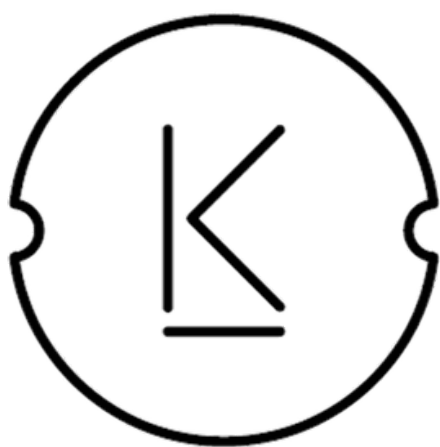




KUPOLA

LOUNGE



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HOT DRINKS

Espresso	1 250
Double Espresso	1 650
Ristretto	1 250
Americano	1 250
Cortado	1 450
Cappuccino	1 650
Latte	1 850
Flat White	1 850
Iced Coffee	1 850
Hot Chocolate	2 250
Irish Coffee	3 450
Tea selection	1 800
Matcha Latte	3 200

HOMEMADE LEMONADES

Classic	2 250
Elderflower	2 250
Red Fruits Lemonade	2 250

SOFT DRINKS

Pepsi, Pepsi Black	1 250
7 Up, Schweppes Orange, Canada Dry	1 250
Mineral Water Sparkling	1 250
Mineral Water Sparkling	1 750
Mineral Water Still	1 250
Mineral Water Still	1 750
Acqua Panna	1 650
Acqua Panna	2 550
San Pellegrino	1 650
San Pellegrino	2 550
Fever Tree Ginger Beer	1 900
Fever Tree Tonics	1 900
Fentimans Rose Lemonade	3 250
Thomas Henry Cherry Blossom Tonic	2 100
1724 Tonic Water	3 250
Coconut Water	2 850
Red Bull	2 000

If you have any dietary requirements or requests,
please notify your server.

The prices are in HUF and exclusive of 14% service charge.



KUPOLA
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CAKE AND PASTRY SELECTION

Available daily between 12 - 6 PM

Palace Ocoa Cake	3 200
Coffee Opera Cake	3 000
Limoncello Cake	3 000
White Forest Cake	3 000
Granny Smith Ricotta Cake	3 000
Rákóczi Cottage Cheese Cake	3 000
Vegan Avocado Cherry Cake	3 000
Menton Lemon Tart	3 000
Salty Caramel Cake	3 000
Macaron	1 050
Chocolate Chip Cookie	800
Danish	600
Honey Madeleine	600
Linzer Biscuit	600
Kuglóf	600

Please note that all of our cakes
contain gluten, lactose and nuts

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CHAMPAGNE SELECTION

GLASS / BOTTLE

Billecart & Salmon,
Brut Reserve 10 500 / 52 500

Sauska, Brut 4 500 / 20 500

Furlan, Prosecco
Superiore DOCG 4 700 / 22 500

Laurant Perrier, La Cuvée Brut ~ / 50 500

Moët & Chandon, Imperial ~ / 54 000

Veuve Clicquot, Yellow Label ~ / 62 500

ROSÉ CHAMPAGNE

BOTTLE

Laurant Perrier, Rosé Brut 82 500

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COCKTAILS

BUDAPEST BELLINI	5 950
Sweet cherry, cherry palinka, prosecco	
VISTA	5 450
Gin Mare, rosemary syrup, 1724 tonic	
LA STRADA	5 450
Amaretto, raspberry liqueur, cranberry, lime	
NEGRONI	5 100
Beefeater, red vermouth, Campari	
PORNSTAR MARTINI	5 300
Ketel One, passion cordial, Bottega	

NON - ALCOHOLIC COCKTAILS

FRESCO	4 250
Grapefruit, rosemary syrup, Mediterranean tonic	
INCONTRO	4 250
Seedlip, apple juice, lemon juice, basil	

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ALL DAY BREAKFAST

BREAD BASKET - G/L/V 3 800

Fresh assortment of bread, French butter

EGGS AS YOU WISH - V 4 200

Omelette, scrambled or fried

EGG CONDIMENTS 650 / Per Condiment

Bacon (P), Hungarian sausage (P),
chicken ham, salmon (S), bell pepper,
tomato, spinach, mushrooms,
cheese (L), onion, parsley

