

BRUNCH

UNTIL
3 P.M.



VILLA
BAGATELLE
BAKERY • BISTRO • EVENTS • ROOMS



AVOCADO TOAST LF, V

3990

toasted homemade rye bread with avocado cream,
beetroot-marinated 5-minute egg, seasonal salad
with orange dressing

goat cheese +1390

serrano ham +1390

smoked salmon +2690

EGGS BAGATELLE V

4390

toasted homemade brioche, poached eggs, cheddar cheese sauce,
seasonal salad with orange dressing

bacon +890

avocado +990

serrano ham +1390

smoked salmon +2690

EGG BURGER WITH GOAT CHEESE V

5690

New York roll, grilled Gouda goat cheese with fenugreek,
fried egg, rosemary-apple sauce

guacamole +790

EGG BURGER WITH BACON AND CHEDDAR

5690

New York roll, bacon, Cheddar cheese, fried egg,
green herb mayonnaise

guacamole +790

EGG BURGER WITH SMOKED SALMON

6490

New York roll, smoked salmon, baby spinach, fried egg,
green herb mayonnaise

guacamole +790



Browse our photo menu

BAGATELLE BREAKFAST LF

5890

wiener sausage, mustard, crispy bacon, fried eggs,
baked white beans in tomato sauce, homemade bread

rösti +1290

crispy (Spanish) mini chorizo +1990

HAM AND CHEESE TOAST

4490

homemade Ardenner bread, Prague ham, cheddar cheese,
green herb mayonnaise

sun-dried tomatoes +590

red onion jam +590

EGGY BREAD V

3990

homemade Ardenner bread, grated cheese, sour cream, chives

bacon and chives –

just the way Marci likes it +1290

TRADITIONAL WIENER SAUSAGE GM, LM

3990

mustard, mayonnaise, red onion jam, homemade bread

AVOCADO-BEETROOT BOWL GF, LF, V

3890

avocado, yellow beetroot guacamole, roasted red and yellow beetroot,
chestnut, pumpkin, red cabbage crumble

smoked salmon +1890

poached eggs (2 pcs) +990

goat cheese +1390

BAGATELLE DIP SELECTION V, LF

(for 2 people)

3990

eggplant spread, egg cream, ginger hummus with two kinds of
fresh sourdough bread

SEASONAL SALAD GF, LF, V

2290

mixed green salad, roasted apple and pear, pumpkin,
pecan nuts, pomegranate, orange dressing

FRESH AVOCADO GF, LF, V

1990

FRESH MIXED VEGETABLES GF, LF, V

1290

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PORRIDGE WITH FRESH FRUIT GF, LF, V

2690

gluten-free oats, seasonal fruits,
coconut milk, honey

nuts +790

dried apricot and cranberry +990

homemade apricot jam +990

FRENCH TOAST V

with cinnamon cottage cheese cream and pear chutney

3490

with maple syrup and whipped cream

3290

HOMEMADE WAFFLE V

2690

with powdered sugar and whipped cream

Nutella +1490

banana +690

maple syrup +990

homemade apricot jam +990



Browse our photo menu

EGG CLASSICS

UNTIL 11:30 A.M.

HAM & EGGS (2 eggs) GF, LF
2790

BACON & EGGS (2 eggs) GF, LF
2790

SCRAMBLED EGGS (4 eggs) GF, LF, V
2690

OMLETT (2 eggs) GF, V
2390

FRIED EGGS (2 eggs) GF, LF, V
2190

We recommend the following toppings:

smoked salmon +1890

goat cheese +1390

Serrano ham +990

bacon +890

turkey ham +890

cheese +790

fresh spinach +550

mushrooms +550

tomato +550

spring onions / red onions +550

mini chorizo +990

homemade gluten-free roll +890 GF, LF, V

PASTRIES FROM OUR BAKERY

CHOCOLATE ROLL

990

COTTAGE CHEESE PASTRY

950

BROWNIE CROISSANT

1390

WHOLE-GRAIN CROISSANT

790

CROISSANT

790

CINNAMON ROLL WITH WALNUT

850

WHOLE-GRAIN APPLE-PLUM PASTRY

790

Head Chefs:

Klaudia Krebán and Zsolt Kapitány

LF

lactose-free ingredients

GF

gluten-free ingredients

V

vegetarian

Browse our photo menu



COFFEE

Our Daniel Moser dark roast blend comes from the renowned Vienna coffee manufactory. We offer our own light roast specialty coffee blend, created by the Hungarian Goosebumps micro-roastery.

RISTRETTO / ESPRESSO

950

ESPRESSO MACCHIATO

990

LONG COFFEE / AMERICANO

1190

CORTADO

1290

CAPPUCCINO

1450

CAFFÉ LATTE / LATTE MACCHIATO

1650

DOUBLE ESPRESSO

1690

MELANGE / FLAT WHITE

1790

**Our coffees are also available
in cold version**

with plant-based or lactose-free milk +390

with oatly oat milk / pea milk +450

whipped cream +790

TEA

A stylized, light green illustration of tea leaves and branches, positioned on the right side of the page, partially overlapping the text.

