

# BRUNCH

UNTIL  
3 P.M.



VILLA  
BAGATELLE

BAKERY · BISTRO · EVENTS · ROOMS

# MOCKTAILS

## **VIRGIN MIMOSA**

2990

non-alcoholic sparkling wine, freshly squeezed  
orange juice

## **VIRGIN MANGOSA**

2990

non-alcoholic sparkling wine, mango juice

## **VIRGIN HUGO**

2990

non-alcoholic sparkling wine, elderflower cordial,  
fresh mint

## **BASIL SMASH**

2990

basil, pineapple juice, lime

## **VIRGIN APEROL SPRITZ**

3290

non-alcoholic liquor and sparkling wine,  
soda water

## **HIBISCUS KISS**

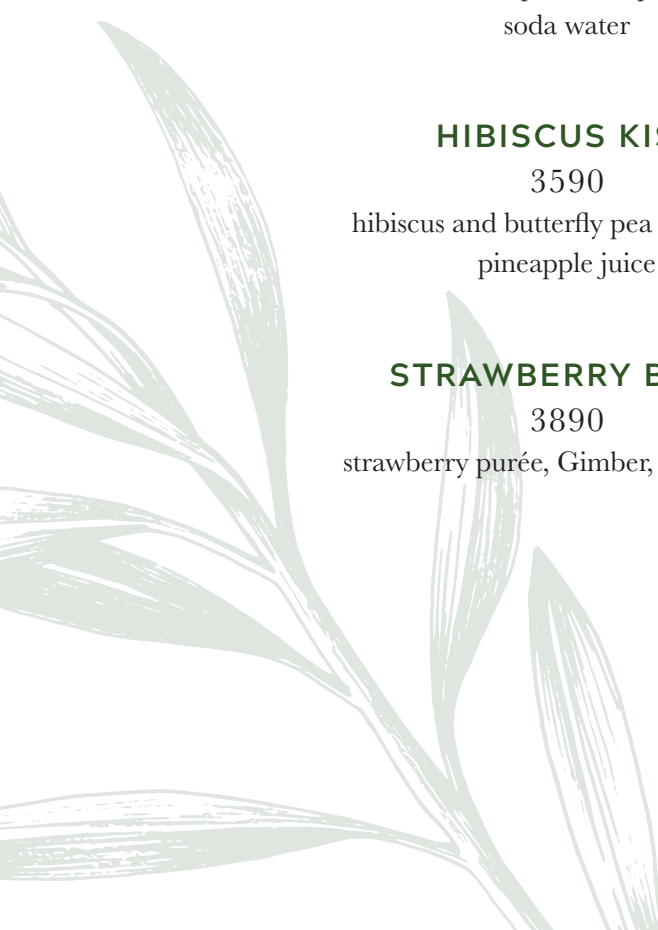
3590

hibiscus and butterfly pea flower tea,  
pineapple juice

## **STRAWBERRY BLISS**

3890

strawberry purée, Gimber, Ginger Ale



# COCKTAILS



## MIMOSA

3590

sparkling wine, freshly squeezed orange juice

## MANGOSA

3590

sparkling wine, mango juice

## BLACKCURRANT HUGO

3590

sparkling wine, blackcurrant and elderflower cordial,  
fresh mint

## APEROL SPRITZ

3690

Aperol, sparkling wine, soda water

## PASSION FRUIT APEROL SPRITZ

3890

Aperol, passion fruit purée, sparkling wine, soda water

## LIMONCELLO SPRITZ

3890

Limoncello, sparkling wine, soda water

## GIN & TONIC

3990

Malfy Gin Rosa, tonic, grapefruit



### AVOCADO TOAST LF, V

3990

homemade rye bread, avocado,  
marinated 5-minute egg, seasonal salad, lemon-raspberry dressing

*goat cheese* +1390 *serrano ham* +1390

*smoked salmon* +2690

### EGGS BAGATELLE V

4390

toasted homemade brioche, poached eggs, cheddar cheese sauce,  
seasonal salad, lemon-raspberry dressing

