

VILLA
BAGATELLE

BAKERY • BISTRO • SALON



BREAKFAST OFFERS

ALL DAY BREAKFAST

*To go with a trusted favourite,
choose from the most popular dishes
of our 14-year history.*

Available the whole day.



EGGS BAGATELLE V	4590
toasted homemade sweet bread, poached eggs, cheddar cheese sauce, seasonal salad with sea-buckthorn dressing	
bacon	+1190
avocado	+1690
Serrano ham	+1690
smoked salmon	+2390
AVOCADO TOAST V	4290
homemade rye-bread, avocado cream, egg, seasonal salad with sea-buckthorn dressing	
goat cheese	+1290
Serrano ham	+1690
shrimp	+1890
smoked salmon	+2390
BAGATELLE BREAKFAST LF	4590
wiener, mustard, crispy bacon, fried eggs, tomato, homemade bread	
baked beans	+1190
mini hash brown	+1190
EGG BURGER WITH SALMON	4990
smoked salmon, baby spinach, fried egg, herb mayonnaise, croissant-toast	
guacamole	+790
EGG BURGER WITH BACON AND CHEDDAR	3990
fried egg, bacon, cheddar cheese, herb mayonnaise, croissant toast	
guacamole	+790

AVOCADO-BEETROOT SALAD V; LF; GF 3690

avocado, beetroot, yellow-beetroot, carrot
chestnut, soy bean

smoked salmon +1790

poached eggs +1790

goat cheese +1290

HAM AND CHEESE TOAST 3990

homemade Ardenner bread, cheddar cheese ,
prague ham, cheddar cheese sauce, herb mayonnaise

sundried tomatos +590

red onion jam +590

EGGY BREAD V 3690

homemade Ardenner bread,
sour cream, cheese

with bacon and chives +1290

TRADITIONAL WIENER 3490

mustard, mayo, red onion jam, homemade bread

FRENCH TOAST V 3890

home-made sweet bread, plum ragout,
mascarpone cream with cinnamon

PORRIDGE WITH FRESH FRUITS V; GF; LF 2690

coconut milk, honey, glutenfree oat,
seasonal fruits

nuts +790

WAFFLE V 2490

with powdered sugar

nutella +1490

forest fruit ragout, whipped cream +1490

banana, maple syrup, roasted pecan +1690

V – vegetarian

LF – lactose-free ingredients

GF – gluten-free ingredients



EGG DISHES

*All our egg dishes are made
with eggs from free-range chicken.
Give the dish more flavour
by adding a few toppings!*

Available every day until 11.30am.

HAM & EGGS 2 eggs GF; LF	2790
BACON & EGGS 2 eggs GF; LF	2790
SCRAMBLED EGGS 3 eggs GF; LF	2490
OMLETTE 2 eggs GF	2390
FRIED EGGS 2 eggs GF; LF	2190
SOFT-BOILED EGGS 2 eggs, chives GF; LF	1890

WE RECOMMEND THE FOLLOWING TOPPINGS:

smoked salmon	+1790
goat cheese	+1290
Serrano ham	+900
bacon	+900
turkey ham	+800
sausage	+800
cheese	+700
fresh spinach	+550
mushroom	+550
tomato	+550
spring onion / red onion	+550

homemade free-from roll GF; LF

+750

SEASONAL SALAD GF; LF; V 1890
lollo, frise, cherry tomato, roasted carrot,
sea-buckthorn dressing, sunflower seed

FRESH AVOCADO GF; LF 1690

CONFIT CHERRY TOMATOES GF; LF; V 1590
tomato oil, garlic, thyme

FRESH VEGETABLES GF; LF 1190

HOME-MADE SPREADS FROM BRÓT

EGG PLANT SPREAD V; GF	1690
EGG SPREAD V; GF	1590
ZACUSCA VEGETABLE SPREAD V; GF; LF	1290

PASTRIES FROM BRÓT

*Our bakers rise with the sun each day
to make our baked goods from quality ingredients.
The selection is also available to take home
from Brótpékség downstairs.*

CHOCOLATE ROLL	890
COTTAGE CHEESE PASTRY	890
CHOCOLATE-COTTAGE CHEESE PASTRY	990
BROWNIE CROISSANT	1390
WHOLE-GRAIN CROISSANT	790
CROISSANT	790
CINNAMON ROLL WITH WALNUT	850
WHOLE-GRAIN APPLE-PLUM PASTRY	750
butter	+490
jam	+790



LUNCH

*With light, seasonal and classic flavors, we make
your days feel more special.*

Available to order from 11.30.

SEASONAL MENU

BEEF CONSOMME GF; LF 2990
carrot, turnip, vermicelli

**MONTHLY CHANGING
VEGETABLE STEW V; GF; LF** 3490
Please ask our staff for today's choice!

**TOMATO PAPPARDELLE
WITH MOZZARELLA V** 4890
basil

**BEETROOT RISOTTO
WITH GOAT CHEESE V; GF** 5190
chard

CORDON BLEU 5790
mashed potato, chard
cucumber salad with sour cream +990

**BAGATELLE SALAD WITH CHICKEN
AND PARMESAN GF** 6490
sundried tomato, cherry tomato, caper,
bell pepper, mustard dressing
smoked salmon (instead of chicken) +400

GRILLED SEA BASS GF; LF 6990
beetroot, zucchini, egg plant, cherry tomato, zacusca

**BUDAPEST PORK TENDERLOIN
WITH DUCK LIVER GF; LF** 7190
fondant potato, paprika, tomato, green peas

ROSÉ DUCK BREAST GF; LF 7490
sweet potato with ginger, chestnut,
gizzard, plum ragout with red wine



