

VEGETERIAN AND VEGAN OPTIONS

To our vegan guests: still improving, but you can ask anything with no cheese, or just ask what you would like to have, and we will do our best.

BREAKFASTS

AMERICAN.....	4 230
<i>2 dl fresh juice, omlette or eggs, hot beverage of your choice</i>	
FRENCH.....	3 350
<i>2 big fresh croissants, jam, butter, toast, hot beverage of your choice</i>	
FITNESS.....	3 330
<i>Home made granola with fresh yoghurt and seasonal fruits</i>	
BRAZIL.....	3 750
<i>½ grapefruit stuffed with fruit salad, ½ grapefruit, 2 dl fresh juice</i>	
BELGIAN.....	4 210
<i>Belgian waffle with nutella, banana, whipped cream and nuts</i>	
SWEET.....	3 650
<i>American pancakes with strawberry mascarpone</i>	

SPECIAL EGG DISHES

MEDITERRENIAN OMELET.....	3 270
<i>3 eggs, zucchini, bellpepper, onions, tomato</i>	
FITNESS OMELET.....	3 030
<i>made of 3 eggs white with mushrooms</i>	
POACHED EGG VIAN STYLE.....	3 790
<i>2 eggs served on potato pancake with spinach and sauce hollandaise</i>	
<i>cooking time 20-25 minutes</i>	
LECSÓ.....	2 950
<i>tomato-paprika stew, with eggs and white bread</i>	



French toast 2 450

Served with your choice of garlic, maple syrup or fruit jam

Fresh from the Bakery

English muffin (plain)	980
Fresh croissant	1150
<i>stuffed with jam or chocolate</i>	
Fresh croissant	1050
Fresh sweet rolls basket (3pcs big)	3 050
Fresh hot panini (plain)	980
Fresh bagel	870
Butter, Jam, Peanuts cream, Cheese cream	550
<i>Daily fresh pastry special (please ask your waiter)</i>	

DAILY QUICHE

WITH
MIXED SALAD

3450

STANDARD EGG DISHES



3 EGGS, NO TOPPING
sunny side up, scrambled, omelette, boiled
2 170

HAM & EGGS 2 510

3 EGGS, ANY STYLE
with 2 toppings
2 890

TOPPINGS

ham, cheese, mushroom, chicken, tomato, salmon, vegetables, bacon

ADDITIONAL TOPPING 650



APPETIZERS

PITA.....	2 150
<i>garlic seasoned pita with chilli oil</i>	
NACHOS.....	3 080
<i>with Mexican salsa or Jalapeno Cheddar cheese sauce</i>	
GARLIC BREAD WITH CHEESE ON TOP	2 690
BRUSCHETTA WITH CHOPPED TOMATO	3 350
CAPRESE WITH BASIL	5 120
<i>fresh buffalo burrata, tomato and pesto sauce</i>	
EGGPLANT CREAM WITH PROVENCE SPICES.....	3 650
<i>served with toasts and pita</i>	
TOSCAN VEGETARIAN PLATE.....	5 150
<i>cream of artichoke and eggplant, sun dried tomato, grilled zucchini and eggplant, parmesan cheese, served with toasts and pita</i>	
BAKED MIXED FOREST MUSHROOMS	3 810
<i>vseasoned with Provence spices, baked with cheese served with grilled zucchini slice</i>	
<i>baking time 20-25 minutes</i>	

CAFE VIAN

VEGETERIAN AND VEGAN OPTIONS

SALADS

Our salads are as big as maincourse and are served with toasted bread.
Upon special request we can serve our salads with gluten free bread (420ft/slice)

- GREEK SALAD 4 290
Green salad, tomato, paprika, cucumber, onion, Feta cheese-and cream, Olive cream (tapenade)
- GRILLED CRUSTY SOIGNON GOAT CHEESE 5 390
served with rucola salad & sun dried tomatoes
- SWISS 4 490
Mixed green salad with walnut, olive, vinaigrette, sun dried tomatoes, served with melted goat cheese on toast bread
- ASPARAGUS SALAD 5 890
with burrata, baked cherry tomatoes, roasted pine nuts

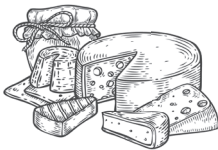
SANDWICHES

- MARGARETA 3 600
tomato, cheese, pesto, bread
- VIAN 3 600
spiced mushroom pat  on toast, grilled cheese on top

PASTAS AND SAUCES

- Paccheri pasta with tomato sauce, burrata and roasted pine nuts 6 190
- Tortellini stuffed with spinach and ricotta cheese served with garlic and chili flavoured tomato sauce 6 290
- Choose your pasta and your topping
Penne / Spaghetti / Green tagliatelle
- Arrabbiata 4 290
olives, caper, spicy tomato sauce
- Tomato sauce 4 090
- Light creamy mushroom sauce 4 850
with sundried tomato, garlic and basil
- Two-cheese sauce
Smoked goat cheese and blue cheese 4 290

- HOME MADE MILK SHAKES 3 DL / 5DL
- CLASSIC MILK SHAKES 1410 2340
banana, vanilla-almond, chocolate-hazelnut, tropical
- RASPBERRY SHAKE 1790 2730
- STRAWBERRY SHAKE 1790 2730
- GREEN LIFE 1790 2730
celery, persil, green apple, cucumber



DAILY CREAM SOUP 2490

SOUPS

- Hungarian mushroom soup 2650
- Chilled fruit soup made of seasonal fruits 2490
- French garlic cream soup with cheese topped toast 2490

SIDE DISHES

- STEAMED SPINACH WITH GARLIC 1750
- FRENCH FRIES 1550
- SPICY STEAK POTATOES 1550
- CROQUETTE 1490
- MIXED SALAD WITH VINAIGRETTE 1890
- POTATO SALAD WITH MAYONNAISE 1650
- TOMATO SALAD WITH BASIL 1550
- FRENCH LAYERED POTATOES 2 050
- GRILLED VEGETABLES 1890
- JASMIN RICE 1390
- MIXED PICKELS 1250
- GARLIC GREEN BEANS WITH OLIVE OIL, LEMON AND PARMESAN 1950

CHEESE

- FRENCH CHEESE SELECTION (120g) with toast and onion jam 3 290
- SELECTION OF HUNGARIAN AND FRENCH CHEESE served with toasted bread 5 850

FOR DESSERTS AND DRINKS PLEASE HAVE A LOOK AT THE REGULAR MENU, OR JUST ASK YOUR WAITER.