

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	TEA & MATCHA & CHAI
ESPRESSO 990.-	ALTHAUS Royal Earl Grey Roobos Vanilla Toffee Jasmine Ting Yuan Red Fruit Flush Chamomile Meadows 1690.-
DOUBLE ESPRESSO 1390.-	FRESH GINGER TEA WITH ORANGE 1990.-
AMERICANO 1090.-	FRESH MINT TEA WITH LEMON 1990.-
CORTADO 1290.-	MATCHA LATTE 2090.-
CAPPUCCINO 1490.-	PASSION FRUIT-COCONUT MATCHA LATTE optional: raspberry or mango puree 2490.-
LATTE 1590.-	CHAI LATTE 1690.-
FLAT WHITE 1790.-	
ESPRESSO TONIC 2090.-	
PLANT-BASED MILK ALTERNATIVES (oat, almond, coconut) +300.-	
EXTRA SHOT +350.-	

REFRESHERS & ICED DRINKS	JUICE, SMOOTHIE
ICED TEA (480ML) red black 1990.-	FRESHLY SQUEEZED ORANGE JUICE (300ML) 1690.-
HOMEMADE LEMONADE (480ML) classic raspberry ginger cucumber passion fruit mango 1990.-	APPLE JUICE (300ML) 990.-
MATCHA TONIC 2090.-	ENERGY (480ML) banana, mango, ginger, apple juice, chia seeds 1290.-
COCA-COLA / COCA-COLA ZERO (330ML) 990.-	POWER BREKKIE (480ML) banana, yoghurt, raspberry, raspberry puree, oats, almond milk 1990.-
FEVER-TREE TONIK (200ML) Indian Mediterranean Elderflower Tonic 1390.-	GINGER SHOT (70ML) ginger, orange, honey, turmeric 1290.-
SODA WATER (100ML) 110.-	DETOX SHOT (70ML) celery, apple, spinach, cucumber, lemon 1290.-
STILL / SPARKLING MINERAL WATER 350ml 990.- 750ml 1990.-	

COCKTAILS	COCKTAILS
MIMOSA freshly squeezed orange juice, sparkling wine 3390.-	INDIAN G&T Monkey 47, Fever-Tree Indian tonic, orange, juniper berry 4890.-
ESPRESSO MARTINI Absolut Vodka, espresso, Kahlua, vanilla syrup 4390.-	MEDITERRANEAN G&T Gin Mare, Fever-Tree Mediterranean tonic, lemon 4590.-
CHAI MARTINI Absolut Vanilla Vodka, Kahlua, chai, cream 4590.-	BUBBLES
PORNSTAR MARTINI Absolut Vanilla Vodka, passion fruit, Passoa, vanilla syrup, sparkling wine	100ML / 750ML CA DI RAJO EXTRA DRY (Veneto, Italy) 2190.- / 11990.-
glass 4690.- tower (6pcs): 26790.-	COCCI BRUT PIEMONTE (Piemonte, Italy) 2390.- / 12990.-
SKINNY BITCH Absolut vodka, soda, lime juice 3590.-	CARASSIA BLANC DE BLANCS BRUT (Kárástzelek, Transylvania) 2790.- / 14990.-
PARIS & GINGER Absolut Vodka, lemon juice, ginger syrup, prosecco 3790.-	CARASSIA 773 BRUT 2021 (Kárástzelek, Transylvania) - / 25990.-
APEROL SPRITZ Aperol, sparkling wine, soda, orange	CARASSIA BLANC DE BLANCS BRUT MAGNUM (1500ml, Kárástzelek, Transylvania) - / 31990.-
glass: 3990.- tower (6pcs): 19990.-	VELVE CUCUQUOT YELLOW LABEL (Reims, France) - / 39990.-
NEGRONI Gin Mare, Campari, Cocchi Storico Vermouth di Torino, orange peel 4590.-	TATTINGER BRUT RESERVE (Reims, France) - / 39990.-
ELDERFLOWER G&T Rokku gin, Fever-Tree Elderflower tonic, ginger 4590.-	

