

BEHIND THE VELVET LIES
A WORLD OF QUIET LUXURY.



BAR SELECTION

CLASSICS

GRISSINI	3 490
Artisanal Italian breadsticks, Sicilian pesto, Mediterranean olive tapenade. (2,7,8)	
COLD CUTS SELECTION	5 900
Premium cured meats, olives, focaccia. (1,9)	
CHEESE SELECTION	5 500
Selection of local and international cheeses, dried fruits, grapes, nuts. (7,8)	
BEEF TARTARE	8 500
Hand-cut premium beef tartare, Cipriani style, served with toasted brioche. (1,3,7)	

SLIDERS & BRIOCHE

BRIOCHE WITH SMOKED DUCK	6 900
Toasted brioche, smoked duck ham, apple gel, crispy onion, toasted almonds. (1,7,8)	
CHICKEN POPS WITH SPICY MAYO	4 200
Crispy chicken, spicy mayonnaise. (1,3)	
MINI WAGYU SLIDERS	6 900
Grilled Wagyu beef, brioche bun, Cheddar, caramelized onion, tomato salsa, garlic aioli. (1,3,7)	

LIGHT BITES

EDAMAME	
Sea salt.	2 600
Togarashi spice. (12)	2 800
CRISPY DIM SUM	
Gourmet dim sum, ponzu sauce. (1,6)	
Vegetable (1,6,12)	5 200
Chicken (1,6,12)	5 500
Prawn (1,2,4,6,13)	5 800
TRUFFLE FRIES	3 500
Crispy golden fries, truffle oil, grated Parmesan. (7)	

CAKE SELECTION

VELVET BLUEBERRY MACARON	2 200
(1,3,8)	
OPERA CAKE	3 300
(1,3,7,8)	
MENTON LEMON TART	3 000
(1,3,7,8)	
SALTY CARAMEL	3 000
(1,3,7,8)	
RAKOCZI COTTAGE CHEESE CAKE	3 000
(1,3,7,8)	
WHITE FOREST CAKE	3 000
(1,3,7,8)	
PALACE OCOA CAKE	3 200
(1,3,7,8)	
VEGAN AVOCADO CHOCOLATE CAKE	5 000

Allergens:

1 Cereals containing gluten 2 Crustaceans
3 Eggs 4 Fish 5 Peanuts 6 Soybeans 7 Milk
(including lactose) 8 Tree nuts 9 Sulphur
dioxide / Sulphites 10 Celery 11 Mustard
12 Sesame seeds 13 Lupin 14 Molluscs

All prices are in Hungarian Forint (HUF)
and exclusive of 14% service charge.