

# In-Room Dining Menu

*Tell us what you like!*

For any individual wishes or tastes please let our  
In-Room Dining service team know.  
Our acclaimed culinary team is happy to prepare your  
personal favorite at any time.



All dishes containing Gluten,  
Lactose or Nuts, we marked  
with the following letters:  
G- gluten, L- lactose, N- nuts

Please inform your waiter of any food allergies before ordering.  
All prices are charged in HUF and include VAT where applicable.  
To order please dial "In-Room Dining".

## Breakfast

### Kempinski European Breakfast **GL** 9950 per person

Freshly squeezed orange, grapefruit or carrot juice

Homemade bakery basket with croissants, pastries, whole grain rolls and your selection of white, brown or whole grain toast, butter, honey and jam

Freshly sliced fruit platter

Kempinski Bircher muesli, natural fruit or plain yogurt

European farmhouse cheeses, butchers choice of cold cuts, smoked salmon with horse radish cream

Two organic eggs, prepared to your liking and served with your choice of bacon, sausage, grilled mushroom and tomato or Scrambled eggs with your choice of ham or salmon

Tea, coffee, hot chocolate or milk

### Champagne Breakfast **GL** 16450 per person

Kempinski European Breakfast with a Piccolo bottle of Moët & Chandon (0,2 l) Brut Champagne and Prosciutto San Daniele

### Continental Breakfast **GL** 5200 per person

Freshly squeezed orange, grapefruit or carrot juice

Homemade bakery basket with croissants, pastries, rolls, butter, honey and jam

Freshly sliced fruits and natural fruit or plain yogurt

Tea, coffee, hot chocolate or milk

### Balance your Breakfast **GL** 8950 per person

Freshly squeezed orange, grapefruit, carrot or tomato juice

Organic granola with fat-free Greek yoghurt or pineapple, strawberries and mango

Low fat cottage cheese with tomato or Avocado on whole meal bread with black pepper

Egg white omelet with broccoli, mushrooms, tomatoes, peppers and fresh herbs

Tea or coffee with skimmed milk (0,1 %)

A discretionary 12% service charge will be added to your bill.

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 : indicates Balance Your Day options

## Breakfast à la carte

### Hot Dishes

French toast or Our pancakes with maple syrup or chocolate sauce **G** 2600

Miso Soup with tofu and scallion 3200

Chinese Congee with shredded chicken chili and pickled vegetables 3200

Chinese vegetable fried rice with egg and shrimp 3400

### Freshly squeezed juices

Orange / grapefruit / carrot juice 1800

### Hot Beverages

Selection of gourmet teas and herbal infusions 1800

Freshly brewed regular or decaffeinated coffee 1600

Pot of hot or cold chocolate **L** 1800

Pot of hot or cold milk from local dairy farms **L** 1300  
All served with your choice of whole, skimmed, semi-skimmed or soya milk.

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## Breakfast à la carte

### Fruit

Fresh fruit salad / sliced fresh fruits 2150

### Breakfast Cereals and Yoghurts

Cereals (a full selection of favourites are available) **GL** 1450

Cereals with berries **GL** 3050

Oat porridge served with honey, berries and milk **GL** 1450

Kempinski Bircher muesli **GL** 1900

Natural fruit or plain yoghurt **L** 1000

Fat free Greek yoghurt **L** 1000

### Egg Dishes

Boiled egg 890

Eggs Benedict **GL** 2750

Two organic eggs to your liking 1650

With additional ingredients, served with grilled tomato 2350

### Cold cuts and Fish Specialties

Selection of international cold cuts and fine farmhouse cheeses **L** 3100

Smoked and Graved Lax with horse radish **L** 3100



## BALANCE YOUR DAY

Kempinski looks beyond counting calories.

We offer dishes recommended by a medically trained nutritionist to support your well being!

Roasted beet salad **L** 4100

green apple / honey / ricotta / orange / onion

Low in calories but half of the daily amount of antioxidants.

The perfect booster of immune system.

Minestrone de vedura 2900

Minestrone is low in calories but high in vitamin A and minerals.

Roast beef Sandwich **G** 4100

whole wheat bread / arugula / figs

The whole wheat provides a multitude of vitamins, minerals and is essentially supporting the digestion along with the dietary fibre.

Grilled tiger prawns 6900

cherry tomato / padron chili / saffron rice

Fresh fruit salad 2150

A classic retreat that still fits your healthy schedule as low fat and low sugar products are used.

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## ÉS Bisztró

Explore Hungarian-Viennese flavours revealed in ÉS Bistro's menu highlights.  
Sample premium dry-aged steaks and traditional specialities of both nations updated to the 21st century.

Tokaji wine scented terrine of goose liver <b>G</b> stewed fruit compote lukewarm brioche	5400
Traditional Gulyas soup <b>G</b>	3400
“ÉS” Cheese Burger* <b>GL</b> juicy beef patty / iceberg lettuce / tomato / cheese / coleslaw / steak fries *Ask for our carb free version	5800
Fillet of Trout <b>GL</b> potato strudel / mushrooms / spinach	5600
Our grilled speciality: Sirloin <b>L</b> truffled mashed potato / small salad	8500
Dry aged Beef tenderloin seasonal vegetables / béarnaise sauce / steak fries	9400
Hungarian veal paprika stew <b>GL</b> homemade pasta / cucumber salad	5400
Lukewarm apple strudel <b>GLN</b> vanilla sauce	2400

Our Best Seller **GL** 6900  
Charcuterie & cheese platter served with 2 glasses of wine

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## Nobu Restaurant

Nobu Budapest is the first Central-European member of Nobu's worldwide dining empire, conveniently located in the Kempinski Hotel Corvinus in the very heart of Budapest. Enjoy and explore Nobuyuki Matsuhisa's new - style Japanese cuisine where traditional Japanese techniques are redefined by South American flavours.