*bacon* +890 *avocado* +990 *serrano ham* +1390

*smoked salmon* +2690

### GOAT CHEESE EGG BURGER V

5690

New York roll, grilled fenugreek Gouda goat cheese, fried egg,  
rosemary apple sauce, arugula salad with roasted vegetables  
and mustard dressing

*guacamole* +890

### BACON-CHEDDAR EGG BURGER

5690

New York roll, bacon, Cheddar cheese, fried egg, herb mayonnaise,  
arugula salad with roasted vegetables and mustard dressing

*guacamole* +890

### SMOKED SALMON EGG BURGER

6490

New York roll, smoked salmon, avocado, poached egg, baby spinach,  
cream cheese, arugula salad with roasted vegetables and mustard  
dressing

*guacamole* +890

### BAGATELLE BREAKFAST LF

5890

Viennese sausage, mustard, crispy bacon, fried eggs, baked beans  
in tomato sauce, homemade bread

*hash browns* +1290

*crispy Spanish mini chorizo* +1990



Browse our photo menu

**OVEN-BAKED GREEN SHAKSHUKA** GF, V

3990

leek, zucchini, baby spinach, tomato, green bell pepper, brined cheese,  
baked egg

**TURKISH EGGS WITH DILL LABNEH** V

4390

dill labneh, spiced poached eggs, green chili oil, radish, baby carrots,  
toasted rye bread

**HAM & CHEESE TOASTIE**

4490

homemade Ardenner bread, Prague ham, Cheddar cheese,  
herb mayonnaise

*sun-dried tomatoes* +590

*red onion jam* +590

**EGGY BREAD** V

3990

homemade Ardenner bread, grated cheese, sour cream

*bacon and chives* –

*just the way Marci likes it* +1290

**TRADITIONAL VIENNESE SAUSAGE** GF, LF

3490

mustard, mayonnaise, red onion jam, homemade bread

**AVOCADO BOWL** GF, LF, V

3690

avocado, grilled yellow zucchini and nectarine, pomegranate  
guacamole, mint-green pea cream, corn, sugar snap peas, raspberry,  
pecan nuts, rice crisps

*smoked salmon* +1890

*poached eggs (2 pcs)* +1290

*goat cheese* +1390

**BAGATELLE CREAM SELECTION** V, LF

(for 2)

3490

eggplant spread, egg spread, mint-green pea cream, two kinds of fresh  
sourdough bread

**SEASONAL SALAD** GF, LF, V

2290

fresh salad leaves, cucumber, cherry tomatoes, sugar snap peas,  
pomelo, pistachio, lemon-raspberry dressing

**FRESH AVOCADO** GF, LF, V

1990

**FRESH MIXED VEGETABLES** GF, LF, V

1290

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**PORRIDGE WITH FRESH FRUIT** GF, LF, V

2690

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

*nuts* +790

*dried apricot and cranberries* +990

**FOREST FRUIT COCONUT YOGHURT BOWL** GF, LF, V

3690

coconut yoghurt, fresh fruits, toasted coconut chips,  
homemade honey granola

**FRENCH TOAST** V

basil-strawberry cottage cheese cream, fresh strawberries

3490

“just for the taste”

1990

**AMERICAN PANCAKES**

(3 pcs)

1590

*peach-white chocolate cream, vanilla-apricot chutney* +1790

*Nutella* +1490

*banana* +690

*raspberry sauce* +890

*maple syrup* +890

*bacon* +890



Browse our photo menu

# EGG CLASSICS

UNTIL 11:30 A.M.