The quality and freshness of our tea selection is guaranteed by our specialist supplier 1000 Tea.

All teas are delivered directly from the plantations following a meticulous selection process.

FRESH GINGER / MINT / GINGER-MINT

1890

CHAMOMILE

1890

FRUIT TEA

1890

ROOIBOS

1890

GREEN TEA - DIAN LÜ

1890

EARL GREY / ENGLISH BREAKFAST

1890

ASIAN LEMONGRASS

1990

WHITE TEA - BAI MU DAN

2190

JASMINE-GREEN TEA - MOLI HUA ZHU CHA

2390

WARM DRINKS

MATCHA LATTE

1890

CHAI LATTE

2190

COCOA

1490

HOT CHOCOLATE

1790

COCOA & RUM / TEA & RUM

2890

HOMEMADE LEMONADES

3 dl / 5 dl

CLASSIC

1690 / 2190

POMEGRANATE

1790 / 2290

STRAWBERRY-MINT

1790 / 2290

MATCHA

1890 / 2390

WITH FRESHLY SQUEEZED ORANGE JUICE

1990 / 2490

IMMUNBOOSTER WITH GINGER SHOT

2690 / 3190



COLD DRINKS



HOMEMADE ICED TEA 3 dl / 5 dl

1390 / 1750

fruit / black tea / lemongrass-ginger

MAYER FRUIT CORDIAL 3 dl / 5 dl

1490 / 1990

raspberry / elderflower / blackcurrant

DÉR JUICE 3,3 dl

1890

100% apple juice / peach-apple

VILLA SANDI 0,1 l / 0,75 l

1200 / 7800

non-alcoholic sparkling

ESPRESSO TONIC

1850

MATCHA TONIC

1850

COCA-COLA / COCA-COLA ZERO 2,5 dl

990

KINLEY TONIC / GINGER ALE 2,5 dl

990

ACQUA PANNA / SAN PELLEGRINO 2,5 dl

990

ACQUA PANNA / SAN PELLEGRINO 7,5 dl

1990

SODA WATER 1 dl

190

FRESH JUICES

FRESHLY SQUEEZED ORANGE JUICE 1 dl
890

FRESHLY SQUEEZED GRAPEFRUIT JUICE 1 dl
1090

+GIMBER GINGER SHOT 2 cl
1490

BEETROOT-CARROT-APPLE JUICE 3 dl
2590

WINES

VABRIK PINCÉSZET
Újvilág Sauvignon Blanc 2024 0,1 l / 0,75 l
1400 / 9500
(Etyek)

LAROCHE
Chardonnay 2023 0,75 l
10900
(Languedoc, France)

CECCHI
Toscana Sangiovese 2022 0,1 l / 0,75 l
1700 / 11500
(Tuscany, Italy)

A.GERE
Merlot 2022 0,75 l
10900
(Villány)

CHAMPAGNE, SPARKLING WINES

MOËT & CHANDON

Impérial Brut 0,75 l

39900

(Champagne, France)

SAUSKA

Brut 0,375 l

7990

(Tokaj)

SAUSKA

Brut Rose 0,375 l

7990

(Tokaj)

VILLA SANDI

Il Fresco Prosecco DOC Brut 0,1 l / 0,75 l

1600 / 10900

(Veneto, Italy)

BORTOLOMIOL

Prosecco Senior Extra Dry 0,2 l

4590

(Valdobbiadene, Italy)

VILLA SANDI

Il Fresco Rosé Brut 0,75 l

9500

(Veneto, Italy)

MOCKTAILS

MIMOSA

2990

non-alcoholic sparkling wine, freshly squeezed orange juice

APEROL SPRITZ

3290

non-alcoholic liquor and sparkling wine, soda water

COCKTAILS

MIMOSA

3590

sparkling wine, freshly squeezed orange juice

HUGO

3590

sparkling wine, elderflower cordial, fresh mint

APEROL SPRITZ

3790

Aperol, sparkling wine, soda water

GIN & TONIC

3890

Malfy Gin Rosa, tonic, grapefruit

ESPRESSO MARTINI

4290

vodka, coffee liqueur, espresso



BEERS

HEINEKEN 0,33 l

1290

HEINEKEN NON-ALCOHOLIC 0,33 l

1290

DIGESTIVE

LIMONCELLO 4 cl

1790

BAILEY'S 4 cl

1890

ZWACK UNICUM 4 cl

1990

AGÁRDI

Apricot Pálinka 4 cl

2490



Bagatelle_public

password:

Villa2010

Our prices include VAT.

Prices do not include a service charge; a **15% service charge** applies for dine-in orders.



VILLA
BAGATELLE
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1126 Budapest, Németvölgyi út 17.
www.villa-bagatelle.com