FOOD ALLERGIES AND DIETARY RESTRICTIONS

Please inquire with senior management if you have any dietary restrictions, allergies or special considerations.

1. Cereals contain gluten
2. Crustaceans
3. Eggs
4. Fish and dishes made of fish
5. Peanuts and dishes made with peanuts
6. Soybean and dishes made with soybean
7. Dairy products and dishes made with milk
8. Nuts
9. Celery and dishes cooked with celery
10. Mustard and dishes made with mustard
11. Sesame seeds and dishes made with sesame seeds
12. Sulphur dioxin
13. Lupine and dishes made with lupine
14. Molluscs and dishes made with molluscs
15. Contains pork
16. Can be made for vegetarians
17. Hot food
18. Suitable for vegans
19. Lactose free
20. Gluten free

Locally sourced ingredients

Raw ingredients from sustainable economy

ZSOLNAY·HUNGARY PÉCS 18 53

ZSOLNAY

Anantara afternoon tea by Patrizia Gucci

ANANTARA

NEW YORK PALACE BUDAPEST HOTEL

ATRIUM LOBBY HIGH TEA

Available from Monday to Sunday from 12:00–18:00

47 EUR / 16 800 HUF / person

SAVOURY BITES / KÖNNYŰ ÉTELEK

Our tea recommendation for the bites is Earl Grey tea.
A könnyű ételekhez Earl Grey teát javaslunk fogyasztani.

Duck liver on toasted brioche and fig chutney

Kacsamáj terrine, briós és füge chutney

1, 3, 8

Steak tartar
Hand chopped spicy beef with capers and shallots

Klasszikus marhatatár
Fűszeres marhahús, kapribogyó és shalotta hagyma

1, 3, 10

Cheese pollenta
Deep fried and finished with shaved truffle

Ropogós sajtos polenta szarvasgomba szeletekkel

1, 3, 7

SANDWICHES / SZENDVICSEK

Our tea recommendation for sandviches is white tea.
A szendvicsekhez fehér teát javaslunk fogyasztani.

Cured trout fillet
on whole wheat grain bread with dill and fennel mayonaise

Marinált pisztráng,
teljes kiőrlésű kenyér, kapor, édeskömény és majonéz

1, 4, 10, 19

Warm raclette
Toasted cheese sandwich with cornishons

Meleg raclette
Sajtos melegszendvics savanyúuborkával

1, 7, 16

Cucumber
The classic sandwich with cream cheese and cress

Uborkás szendvics, sajtkrém és kerti zsázsa

Scones
with and without raisin, clotted cream

Angol teasütemény mazsolával és mazsola nélkül, vajkrémmel

1, 3, 7

Patrizia Gucci

PASTRYS / SÜTEMÉNYEK

Our tea recommendation for sweets is berry sensation.
A süteményekhez berry sensation teát javaslunk fogyasztani.

Choux pastry
filled with vanilla cream and red fruit coulis

Képviselőfánk, vaníliakrém és erdeigyümölcs-püré

1, 3, 7, 8

Mini Rákóczi Cake

Mini Rákóczi torta

1, 3, 5, 7, 8

Mini chocolate cake

Mini csokoládé torta

1, 3, 5, 7, 8

Bonbon Selection

Bonbon válogatás

5, 7, 8

ENHANCE YOUR AFTERNOON TEA WITH A GLASS OF SPARKLING WINE OR CHAMPAGNE

Porcelain dream

Passionfruit puree, lime, calamansi syrup - Non alcoholic
7020 HUF/ 18 EUR

Patrizia's dream

Opera gin, Aperol, Italicus, lime, peach puree
7020 HUF/ 18 EUR

Möet & Chandon Imperial
Champagne, France

10 190 HUF / 28 EUR

Kindly be advised that the service for Afternoon Tea may take a little longer than our standard waiting time. We want to ensure that every detail of this delightful experience is meticulously prepared and presented. Your patience is greatly appreciated as we work diligently to create a memorable and enjoyable tea service for you.

Our prices are indicated in HUF and include VAT. A 15% service charge will be added to your bill. The check will be issued in Hungarian Forints, the prices on the menu in EURO are an indication and do not reflect the daily exchange rate.

Patrizia Gucci