

ATRIUM MENU

STARTERS

Trio of Mushroom Ravioli

Ricotta ravioli with wild mushroom, cream, parmesan and parsley
G,L,N,E
3500 HUF

Mangalica Croquette

Slow cooked and pulled mangalica pork croquette with parmesan and sausage
crumble, red pepper coulis
G,L,N,E
4900 HUF

Charred Zucchini

Spinach veloute, goat cheese, toasted pine nuts
G,L,N
5900 HUF

Spiced King Prawn

Apple gel, cucumber, coriander, horseradish mayo
G,L,N,Mo
6500 HUF

Cream of Pumpkin

Seeds, ginger, chili
G,L,N
3400 HUF

Hungarian Goulash

Beef, root vegetables
G,N
3900 HUF

SOUPS

CLASSICS

Confit Duck Leg

Red cabbage, onion mashed potatoes, rosemary jus
L,N,E
6 500 HUF

Chicken Paprikash

Endives, oyster mushroom, spaetzle
G,L,N,E
6 900 HUF

SALADS

Classic Caesar

G,L,N,E
4300 HUF

Chicken Caesar

G,L,N,E
4900 HUF

Prawn Caesar

G,N
5900 HUF

Superfood Salad

Feta cheese, beetroot, avocado, sprouts, walnuts, seeds
G,L,N,E
4900 HUF

Smoked Salmon

Romaine lettuce, cucumber, olives, capers, onions
N
6200 HUF

Local Pisztrang

Garlic, thyme, cherry tomato and white wine
N
7 900 HUF

MAIN COURSES

Grilled Baby Gem

Grilled romaine lettuce, satay sauce, oyster mushrooms, baby zucchini
N
4900 HUF

Beef Fillet poached in Local Red "Egri" Wine

Argentinian Beef Fillet, honey fermented garlic, roasted carrot, cauliflower steaks
L,N,E
6900 HUF

Atrium Burger

Grilled red pepper, caramelised red onion, smoked cheese, rucola, truffle mayo
G,L,N,E
6900 HUF

Chicken & Truffle

Corn-fed chicken, "cacio e pepe" mousse, grilled baby leek, yellow beets, truffle jus
G,L,N,E
8400 HUF

Pistachio Crusted Salmon

Keta caviar, citric fennel, basil, pistachio pesto
G,L,N
10 900 HUF

Veal Schnitzel

French raked milk-fed veal schnitzel, rucola parmesan salad
G,L,N,E
14 900 HUF

SIDES

French Fries / Wedges

N
1800 HUF

New potatoes

Green beans, sun-dried tomato, olives
2 800 HUF

Roasted Vegetables

N
2 200 HUF

Truffle Mashed Potatoes

L
2 800 HUF

Special sauces

Mushroom truffle / Red Wine Jus / Three Peppercorn
L
970 HUF

DESSERTS

Local Apple Pie

G,L,N,E
3 200 HUF

Vegan Lemon and Coconut

N
3 200 HUF

Corinthia Somlói Galuska

G,L,N,E
3 200 HUF

Dulce Chocolate Mousse

G,L,N,E
3 400 HUF

Royal Cake Selection

Pineapple&Mango / Pumpkin&Raspberry / Dark chocolate
G,L,N,E
3 500 HUF

Allergens: G- Gluten, C- Crabs and Shellfish, E-Egg, F-Fish, P-Peanuts, S-Soy, D-Dairy Products, N-Nuts, CE-Celery, M-Mustard, SE-Sesame Seeds, P-Pork, CF-Gluten Free, DF-Dairy Free
Traces of gluten, dairy and nuts may be found in our kitchen. If you or your guests have any food allergy or dietary restrictions, please inform the service team.

13% service charge will be added to your final bill. The entire service charge is distributed to our employees.