EGGS BENEDICT - G/L/V 4 200

Two poached eggs, English muffins,
Hollandaise sauce

+ Local ham - P 1 000

+ Smoked salmon - S 2 300

+ Caviar - S 3 700

BALALEET - G/V 5 200

Sweet and savory vermicelli noodles, fried egg

EMIRATES SHAKSUKA - V 4 200

Eggs, tomato, cilantro, parsley

FUL MEDAMES - VE 3 600

Cooked lava beans with olive oil, lemon,
cilantro and mint

FRUIT PLATE - VE 5 200

Sliced seasonal fruits

(A) Alcohol (G) Gluten (L) Lactose (N) Nuts (P) Pork
(S) Seafood (V) Vegetarian (VE) Vegan

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SOUPS, SALADS, STARTERS

HUNGARIAN GOULASH SOUP - L 5 200

Classic beef soup

TUSCAN TOMATO SOUP

Pesto and croutons

CAESAR SALAD - G/L/N/V 7 500

Romaine lettuce, croutons, parmesan 5 200

+ Chicken

+ Prawns 3 000

COLD MEZZE SELECTION - G/L/V 7 900

Hummus, baba ghanoush, warak enab, lebna,
muhammara, Arabic bread 2 200

QUINOA SALAD - G/L/N/V 7 500

Mixed lettuce, grapefruit, strawberry,
lemon mustard dressing

COLD CUTS AND CHEESE 8 500

Local and Italian selection with condiments

- G/L/N

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SANDWICHES AND BURGERS

VEGGIE AVOCADO SANDWICH - G/L/V	5 600
Guacamole, feta cheese, tomato, arugula, veggie chips	
CLUB SANDWICH - G/L/P	7 900
Grilled chicken, bacon, egg, vegetables, fries	
SHAWARMA - G/L	
Marinated chicken, onion, lettuce, tomato, pickles, tahini sauce, fries	7 900
LOX BAGEL - G/L/S	7 900
Smoked salmon, avocado, cream cheese, red onion, arugula salad	
STEAK SANDWICH - G/L	9 900
Beef with caramelised onion, bell pepper, mushroom, mustard-mayonnaise sauce, cheese, country baguette, fries	
CRISPY CHICKEN BURGER - G/L	7 900
Chipotle mayo, cheddar cheese, fries	
AL HABTOOR PALACE	9 900
BEEF BURGER - G/L	
Black angus beef, tomato relish, chipotle mayo, caramelized onion, pickles, cheddar, provolone, fries	

HUNGARIAN FLAVORS

GOOSE LIVER PATÉ - A/G/L/N	8 500
Goose liver pate in Tokaji wine gelee, rhubarb, apple chutney, Turkish honey, pistachio crumble	
COTTAGE CHEESE PASTA - G/L/P	7 500
Hungarian csusza dough, cottages cheese, and sour cream, fried bacon	
PIKE PERCH	14 500
KÁRPÁTHY STYLE - G/L/S	
Grilled pike perch, creamy dill, mushroom, shrimp sauce, boiled parsley potato	
LANGOS - G/L	7 500
Fried traditional flat bread, spring onion sour cream	

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MAIN COURSES

PAN FRIED SEABASS - L/S	15 900
Roasted vegetables	
GRILLED SALMON - S	14 900
Roasted potatoes, grilled vegetables	
THE PALACE VEAL SCHNITZEL - G/L	14 500
Mashed potatoes	
STEAK FRITES - L	21 900
Grilled beef with fries, Café de Paris butter or peppercorn sauce	
BEEF KEBAB - G/L	16 500
Harissa, fries, Arabic flat bread	
GRILLED CHICKEN BREAST	12 500
Potato wedges, grilled vegetables	
GRILLED LAMB RACK	19 900
Potato wedges, grilled vegetables, chimichurri sauce	
SIDE DISHES	2 750
French fries	
Mixed salad	
Mashed potatoes	
Roasted vegetables	
Broccolini	3 500

ARABIC FLAVORS

RUBIAN MENTABANG - L/S	12 900
Basmati rice with prawns, black lemon, roasted bell pepper	
CHICKEN FOGA - L/N	11 900
Chicken, basmati rice, dried tomato, mint, saffron, cashew, mace	
LAMB FOGA - L	13 900
Lamb, basmati rice, dried tomato, mint, saffron, mace	

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DESSERTS

PALACE OCOA CAKE - G/L/N 3 200

The chef's iconic chocolate cake from cocoa, hazelnut praline, crunchy hazelnut praline base and chocolate mousse

COFFEE OPERA CAKE - G/L/N 3 000

Layers of almond sponge cake filled with coffee buttercream, topped with chocolate glaze

CRÉME BRULÉE - G/L/N 3 300

Served with red fruits

HAND CRAFTED ICE CREAM - G/L/N 2 500

Contains 2 scoops of ice cream

Please ask your server for the available flavors

(G) Gluten (L) Lactose (N) Nuts

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