Served from 12:00 to 23:00.

Nobu Tacos with Salmon <b>G</b> 2 pcs of finger food	6100
Nobu Tacos with Tuna or Scallop <b>G</b> 2 pcs of finger food	7500
Yellowtail Sashimi with Jalapeno 3 pcs of finger food	7900
White Fish Sashimi with Dried Red Miso 3 pcs of finger food	6700
Black Cod “New York Style” on Butter Lettuce 4 pcs of finger food	8000
Sushi Dinner 7 pcs nigiri, 1 pc Gunkan maki, 1 roll	11500
Sashimi Dinner 13-14 pcs	13500

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Kempinski Hotel  
Corvinus  
BUDAPEST

## All Day Dining

Our 24-hour in-room dining service offers the ultimate in refined private dining with a wide variety of dishes. Our chefs will be happy to assist with any dietary requirements.

Please see below for our in-room dining favourites:

'Caprese' salad <b>L</b> buffalo mozzarella / vine-ripened tomatoes / olive oil / fresh basil	4400
Caesar salad <b>GL</b> romaine lettuce / Caesar dressing / parmesan cheese / chicken breast croutons	4900
Classic Club Sandwich <b>G</b> grilled chicken breast / iceberg lettuce / tomatoes / crispy bacon / fried egg steak fries	4900
Spaghetti or Penne <b>GL</b> bolognese or fruity tomato sauce / fresh herbs / parmesan cheese	4400
Atlantic salmon <b>GL</b> saffron sauce / green asparagus / potato gnocchi	6200
"Wiener Schnitzel" <b>GL</b> veal escalop / sautéed potatoes / green salad	5800
Traditional Crème Brûlée <b>L</b> marinated strawberries	2400
Cheese board <b>GLN</b> finest local and European farmhouse cheeses / grapes / quince jelly / celery walnut / crackers	5600

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## Children's Menu

For our Little Guests

Winnie the Pooh <b>G</b> Chicken broth / vegetables / noodles	2100
Sponge Bob <b>GL</b> Fish fingers / tartar sauce	2800
Spiderman <b>GL</b> Breaded veal schnitzel / French fries	4200
Alex the Lion <b>GL</b> Our kids burger / cheese / French fries	4200
Sofia the First <b>GL</b> Pasta Penne / cheese sauce / grilled chicken stripes	2800
Shrek <b>GLN</b> Freshly baked pancake / Nutella or chocolate sauce	1500
Ice Age <b>L</b> Home made ice cup	1800



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## Beverages

### Non-alcoholic beverages

#### Mineral water

Szigetközi sparkling / still	0, 25 l	990
Szigetközi sparkling / still	1, 00 l	1900
Evian / Badoit	0, 33 l	1300
Aqua Panna / San Pellegrino	0, 75 l	2500

#### Freshly squeezed juices

Orange juice / Grapefruit / Carrot	0, 20 l	1800
Pineapple juice	0, 20 l	1950

#### Juices

Apple / Peach / Tomato / Orange	0, 20 l	980
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#### Other non-alcoholic beverages

Cola / Cola light / Sprite / Fanta	0, 25 l	990
Tonic / Ginger Ale / Bitter Lemon	0, 25 l	1100
Ice Tea	0, 33 l	990
Red Bull	0, 25 l	1800

#### Hot beverages

Pot of coffee / decaffeinated coffee	1600
Large hot chocolate	1800
Large hot milk	1300
Pot of Ronnefeldt tea of your choice: green, black, infusions	1800
Cappuccino / Espresso / Coffee Latte / Flat white	1100

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## Beverages

### Alcoholic beverages

#### Beer

Soproni (Hungary)	0, 5 l	1300
Heineken (Holland)	0, 33 l	1200

#### Champagne & Sparkling wine

	by bottle (0,2 l)	
Moët & Chandon Brut Imperial	13900	
	by bottle (0,75 l)	by glass (0,1 l)
Moët & Chandon Brut Imperial	35900	
Brimoncourt Blanc de Blancs	39900	
Veuve Clicquot Ponsardin Rosé	39900	
Dom Perignon Vintage	86900	
Louis Roederer Cristal	119900	
Furlan Prosecco DOCG	13900	2600
Sauska Tokaji Brut	11900	2300
Sauska Tokaji Brut Rosé	11900	2300

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## Beverages

### Alcoholic beverages

White wine	by bottle (0,75 l)	by glass (0,15 l)
Chardonnay Sauska, Tokaj, Hungary	10500	2500
Sauvignon Blanc Haraszthy, Etyek, Hungary	10800	2800
Pinot Gris Figula Mihály, Balatonfüred, Hungary	10800	2800
Furmint Birtok Sauska, Tokaj, Hungary	13900	2800
Chablis William Fevre, Burgundy, France	13990	
Sauvignon Blanc Yealands, Marlborough, New Zealand	15990	
Rosé wine	by bottle (0,75 l)	by glass (0,15 l)
Vylyan Rosé Vylyan, Villány, Hungary	10500	2800

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## Beverages

### Alcoholic beverages

Red wine	by bottle (0,75 l)	by glass (0,15 l)
Merlot Vylyan, Villány, Hungary	12900	2800
Cabernet Sauvignon Gere, Villány, Hungary	12900	2800
Pinot Noir St. Andrea, Eger, Hungary	12900	2800
Cuveé 7 Sauska, Villány, Hungary	19900	
Cabernet Franc Sauska, Villány, Hungary	24500	
Tignanello I.G.T Marchesi Antinori, Tuscany, Italy	38990	

Please ask our In-Room Dining team for our extended wine list.

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Corvinus

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BUDAPEST

*Kempinski*

HOTELIERS SINCE 1897