VILLA CLASSICS

CAESAR SALAD **V** 3290

romain lettuce, crouton, caesar dressing

chicken breast +1790

shrimp +2790

FRIED BITES FOR KIDS **LF** 3990

chicken breast, french fries, ketchup

VENISON BURGER 5490

venison, bacon, cheddar cheese,
remoulade, tomato, cornichon

SIDE DISHES:

french fries + 1490

sweet potatoe fries + 2390

jasmine rice + 1290

mashed potato + 1290

grilled vegetables, zacusca + 2490

quinoa salad + 2490

SWEETS FROM THE KITCHEN

SWEET NOODLE CAKE **V** 3390

noodles, cottage cheese,
raisin-cream, vanilla sauce

„SOMLÓI” GLUTENFREE **V; GM** 2990

sponge, chocolate sauce, walnut,
rum, whipped cream

DRINKS

COFFEES

*Daniel Moser coffees are blended
from the finest Arabica beans
with unmistakably rich flavour.*

*Our speciality coffee blend is roasted for us by
42 Coffee, a Hungarian micro roaster.*

WITH DOUBLE SHOT +790

ESPRESSO	950
ESPRESSO MACCHIATO	990
COFFEE LUNGO	1190
AMERICANO	1190
CORTADO	1290
CAPPUCCINO	1390
CAFFÉ LATTE	1590
LATTE MACCHIATO	1590
MELANGE	1790
DUPLA ESPRESSO	1690
FLAT WHITE	1790
ESPRESSO TONIC	1790

WITH PLANT OR LACTOSEFREE MILK +390

WITH OATLY OAT MILK +450

MATCHA TONIC	1750
MATCHA LATTE	1790
CHAI LATTE	2090
HOT CHOCOLATE	1790
COCOA	1490
RUM COCOA	2890

TEA

The quality and freshness of our tea selection is guaranteed by our specialist supplier 1000 Tea. All teas are delivered directly from the plantations following a meticulous selection process.

FRESH MINT TEA	1890
FRESH GINGER TEA	1890
FRESH GINGER-MINT TEA	1990
EARL GREY	1890
ENGLISH BREAKFAST	1890
ASIAN LEMONGRASS	1890
HIBISCUS	1890
CHAMOMILE TEA	1890
FRUIT TEA	1890
ROOIBOS TEA	1890
GREEN TEA – CHÉ XANH	1890
WHITE TEA – BAI MU DAN	1990
JASMINE GREEN TEA – MOLI HUA ZHU CHA	2190
RUM TEA	2990
lemongrass tea, ginger, spiced rum	

— HOME-MADE LEMONADES —

CLASSIC 3dl / 5dl 1690 / 2190

WITH FRESHLY SQUEEZED

ORANGE JUICE 3dl / 5dl 1790 / 2290

ELDERFLOWER 3dl / 5dl 1790 / 2290

STRAWBERRY-MINT 3dl / 5dl 1790 / 2290

MATCHA LEMONADE 3dl / 5dl 1790 / 2290

IMMUNBOOSTER LEMONADE

WITH GINGER SHOT 3dl / 5dl 2690 / 3190

— HOME-MADE DRINKS —

HOME-MADE ICE TEA 3dl / 5dl 1390 / 1750
fruit / black tea / lemongrass-ginger

FRUIT CORDIAL 3dl / 5dl 1490 / 1990
sourcherry / raspberry / elderflower

BEETROOT-CARROT-APPLE JUICE home made 2590

FRESHLY SQUEEZED ORANGE JUICE 1dl 890

FRESHLY SQUEEZED

GRAPEFRUIT JUICE 1dl 1090

WITH GINGER SHOT

+1290

— DRINKS —

ACQUA PANNA / SAN PELLEGRINO 7,5dl 1990

ACQUA PANNA / SAN PELLEGRINO 2,5dl 990

DÉR JUICE 3,3dl 1690

COCA COLA / COLA ZERO /

KINLEY TONIC / GINGER 2,5dl 990

SPARKLING WINES & CHAMPAGNE

MOËT & CHANDON 0,75l	39900
MOËT & CHANDON 0,375l	24900
MOËT & CHANDON 0,2l	14900
SAUSKA Brut 0,375l	7990
SAUSKA Brut Rose 0,375l	7990
BORTOLOMIOL Prosecco Senior Extra Dry 0,75l	13900
BORTOLOMIOL Prosecco Senior Extra Dry 0,2l	4590

WINES

ETYEKI KÚRIA White 0,15l	2190
ETYEKI KÚRIA White 0,375l	4990
ST. ANDREA Napbor 0,75l	9990
ETYEKI KÚRIA Red 0,15l	2290
ETYEKI KÚRIA Red 0,375l	5190
ST. ANDREA Áldás 0,75l	11900

COCKTAILS

GIN TONIC	3890
Malfy Gin Rosa, tonic, grapefruit	
APEROL SPRITZ	3590
Aperol, sparkling wine, sparkling water	
DIRTY CHAI MARTINI	4190
coffee liqueur, vodka, espresso, chai latte	
MIMOSA	3590
sparkling wine, freshly squeezed orange juice	
HUGO	3590
sparkling wine, elderberry cordial, fresh mint	

BEERS

HEINEKEN 0,33l 1290

NON-ALCOHOLIC BEER 0,33l 1290

DIGESTIVES

AGÁRDI Apricot Pálinka 4cl 2490

GIN Malfy Rosa 4cl 2490

UNICUM 4cl 1990

VODKA 4cl 1790

NETWORK: Bagatelle_public

PASSWORD: Villa2010

Our prices include VAT.

All listed prices are exclusive of service charge.

A service charge of 15% will be added
for food and drinks consumed on the premises.

VILLA BAGATELLE

1126 Budapest, Németvölgyi út 17.

www.villa-bagatelle.com