

MORE THAN BRUNCH

FROM 11:30 A.M.

SOUPS

ROOSTER CONSOMMÉ LF	2990
liver dumplings, spring vegetables	
GREEN PEA CREAM SOUP V, GF	2990
mint and lime ricotta foam	
ROSEMARY-LAMB RAGOUT SOUP GF	3490
small portion	2490

DESSERTS

BAGATELLE FLOATING ISLAND GF	2690
RASPBERRY-CHOCOLATE MOUSSE	2690
raspberry coulis, crunchy chocolate crumble	

More cakes and sweets are available at our pastry counter.



Browse our photo menu!

Head Chefs:

Klaudia Kriebán & Zsolt Kapitány

V vegetarian
LF lactose-free ingredients
GF gluten-free ingredients

MAIN COURSES

CHICKEN SUPREME GF	6990
spring vegetables in a light cream sauce, steamed wild rice	
CORDON BLEU	6990
chicken breast stuffed with Gouda cheese and Serrano ham, mashed potatoes with Parmesan, cheese crisp <i>cucumber with white paprika salad</i> +990	
PORK TENDERLOIN MEDALLIONS GF, LF	6990
spiced oriental sauce, roasted vegetables and potatoes	
ROSÉ DUCK BREAST	7690
goat cheese and green pea cream, grilled baby corn, cauliflower crumble, elderflower-strawberry jus	
PAN-FRIED PIKE PERCH FILLET GF	7990
tarragon Hollandaise sauce, asparagus and vegetable soufflé	
GOAT CHEESE & GREEN PEA RISOTTO V, GF	5290
roasted baby carrots <i>chicken breast</i> +1490 <i>shrimp</i> +2190	
FUSILLI WITH FRESH BASIL PESTO V	4690
CHEF'S DAILY VEGETABLE STEW V, GF, LF	2990
based on seasonal availability <i>Viennese sausage (1 pc)</i> +1090 <i>fried egg (1 pc)</i> +690	

BAGATELLE BITES

CAESAR SALAD	3490
Romaine lettuce, croutons, Caesar dressing <i>chicken breast</i> +1490 <i>shrimp</i> +2190	
SPRING GREEN SALAD V, GF, LF	2690
mixed greens, spinach leaves, bell pepper, carrot, sugar snap peas, radish, cherry tomatoes, honey-lemon dressing <i>chicken breast</i> +1490 <i>shrimp</i> +2190	
CLUB SANDWICH	4990
homemade toast bread, sliced grilled chicken breast, crispy bacon, Edam and Cheddar cheese, tomato, cucumber, iceberg lettuce, herb mayonnaise dressing, served with fries	
VENISON BURGER	5690
grilled bacon, Cheddar cheese, romaine lettuce, tomato, cornichons, homemade remoulade sauce, fries <i>extra venison patty</i> +1990 <i>sweet potato fries</i> +1790	
CRISPY CHICKEN BITES	4290
panko breaded chicken breast, seasonal salad, fries	
BAGATELLE DIP SELECTION V, LF for 2 people	3990
eggplant spread, egg cream, hummus with two kinds of fresh sourdough bread	

COFFEE

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

REFRESHING SPECIALTIES

AFFOGATO 1590
espresso, vanilla ice cream

ICED LATTE 1650
vanilla syrup +290
caramel syrup +290

ICED MATCHA LATTE 1990
strawberry, mango, blueberry

MATCHA CLOUD 2190
coconut water, coconut cream, matcha

WARM DRINKS

MATCHA LATTE	1890
CHAI LATTE	2190
UBE LATTE	2490
COCOA small portion	1490 950
HOT CHOCOLATE	1790
BABYCCINO	650
STRAWBERRY MILK	750

with plant-based or lactose-free milk +390

with oatly oat milk / pea milk +450

whipped cream +790

TEA

FRESH GINGER / MINT / GINGER-MINT	1890
CHAMOMILE	1890
FRUIT TEA	1890
GREEN TEA - DIAN LÜ	1890
EARL GREY / ENGLISH BREAKFAST	1890
ASIAN LEMONGRASS	1990
JASMINE-GREEN TEA - MOLI HUA ZHU CHA	2390

HOMEMADE LEMONADES

3 dl / 5 dl

CLASSIC	1690 / 2190
CUCUMBER-GINGER	1790 / 2290
STRAWBERRY-MINT	1790 / 2290
MATCHA	1890 / 2390
WITH FRESHLY SQUEEZED ORANGE JUICE	1990 / 2490
IMMUNBOOSTER WITH GINGER SHOT	2690 / 3190

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
GREEN ENERGY JUICE 3 dl	2590

COLD DRINKS

HOMEMADE ICED TEA 3 dl / 5 dl fruit / green tea / lemongrass-ginger	1390 / 1750
MAYER FRUIT CORDIAL 3 dl / 5 dl raspberry / elderflower / blackcurrant	1490 / 1990

DÉR JUICE 3,3 dl 100% apple juice	1890
VILLA SANDI 0,1 l / 0,75 l non-alcoholic sparkling	1200 / 7800
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

CHAMPAGNE, SPARKLING WINES

VILLA SANDI II Fresco Prosecco DOC Brut 0,2 l / 0,75 l	3290 / 10900
VILLA SANDI II Fresco Rosé Brut 0,75 l	9500
SAUSKA Brut 0,375 l	7990
SAUSKA Brut Rose 0,375 l	7990
MOËT & CHANDON Impérial Brut 0,75 l	39900

WINES

VABRIK PINCÉSZET Újvilág Sauvignon Blanc 2024 0,1 l / 0,75 l	1400 / 9500
LAROCHE Chardonnay 2023 0,75 l	10900
CECCHI Toscana Sangiovese 2022 0,1 l / 0,75 l	1700 / 11500
A.GERE Merlot 2022 0,75 l	12500

BEERS

HEINEKEN 0,33 l	1290
HEINEKEN NON-ALCOHOLIC 0,33 l	1290

MOCKTAILS

MIMOSA non-alcoholic sparkling wine, freshly squeezed orange juice	2990
HUGO non-alcoholic sparkling wine, elderflower cordial, fresh mint	2990
BASIL SMASH basil, pineapple juice, lime	2990
APEROL SPRITZ non-alcoholic liquor and sparkling wine, soda water	3290
STRAWBERRY BLISS strawberry purée, Gimber, Ginger Ale	3590
HIBISCUS KISS hibiscus and butterfly pea flower tea, pineapple juice	3590

COCKTAILS

MIMOSA sparkling wine, freshly squeezed orange juice	3590
BLACKCURRANT HUGO sparkling wine, blackcurrant and elderflower cordial, fresh mint	3590
APEROL SPRITZ Aperol, sparkling wine, soda water	3790
LIMONCELLO SPRITZ Limoncello, sparkling wine, soda water	3790
GIN & TONIC Malfy Gin Rosa, tonic, grapefruit	3890
PORNSTAR MARTINI vodka, sparkling wine, vanilla, maracuja	4490

DIGESTIVES

LIMONCELLO 4 cl	1790
BAILEY'S 4 cl	1890
ZWACK UNICUM 4 cl	1990
AGÁRDI Apricot Pálinka 4 cl	2490

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