WINE	BEER
150ML / 750ML	TAP
WHITE WINE	ESTAMINET (5,2%) 300 ml 1990.-
KONYÁRI LOLENSÉ 2025 (Balatonboglár, Hungary) 2590.- / 10490.-	500 ml 2590.-
SIG. BROMBE PINOT GRIGIO 2024 (Veneto, Italy) 2590.- / 10490.-	BOTTLED
MATUA SAUVIGNON BLANC 2024 (Marlborough, New Zealand) - / 13490.-	LA TRAPPE WITTE (5,5%) 330 ML 2590.-
ROZÉ	BAVARIA PILS (0,0%) 330 ML 1990.-
KONYÁRI ROSÉ (Balatonboglár, Hungary) 1990.- / 8490.-	
RED WINE	
PANNONHÁLMÍ FOAPÁTSÁG HEMINA VÖRÖS 2023 (Pannonhalmás, Hungary) 2590.- / 10490.-	
ANTINORI PEPPOLI CHIANTI CLASSICO 2023 (Chianti, Italy) - / 14990.-	

# MENU

ALL DAY BRUNCH	ALL DAY BRUNCH
OMELETTE AU FROMAGE V (1, 3, 7) (1, 3, 4, 7, 10, 12) Creamy cheese omelette served with crispy sourdough bread and fresh salad 3990.-	RATATOUILLE & EGG V (1, 3, 7) oven-baked French vegetable stew with sunny-side-up eggs and melted blue cheese 4890.-
+SAUTÉED MUSHROOMS V 890.- +SMOKED SALMON (4) 1890.- +PROSCIUTTO CRUDO 1590.-	+BACON 990.-
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.-	BURRATA & PESTO V (1, 7, 8) creamy burrata with fresh pesto and crispy biscuette 5490.-
BENEDICT (1, 3, 7) steamed baby spinach on crispy sourdough, topped with soft poached eggs, silky hollandaise sauce, and parmesan flakes 4890.-	SELECTION OF DIPS CHOOSE YOUR THREE FAVORITES:
+BACON 990.- +SMOKED SALMON (4) 1890.- +PROSCIUTTO CRUDO 1590.-	roasted eggplant cream with thyme-roasted tomatoes V (1, 3, 9) yogurt 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.-
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.-	

V - Vegetarian  
VG - Vegan  
GF - Gluten-Free

CROISSANT & CROQUE	SWEETS
CRUDO & PESTO CROISSANT (1, 3, 4, 7, 10, 12) aged Italian ham with red pesto, melted cheddar, and crispy baby romaine lettuce 4390.-	FRENCH TOAST V (1, 3, 7) gondolien brioche with silky mascarpone cream, berry jam and fresh seasonal fruits 4190.-
AVOCADO & LABNEH CROISSANT V (1, 7, 12) creamy labneh, ripe avocado, melted cheddar, marinated cucumber, and fresh coriander 4590.-	COTTAGE CHEESE DUMPLING V (1, 7) soft chilled cottage cheese dumplings with honey, sour cream, and berry jam 3390.-
COTTO CROQUE MADAME (1, 3, 7, 10, 12) roast ham, melted cheddar and gyoire in sourdough bread, baked with béchamel, served with fresh salad and fried egg on top 4390.-	MATCHA CROISSANT (1, 7, 8) freshly baked croissant with matcha- banana cream served hot on a cast-iron pan 5490.-
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.-	GRANOLA VG, GM (5, 7, 8) crunchy homemade granola with vegan blueberry, coconut, yogurt, toasted coconut chips, and seasonal fruits 3890.-

V - Vegetarian  
VG - Vegan  
GF - Gluten-Free

## LIST OF ALLERGENS

- Cereals containing gluten, namely: wheat (such as spelt and khorasan wheat), rye, barley, oats or their hybridised strains, and products thereof
- Crustaceans and products thereof
- Eggs and products thereof
- Fish and products thereof
- Peanuts and products thereof
- Soybeans and products thereof
- Milk and products thereof (including lactose)
- Nuts, namely: almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia or Queensland nuts and products thereof
- Celery and products thereof
- Mustard and products thereof
- Sulphur dioxide and products thereof
- Sesame seeds 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
- Lupin and products thereof
- 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

## SEASONAL MENU

---

### **BARLEY SALAD V (1, 7, 11)**

roasted sweet corn with lime-tahini barley, creamy labneh, arugula, and pomegranate

**2990.-**

### **SOUR CHERRY SOUP V (1, 7, 8)**

velvety sour cherry soup with mini cottage cheese dumplings coated in roasted salted peanuts, served with honey sour cream

**2590.-**

### **“EGG DUMPLINGS” V (1, 3, 7)**

homemade Hungarian dumplings (nokedli) with a creamy egg sauce and baby romaine lettuce

**4190.-**

### **ROASTED CANTALOUPE V (1, 7)**

caramelised roasted cantaloupe with yoghurt ice cream and brioche crumble  
*preparation time: 20 minutes*

**4390.-**

