

VILLA

BAGATELLE

BAKERY • BISTRO • SALON



ALL-DAY BREAKFAST



EGG BURGER WITH BRIE CHEESE V 3990

New York roll, Brie cheese, fried egg,
rosemary apple sauce

guacamole +790

microgreen salad +1390

EGG BURGER WITH SALMON 4 990

New York roll, baby spinach, smoked salmon,
fried egg, green herb mayonnaise

guacamole +790

microgreen salad +1390

EGG BURGER WITH BACON AND CHEDDAR 4290

New York roll, bacon, cheddar cheese,
fried egg, green herb mayonnaise

guacamole +790

microgreen salad +1390

EGGS BAGATELLE V 4890

toasted homemade brioche, poached eggs, cheddar
cheese sauce, seasonal salad with blackberry dressing

bacon +1290

avocado +1790

Serrano ham +1790

smoked salmon +2490

AVOCADO TOAST LF; V 4490

homemade durum rye - bread, avocado cream,
turmeric egg, seasonal salad with blackberry dressing

goat cheese +1390

Serrano ham +1790

shrimp +1990

smoked salmon +2490

BAGATELLE BREAKFAST LF 4590

wiener, mustard, crispy bacon, fried eggs,
confit cherry tomatoes, homemade bread

tomato baked beans +1290

rösti +1290

HAM AND CHEESE TOAST 3990

homemade Ardenner bread, Prague ham,
cheddar cheese, green herb mayonnaise

sun-dried tomatoes +590

red onion jam +590

EGGY BREAD V 3960

homemade Ardenner bread, grated cheese,
sour cream

bacon and chives +1290

confit cherry tomatoes +1290

TRADITIONAL WIENER GF; LF 3490

mustard, mayonnaise, red onion jam,
homemade bread

PORRIDGE WITH FRESH FRUIT GF; LF; V 2690

gluten-free oats, seasonal fruits,
coconut milk, honey

nuts +790

FRENCH TOAST V 3890

homemade brioche, cottage cheese cream,
basil- strawberry jam

HOMEMADE WAFFLE 2690

with powdered sugar

white chocolate-orange cream +2290

forest fruit compote +1490

Nutella +1490

whipped cream +790

banana +590

V – vegetarian

LF – lactose-free ingredients

GF – gluten-free ingredients



VEGETARIAN SPREADS & SALADS



FALAFEL STICKS

WITH HOMEMADE SPREADS GF; LF; V 4790

chickpeas, gluten-free oats, cumin, egg
eggplant dip, egg spread, minty green pea dip

EXTRA FALAFEL STICKS GF; LF; V 1490

AVOCADO-GREEN PEA BOWL GF; LF; V 3890

avocado, guacamole, green peas, baby carrot,
radish, pea shoots, sugar snap peas
roasted bell pepper and raspberry dressing

smoked salmon +1890

poached eggs +1790

goat cheese +1390

SEASONAL SALAD GF; LF; V 2290

lollo, frisée, oak leaf lettuce, cherry tomatoes,
green peas, sugar snap peas, radish,
blackberry dressing

FRESH AVOCADO GF; LF; V 1990

CONFIT CHERRY TOMATOES GF; LF; V 1790

tomato oil, garlic, thyme

MICROGREEN SALAD GF; LF; V 1390

FRESH MIXED VEGETABLES GF; LF; V 1290

EGGPLANT DIP GF; LF; V 1390

eggplant, spring onion, garlic,
whole-grain Dijon mustard, mayonnaise, parsley

EGG SPREAD GF; V 1390

egg, mayonnaise, sour cream, butter,
spring onion, mustard

MINTY GREEN PEA DIP GF; LF; V 1390

green peas, mint, pine nuts

EGG DISHES UNTIL 11:30 AM

*Choose from our dishes made
with free-range eggs!*

HAM & EGGS (2 eggs) GF; LF	2790
BACON & EGGS (2 eggs) GF; LF	2790
SCRAMBLED EGGS (4 eggs) GF; LF; V	2690
OMELET (2 eggs) GF; LF; V	2390
FRIED EGGS (2 eggs) GF; LF; V	2190
SOFT- BOILED EGGS (2 eggs) chives GF; LF; V	1890

WE RECOMMEND THE FOLLOWING TOPPINGS:

smoked salmon	+1890
goat cheese	+1390
Serrano ham	+900
bacon	+900
turkey ham	+800
sausage	+800
cheese	+700
fresh spinach	+550
mushrooms	+550
tomato	+550
spring onions / red onions	+550

homemade gluten- free roll GF; LF; V	+790
--	------

PASTRIES

CHOCOLATE ROLL	990
COTTAGE CHEESE PASTRY	950
BROWNIE CROISSANT	1390
WHOLE-GRAIN CROISSANT	790
CROISSANT	790
CINNAMON ROLL WITH WALNUT	850
WHOLE-GRAIN APPLE-PLUM PASTRY	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; GF** 2990

sponge, chocolate sauce, walnut,
rum, whipped cream

DRINKS

COFFEES

*Daniel Moser coffees are blended
from the finest Arabica beans
with unmistakeably 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
CHAMOMILE TEA	1890
FRUIT TEA	1890
ROOIBOS TEA	1890
GREEN TEA – DIAN LÜ	1890
WHITE TEA – BAI MU DAN	1990
JASMINE GREEN TEA – MOLI HUA ZHU CHA	2190

— HOMEMADE 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

— HOMEMADE DRINKS —

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

FRUIT CORDIAL 3dl / 5dl 1490 / 1990
sour cherry / raspberry / elderflower

BEETROOT-CARROT-APPLE JUICE homemade 2590

FRESHLY SQUEEZED ORANGE JUICE 1dl 890

FRESHLY SQUEEZED

GRAPEFRUIT JUICE 1dl 1090

WITH GINGER SHOT

+1390

— DRINKS —

COCA-COLA / COCA-COLA ZERO /

KINLEY TONIC / GINGER 2,5dl 990

DÉR JUICE 3,3dl 1790

ACQUA PANNA / SAN PELLEGRINO 7,5dl 1990

ACQUA PANNA / SAN PELLEGRINO 2,5dl 990

SODA WATER 1dl 190



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

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

BEERS

HEINEKEN 0,33l 1290

HEINEKEN NON-ALCOHOLIC 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