**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, V  
2390

**FRIED EGGS** (2 eggs) GF, LF, V  
2190

**Recommended toppings for our egg dishes:**

*smoked salmon* +1890

*goat cheese* +1390

*serrano ham* +990

*bacon* +890

*turkey ham* +890

*grated cheese* +790

*baby spinach* +550

*mushrooms* +550

*tomato* +550

*spring onions / red onions* +550

*mini spicy chorizo* +990

*homemade gluten-free bread roll* +890 GF, LF, V

# PASTRIES FROM OUR BAKERY

**CHOCOLATE ROLL**

1190

**COTTAGE CHEESE PASTRY**

1090

**DANISH**

1290

**CINNAMON ROLL WITH WALNUT**

1190

**CROISSANT**

1090

**BROWNIE CROISSANT**

1690

**WHOLE-GRAIN CROISSANT**

1090

**WHOLE-GRAIN APPLE-PLUM PASTRY**

1090

**Head Chefs:**

**Klaudia Krebán and Zsolt Kapitány**



Browse our photo menu

# COFFEE

Our Daniel Moser dark roast blend comes from the renowned Vienna coffee manufactory. We offer our own light roast specialty coffee blend, created by the Hungarian Goosebumps micro-roastery.

## **RISTRETTO / ESPRESSO**

950

## **ESPRESSO MACCHIATO**

990

## **LONG COFFEE / AMERICANO**

1190

## **CORTADO**

1290

## **CAPPUCCINO**

1450

## **CAFFÉ LATTE / LATTE MACCHIATO**

1650

## **DOUBLE ESPRESSO**

1690

## **MELANGE / FLAT WHITE**

1790



# WARM DRINKS



## MATCHA LATTE

1890

## CHAI LATTE

2190

## UBE LATTE

2490

## COCOA

1490

small portion

950

## HOT CHOCOLATE

1790

## BABYCCINO

650

*with plant-based or lactose-free milk +390*

*with oatly oat milk / pea milk +450*

*whipped cream +790*

# FAVOURITE MATCHA REFRESHERS

## MATCHA AFFOGATO

1590

matcha, vanilla ice cream

## MATCHA-APPLE JUICE

1590

## MATCHA-ORANGE JUICE

1590

## MATCHA TONIC

1850

## STRAWBERRY MATCHA TONIC

1950

## ICED VANILLA MATCHA LATTE

1890

## ICED MATCHA LATTE

1990

strawberry / mango / blueberry / passion fruit

## MATCHA CLOUD

coconut water, coconut cream, matcha

2190



# SUMMER COFFEE SPECIALTIES



## AFFOGATO

1590

espresso, vanilla ice cream

## ESPRESSO TONIC

1850

## ICED LATTE

1650

*vanilla syrup* +290

*caramel syrup* +290

## ICED COFFEE

2890

ice cream, whipped cream

*with plant-based or lactose-free milk* +390

*with oatly oat milk / pea milk* +450

*whipped cream* +790

# 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 GINGER / MINT / GINGER-MINT**

1890

