

RESTAURANT MENU

An empty stomach is not a good political adviser

Bon Appétit

A GOURMET EXPERIENCE

TAPAS

SELECTION OF ARTISAN OLIVES 1.600 HUF

SELECTION OF SPANISH SAUSAGES 10.800 HUF
- Allergens: Gluten Nuts Peanuts

SELECTION OF ARTISAN CHEESES WITH JAMS 6.700 HUF
- Allergens: Gluten Lactose Nuts Peanuts

“PATATAS BRAVAS” WITH SPICY ROMESCO SAUCE 1.250 HUF
- Allergens: Egg Gluten Lactose Nuts

SOUPS

SOUTHERN GOULASH 2.900 HUF
- Allergens: Celery Gluten

PUMPKIN CREAM 2.500 HUF
- Allergens: Gluten Peanuts

SALADS

CAESAR SALAD 3.700 HUF
With chicken and crispy bacon
- Allergens: Egg Lactose

SEASONAL GREEN SALAD 3.100 HUF
- Allergens: Egg Soybean

FISH

GRILLED SALMON 5.900 HUF
With seasonal vegetables and green oil
- Allergens: Fish

MEAT

RIB EYE WITH HOMEMADE POTATOES 4.700 HUF
- Allergens: Gluten

SANDWICHES & BURGERS

ALL OF THEM ACCOMPANIED BY FRENCH FRIES

CLUB SANDWICH 3.700 HUF
- Allergens: Egg Gluten Lactose

AMBASSADOR BURGER 4.600 HUF
100% Angus meat
- Allergens: Egg Gluten Lactose

VEGAN BURGER 3.700 HUF
With homemade romesco sauce
- Allergens: Gluten Nuts Soybean Sesame

PASTA & PIZZA

PENNE RIGATTE OR TAGLITELLE 3.650 HUF
At your choice:
Bolognese, Carbonara or Neapolitan.
- Allergens: Celery Egg Gluten Lactose

HOMEMADE PIZZA 3.650 HUF
At your choice
- Allergens: Gluten Lactose

DESSERTS

HOMEMADE CHEESECAKE 2.450 HUF
With red fruit coulis and cookie land
- Allergens: Egg Gluten Lactose

CHOCOLATE FONDANT CUP & VANILLA ICE CREAM 2.450 HUF
- Allergens: Egg Gluten Lactose

SEASONAL FRUIT SALAD 2.500 HUF

ICE CREAMS SELECTION 2.500 HUF
Chocolate, Lemon or Vanilla.
- Allergens: Egg Lactose

Executive Chef: Arturo Carpico.

F&B Manager: Pasquale De Lucía.

Prices with VAT and taxes included.

Hours: from 10:30 a.m. to 11:00 p.m.

Please contact 1000 for Room Service order.

This establishment has at its customers disposal information related to food allergies and intolerances. Please ask our staff for information.

