

DRINK MENU

COFFEE

RISTRETTO 1550 HUF	RISTRETTO MACCHIATO 1900 HUF
ESPRESSO 1550 HUF	ESPRESSO MACCHIATO 1900 HUF
DOPPIO 2450 HUF	CORTADO 1900 HUF
LUNGO 1550 HUF	CAPPUCCINO 2000 HUF
AMERICANO 1550 HUF	FLAT WHITE 2600 HUF
FILTER COFFEE 2450 HUF	LATTE 2100 HUF
DECAF 1550 HUF	

ALTERNATIVE MILKS: OAT MILK, ALMOND MILK
350 HUF | 1,5 DL
EXTRA SHOT COFFEE
800 HUF

TEA

BLACK, GREEN, APPLE-ROSEHIP, GINGER- LEMONGRASS, ROOIBOS, HIBISCUS- ELDERBERRY, HERBAL	1800 HUF
MATCHA LATTE	2400 HUF
CHAI LATTE	2400 HUF

COLD-PRESSED JUICES | 1450 HUF/DL

ORANGE	
CARROT	
APPLE-WHEATGRASS	
APPLE	
GINGER	700 HUF/portion

REFRESHMENTS

WARM LEMON WATER	1-1,5 DL	1150 HUF
SYRUPS	3 DL	1890 HUF
VINEGAR SHOT	1 DL	1590 HUF

PROSECCO | 2850 HUF

BREAKFAST MENU

THE SOURDOUGH BREAD OF THE HOUSE

WITH BUTTER, BROWN BUTTER

1590 HUF

EGG DISHES, AS YOU WISH

WITH SEASONAL VEGETABLE RAGOUT/FRESH VEGETABLES AND SOURDOUGH BREAD (L M)

FRENCH OMELETTE SCRAMBLED EGGS

FRIED EGG OMELETTE

4490 HUF

TURKISH EGGS

4690 HUF

PETIT BOIS POACHED EGG WITH HOLLANDAISE SAUCE

4990 HUF

AVAILABLE, CUSTOMIZABLE TOPPINGS: CRISPY BACON +1500, PROSCIUTTO COTTO +1100,
SMOKED SALMON +2890, SELECTION OF CHEESE +1290, GOAT CHEESE +850, BABY SPINACH +750,
AVOCADO +1000, HERBS, SPRING ONIONS +500

PETIT BOIS SWEET BREAKFAST

TRADITIONAL SWEET LOAF,
BUTTER, HOMEMADE JAM

3290 HUF

PETIT BOIS SAVORY BREAKFAST

BREAD, BUTTER, BROWN BUTTER, CHEESE, GREEN PEA
HUMMUS, CREAMY ROASTED BEETROOT HUMMUS
OPTIONAL: EGG TOPPING +900.- | INTERCHANGEABLE TOPPINGS

3690 HUF

SALMON

WITH HOUSE SOURDOUGH TOAST
(CREAM CHEESE, LEMON, DILL, CAPERS, CUCUMBER)

4990 HUF

SAVOURY FRENCH TOAST

(SOUR CREAM, CHEESE, GARLIC)

3790 HUF

HOMEMADE BUN WITH FRANKFURTER SAUSAGE AND MUSTARD

3690 HUF

OATMEAL

(V, GM)

(FRESH AND SEASONAL FRUITS, NUT BUTTER, SEEDS)

3590 HUF

HOMEMADE GRANOLA

(GM)

(WITH YOGURT/GREEK YOGURT, FRESH FRUITS)

3590 HUF

V: VEGAN GM: GLUTEN-FREE LM: LACTOSE-FREE

ROOFTOP

BY PETIT BOIS