## **CHAMOMILE**

1890

## **FRUIT TEA**

1890

## **GREEN TEA – CHÉ XANH**

1890

## **EARL GREY / ENGLISH BREAKFAST**

1890

## **ASIAN LEMONGRASS**

1990

## **JASMINE-GREEN TEA - MOLI HUA ZHU CHA**

2390



# HOMEMADE LEMONADES



3 dl / 5 dl

## CLASSIC

1690 / 2190

## CUCUMBER-GINGER

1790 / 2290

## STRAWBERRY / ELDERFLOWER

1790 / 2290

## WITH FRESHLY SQUEEZED ORANGE JUICE

1990 / 2490

## IMMUNBOOSTER WITH GINGER SHOT

2690 / 3190

# FRESH JUICES

## FRESHLY SQUEEZED ORANGE JUICE 1 dl

890

## FRESHLY SQUEEZED GRAPEFRUIT JUICE 1 dl

1090

## +GIMBER GINGER SHOT 2 cl

1490

## BEETROOT-CARROT-APPLE JUICE 3 dl

2590

## GREEN ENERGY JUICE 3 dl

2590

# COLD DRINKS

**HOMEMADE ICED TEA** 3 dl / 5 dl

1390 / 1750

fruit / black tea

**MAYER FRUIT CORDIAL** 3 dl / 5 dl

1490 / 1990

raspberry / elderflower / blackcurrant

**DÉR JUICE** 1 dl

450

100% apple juice

**COCA-COLA / COCA-COLA ZERO** 2,5 dl

990

**KINLEY TONIC / GINGER ALE** 2,5 dl

990

**ACQUA PANNA / SAN PELLEGRINO** 2,5 dl

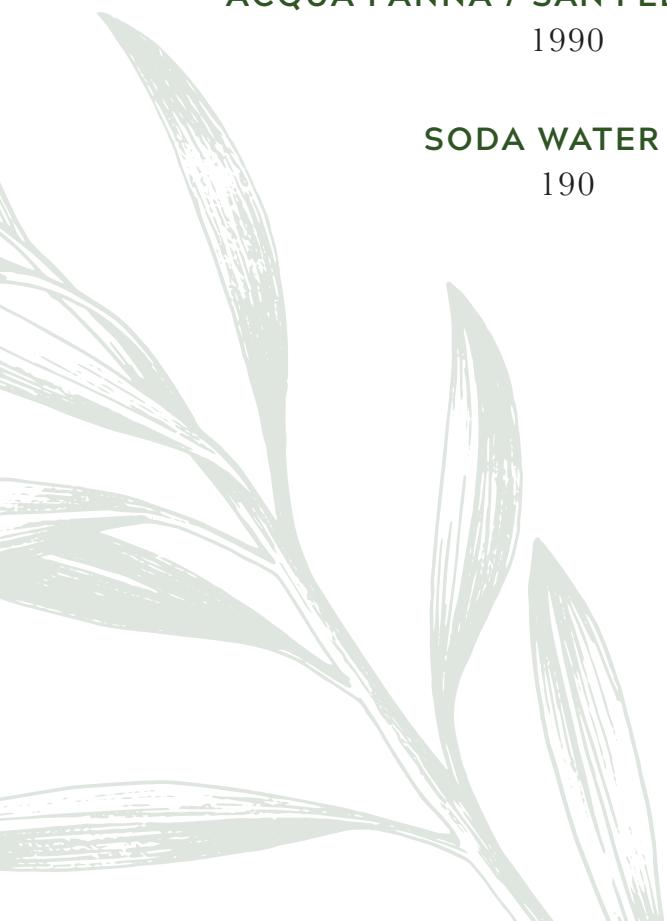
990

**ACQUA PANNA / SAN PELLEGRINO** 7,5 dl

1990

**SODA WATER** 1 dl

190



# CHAMPAGNE, SPARKLING WINES



**VILLA SANDI** 0,1 l / 0,75 l

1200 / 7800

non-alcoholic sparkling

**VILLA SANDI**

**Il Fresco Prosecco DOC Brut** 0,2 l / 0,75 l

3290 / 10900

*(Veneto, Italy)*

**VILLA SANDI**

**Il Fresco Rosé Brut** 0,75 l

9500

*(Veneto, Italy)*

**MOËT & CHANDON**

**Impérial Brut** 0,75 l

39900

*(Champagne, France)*

# WINES

**VABRIK PINCÉSZET**

**Újvilág Sauvignon Blanc 2024** 0,1 l / 0,75 l

1400 / 9500

*(Etyek)*

**LAROCHE**

**Chardonnay 2023** 0,75 l

10900

*(Languedoc, France)*

**CECCHI**

**Toscana Sangiovese 2022** 0,75 l

11500

*(Tuscany, Italy)*

**A.GERE**

**Merlot 2022** 0,75 l

12500

*(Villány)*

# BEERS

**HEINEKEN** 0,33 l

1290

**HEINEKEN NON-ALCOHOLIC** 0,33 l

1290



# DIGESTIVE

**LIMONCELLO** 4 cl

1790

**BAILEY'S** 4 cl

1890

**ZWACK UNICUM** 4 cl

1990

**AGÁRDI Apricot Pálinka** 4 cl

2490



**Bagatelle\_public**

password:

**Villa2010**

Our prices include VAT.

Prices do not include a service charge; a **15% service charge** applies for dine-in orders.



VILLA  
**BAGATELLE**  
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[www.villa-bagatelle.com](http://www.villa-bagatelle.com)