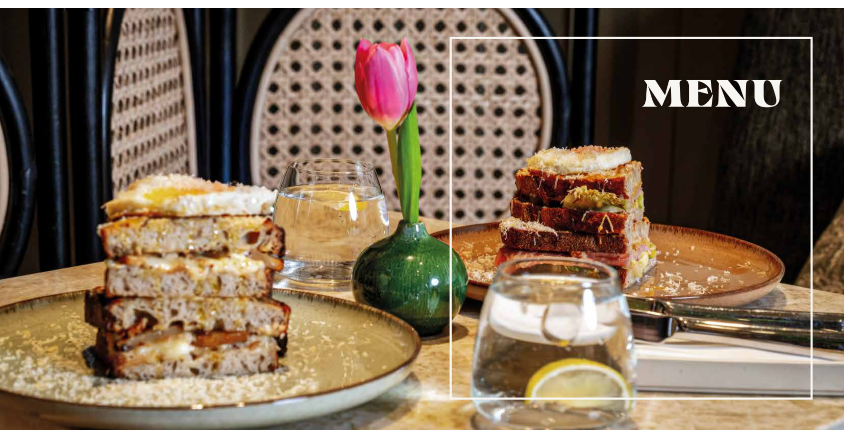
ESTAMINET (5,2%)
300 ml
1990.-

500 ml
2590.-

BOTTLED

LA TRAPPE WITTE (5,5%) 330 ML
1990.-

BAVARIA PILS (0,0%) 330 ML
1990.-



MENU

ALL DAY BRUNCH

OMELETTE AU FROMAGE V (1, 3, 7)
Creamy cheese omelette served with crispy sourdough bread and fresh salad
3990.-

+SAUTÉED MUSHROOMS V 890.-
+SMOKED SALMON (4) 1890.-
+PROSCIUTTO CRUDO 1590.-

AVOCADO TOAST (1, 2, 3, 7, 10)
Creamy avocado on crispy sourdough bread, topped with sautéed prawns, olives, coriander, and a soft poached egg
4690.-

BENEDICT (1, 3, 7)
steamed baby spinach on crispy sourdough, topped with soft poached eggs, silky hollandaise sauce, and parmesan flakes
4890.-

+BACON 990.-
+SMOKED SALMON (4) 1890.-
+PROSCIUTTO CRUDO 1590.-

SALTY FRENCH TOAST V (1, 3, 4, 7, 10)
golden fried sourdough with roasted garlic sour cream, crispy baby romaine, and grated white cheddar
4390.-

ALL DAY BRUNCH

RATATOUILLE & EGG V (1, 3, 7)
oven-baked French vegetable stew with sunny-side-up eggs and melted blue cheese
4890.-

+BACON 990.-

BURRATA & PESTO V (1, 7, 8)
creamy burrata with fresh pesto and crispy baguette
5490.-

SELECTION OF DIPS
CHOOSE YOUR THREE FAVOURITES:

roasted eggplant cream with thyme-roasted tomatoes **V (1, 3, 9)**

yoghurt cream with charred peppers **V (1, 7, 9)**

hummus with peanut butter and tapenade **VG (1, 5, 9, 11)**

traditional Hungarian cheese spread with crispy bacon bits **(1, 7, 9)**
3590.-

V – Vegetarian
VG –Vegan
GF – Gluten-Free

CROISSANT & CROQUE

CRUDO & PESTO CROISSANT (1, 3, 4, 7, 8, 10)
aged Italian ham with red pesto, melted cheddar, and crispy baby romaine lettuce
4390.-

AVOCADO & LABNEH CROISSANT V (1, 7, 12)
creamy labneh, ripe avocado, melted cheddar, marinated cucumber, and fresh coriander
4390.-

COTTO CROQUE MADAME (1, 3, 7, 10, 12)
roast ham, melted comté and gruyére in sourdough bread, baked with béchamel, served with fresh salad and fried egg on top
4390.-

GOAT CHEESE CROQUE MADAME V (1, 7, 8, 10, 12)
soft goat cheese, caramelized pear slices and toasted walnuts in sourdough bread, baked with béchamel and fried egg on top
4390.-

SWEETS

FRENCH TOAST V (1, 3, 7)
gondolden brioche with silky mascarpone cream, berry jam and fresh seasonal fruits
4190.-

COTTAGE CHEESE DUMPLING V (1, 7)
soft chilled cottage cheese dumplings with honey, sour cream, and berry jam
3390.-

MATCHA CROISSANT (1, 7, 8)
freshly baked flaky croissant with matcha-banana cream served hot on a cast-iron pan
5490.-

GRANOLA VG, GM (5, 7, 8)
crunchy homemade granola with vegan blueberry-coconut yoghurt, toasted coconut chips, and seasonal fruits
3890.-

EXTRAS

POACHED EGG / FRIED EGG (3)
790.-

CRISPY BACON
990.-

SMOKED SALMON (4)
1890.-

PROSCIUTTO CRUDO
1590.-

AVOCADO
1190.-

GLUTEN-FREE BREAD
990.-

V – Vegetarian
VG –Vegan
GF – Gluten-Free

LIST OF ALLERGENS

1. **Cereals containing gluten, namely: wheat (such as spelt and khorasan wheat), rye, barley, oats or their hybridised strains, and products thereof**
2. **Crustaceans and products thereof**
3. **Eggs and products thereof**
4. **Fish and products thereof**
5. **Peanuts and products thereof**
6. **Soybeans and products thereof**
7. **Milk and products thereof (including lactose)**
8. **Nuts, namely: almonds, hazelnuts, walnuts, cashews pecan nuts, Brazil nuts, pistachio nuts, macadamia or Queensland nuts and products thereof**
9. **Celery and products thereof**
10. **Mustard and products thereof**
11. **Sesame seeds and products thereof**
12. **Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO2 which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers**
13. **Lupin and products thereof**
14. **Molluscs and products thereof**

Our prices are listed in Hungarian Forints and include VAT.
A 12% service charge will be added to the final bill.

If you have any food allergies or intolerances, please let us know in advance!
Please kindly note, our kitchen uses peanuts, gluten, and other allergens,
so cross-contamination cannot be completely excluded.

SEASONAL MENU

WHITE OR DARK HOT CHOCOLATE (7)
1690.-

FALL IN PARIS
sparkling wine, Aperol, ginger beer
3990.-

AUTUMN FRUIT SOUP VG (8)
velvety warm seasonal fruit soup with marinated grapes and crunchy roasted cashews
2590.-

BULGUR SALAD V (1, 7, 8)
fresh salad leaves with crisp cucumber, creamy feta, sun-dried tomatoes, and toasted pine nuts
3590.-

SPICY MEATBALLS & SWEET POTATO (1, 7)
tender meatballs in a spiced tomato sauce, served on grilled sweet potato with Parmesan shavings
5290.-

BREAD PUDDING V (1, 3, 7)
golden-baked brioche and bread with melted dark chocolate pieces, mascarpone, and fresh seasonal fruits
4190.-