



KUPOLA

LOUNGE



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HOT DRINKS

Espresso	1 850
Double Espresso	2 150
Ristretto	1 850
Americano	1 850
Cortado	2 500
Cappuccino	2 450
Latte	2 450
Flat White	2 500
Iced Coffee	2 500
Hot Chocolate	3 200
Irish Coffee	4 650
Tea selection	2 150
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
Szentkirályi Water Sparkling small	1 250
Szentkirályi Water Sparkling big	1 750
Szentkirályi Water Still small	1 250
Szentkirályi Water Still big	1 750
Acqua Panna small	1 750
Acqua Panna big	2 650
San Pellegrino small	1 750
San Pellegrino big	2 650
Fever Tree Ginger Beer	1 900
Fever Tree Tonics	2 100
Fentimans Rose Lemonade	3 250
Thomas Henry Cherry Blossom Tonic	2 100
1724 Tonic Water	3 250
Coconut Water	2 850
Red Bull	1 300

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

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



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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 - 1/7 3 800

Fresh assortment of bread, French butter

EGGS AS YOU WISH 4 200

Omelette, scrambled or fried

EGG CONDIMENTS 650 / Per Condiment

Bacon (15), Hungarian sausage (15),
chicken ham, smoked salmon (4), bell pepper,
tomato, spinach, mushrooms,
cheese (7), onion, parsley

EGGS BENEDICT -1/7 4 200

Two poached eggs, English muffins,
Hollandaise sauce

+ Local ham - 15 1 000

+ Smoked salmon - 4 2 300

+ Caviar - 4 3 700

EMIRATES SHAKSUKA 4 200

Eggs, tomato, cilantro, parsley

FRUIT PLATE 5 200

Sliced seasonal fruits

1- Gluten 2- Crustaceans 3- Eggs 4- Fish 5- Peanuts 6- Soy 7-
Lactose 8- Tree nuts 9- Sulphur dioxide and sulphites 10- Celery
11- Mustard 12- Sesame seeds 13- Lupin 14- Molluscs 15- Pork

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SOUPS, SALADS, STARTERS

ZUPPA DI POMODORO - 9 4 200

Velvety tomato soup with
marinated cherry tomatoes and a touch of basil

CAESAR SALAD - 1/7/5 7 500

Romaine lettuce, croutons, parmesan

+ Chicken 2 200

+ Prawns - 2 3 000

INSALATA DI CHRYSANTHEMUM 7 500

Arugula salad with honey, sesame,
balsamic dressing and aged parmesan snow - 7/9/11/12

GRAN TAGLIERE ITALIAN - 1/7/9/15 7 400

Italian Cold Cuts and Artisan Cheeses

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SANDWICHES AND BURGERS

All of our sandwiches come with a side of fries

CAPRESE SANDWICH - 1/7 6 400

Buffalo mozzarella, tomatoes, pesto, ruccola

CLUB SANDWICH - 1/3/15 7 900

Chicken, bacon, ham, egg, tomato, lettuce, spicy mayo, french fries

SHAWARMA - 1/7 7 900

Marinated chicken, onion, lettuce, tomato, pickles, tahini sauce, fries

PHILLY STEAK SANDWICH - 1/7/16 9 900

Steak, cream cheese, red wine onion

CRISPY CHICKEN BURGER - 1/7 6 900

Horseradish mayo, honey, cheddar cheese, lettuce, pickles

BEEF BURGER - 1/7/16 8 900

Potato brioche bun, red wine onion, aioli sauce, cheddar cheese

HUNGARIAN FLAVORS

HUNGARIAN GOULASH SOUP - 7 4 900

Classic beef soup

GOOSE LIVER PATÉ - 1/3/7/16 8 500

Goose liver pate in Tokaji wine gelee, rhubarb, apple chutney, Turkish honey, pistachio crumble

THE SCHNITZEL - 1/3 14 500

Mashed potatoes

LANGOS - 1/3 7 500

Fried traditional flat bread, spring onion sour cream

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MAIN COURSES

ORATA ALLA SICILIANA - 4/7/9	15 900
Grilled sea bream with Sicilian caponata, raisins, and olive oil	
GRILLED SALMON - 4/7	14 900
Roasted potatoes, grilled vegetables	
STEAK CAFÉ DE PARIS - 7	21 900
Grilled beef with fries	
PETTO DI POLLO AL LIMONE - 7/8/9/10/11	9 200
Grilled chicken breast with lemon-smashed potatoes, sun-dried tomatoes, pine nuts, and balsamic vinegrette	

SIDE DISHES

Insalata Verde - 10	2 700
Fresh mixed greens with light lemon dressing	
Patate al Rosmarino	3 200
Roasted potatoes with rosemary and sea salt	
Funghi Trifolati - 9/10	3 200
Pan-fried mushrooms with parsley and garlic oil	
Caponata Siciliana - 9/10	3 200
Zucchini, Bell Pepper Aubergine, Raisins	
Patatine Fritte al Tartufo - 7	3 500
Crispy fries enhanced with truffle oil, aged Parmesan	

ARABIC FLAVORS

COLD MEZZE SELECTION - 1/7	7 900
Hummus, baba ghanoush, lebna, muhammara, Arabic bread	
RUBIAN BIRYANI - 2/7	12 900
Basmati rice with prawns, black lemon, roasted bell pepper	
CHICKEN FOGA - 5/7	11 900
Chicken, basmati rice, dried tomato, mint, saffron, cashew, mace	
LAMB FOGA - 7	13 900
Lamb, basmati rice, dried tomato, mint, saffron, mace	
BEEF KEBAB - 1/7	16 500
Harissa, fries, Arabic flat bread	

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DESSERTS

PALACE OCOA CAKE - 1/5/7 3 200

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

COFFEE OPERA CAKE - 1/5/7 3 000

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

CRÉME BRULÉE - 1/5/7 3 300

Served with red fruits

HAND CRAFTED ICE CREAM - 5/7 2 500

Contains 2 scoops of ice cream

Please ask your server for the available flavors

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