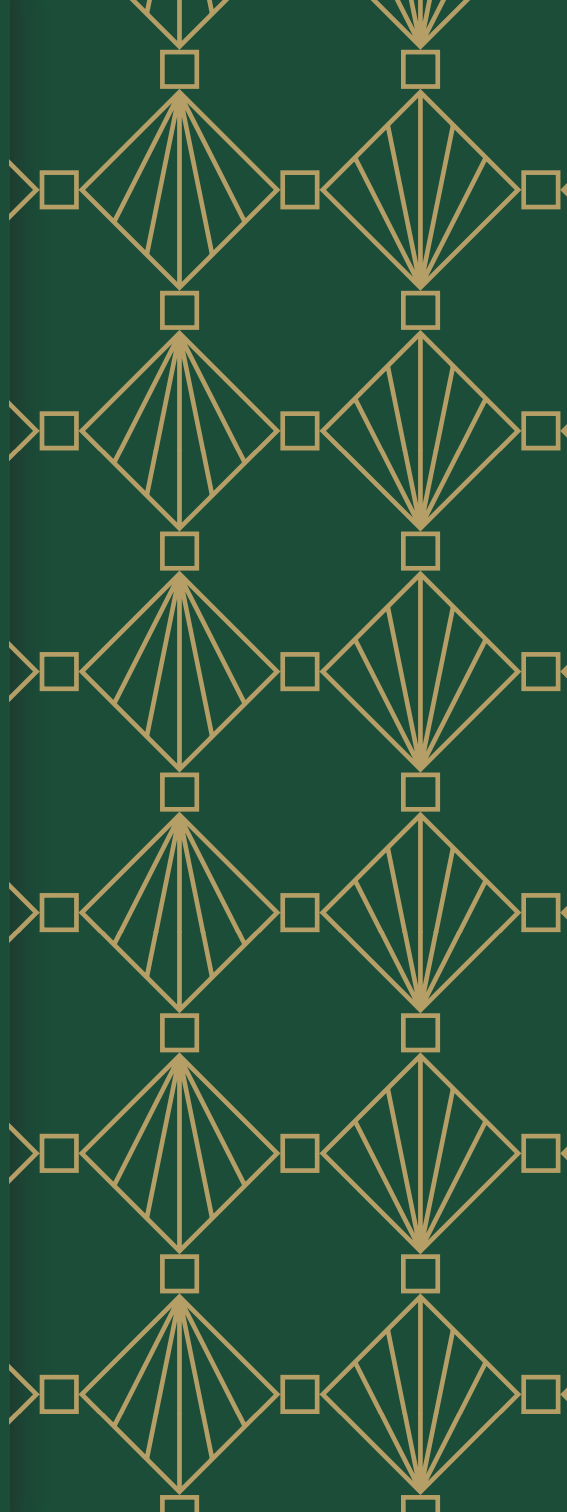


1938

Dunapark

art deco kávéház





Source: Fortepan

1976



2026

Dunapark Kávéház is Budapest's most iconic modernist coffeehouse, standing as a living symbol of Pest's café culture and progressive civic intellect since 1938.

Within its historic walls, the cultural DNA of Újlipótváros and Budapest has been shaped for generations: behind the soaring windows overlooking Szent István Park, intellectual vibrancy and social life have always found a home. Cherishing this historical heritage and the unique spirit of the place is both an honor and a profound responsibility for us.

Although much has changed over the decades, our mission remains the same: to preserve the past of Dunapark while new memories are born within its walls.

Dunapark



Brunch / Breakfast



Eggs Benedict - Smoked salmon

sauce Hollandaise with brown butter,
fresh vegetables, sourdough bread

1,3,4,7

4 700.-



Eggs Benedict - Juicy beef pastrami

sauce Hollandaise with brown
butter, fresh vegetables,
sourdough bread

1,3,7

4 600.-



Eggs Benedict - Guacamole

sauce Hollandaise with brown butter,
fresh vegetables, sourdough bread

1,3,7

4 400.-





Brunch / Breakfast



Classic egg dishes



scrambled eggs 1,3	2 600.-
omelette 1,3	2 600.-
Optional extra toppings: mushroom / ham / cheese	3 200.- *
ham & eggs 1,3	2 900.-

* Price including the extra topping.



At the beginning of the 20th century, today's Újlipótváros was still a working-class neighborhood on the outskirts of Budapest, filled with mills, factories, and industrial sites. The elegance of the area was brought about by the layout of Szent István Park, which introduced greenery, fresh air, and the proximity of the Danube into the dense urban fabric. It was in this context that the Dunapark Building (Pozsonyi út 38–40–42) was constructed between 1935 and 1936, commissioned by the Alföld Sugar Factory. Designed by the brilliant architectural duo Béla Hofstätter and Ferenc Domány, it was considered the most modern and elegant luxury apartment building of its era.

Dunapark Kávéház was not merely an eatery, but rather a community space where social life unfolded. Morning and evening rituals: In the morning, local citizens gathered here to read the latest newspapers and discuss politics or stock market news. In the afternoon, families coming from the park filled the gallery and terrace, while in the evening, the artistic community, either preparing for or returning from the theater, took their place.



Home-made sourdough savory French toast



melting Gouda cheese,
spiced labneh, tasty salad

1,3,7

3 400.-



Shakshuka maghrebi



soft-boiled egg, fresh sourdough
bread, cumin, smoked pepper,
cayenne pepper

1,3

3 900.-



Steaming Vienna sausage



fresh sourdough bread,
apple mustard, tasty salad

1,10

2 900.-

Brunch / Breakfast

Cinnamon French toast

golden-brown brioche, strawberry ragout, honey-cinnamon flavoured sour cream

1,3,7

3400.-



Croissant

i Already found on menus in the 1940s as a buttered crescent roll.

butter, jam, nutella

1,3,7

1700.-

Tiramisu French toast

golden-brown brioche, vanilla flavoured mascarpone, Dutch cocoa, coffee cream

1,3,7

3700.-

The elegance of tiramisu meets the comfort of brioche: golden-toasted, fluffy brioche and smooth coffee mascarpone cream with a touch of cocoa - a cozy rendezvous between Italian elegance and French toast.



Flódni French Toast

golden-brown brioche, apple, walnut, poppy seed, honey, vanilla sauce

1,3,7,8

3600.-

French toast inspired by the classic flódni: golden-baked brioche french toast served with a walnut, poppy seed, and apple filling on the side. Served warm with vanilla custard and lightly caramelized apples, offering a nostalgic yet modern dessert experience.



When it opened its doors in 1938, the café was furnished with specially designed Thonet-style chairs and floral red upholstery. It was home to the first curved, wood-paneled bar counter in Hungary.



Shared & small plates

Let's dip!

Light dishes for any time of day

Dunapark cream selection for two

labneh, guacamole, egg spread with
goose fat and onion, hummus,
fresh sourdough loaf

1,3,7,10,11

4 900.-



Labneh

pomegranate, fresh vegetables,
olive oil, fresh sourdough loaf

7

2 500.-



Egg spread with goose fat

crispy fresh vegetables,
fresh sourdough loaf

3,10

2 500.-



Creamy hummus

crispy baked chick-pea, fresh
vegetables, fresh sourdough loaf

11

2 500.-



Coriander flavoured guacamole

crispy fresh vegetables,
fresh sourdough loaf

2 500.-

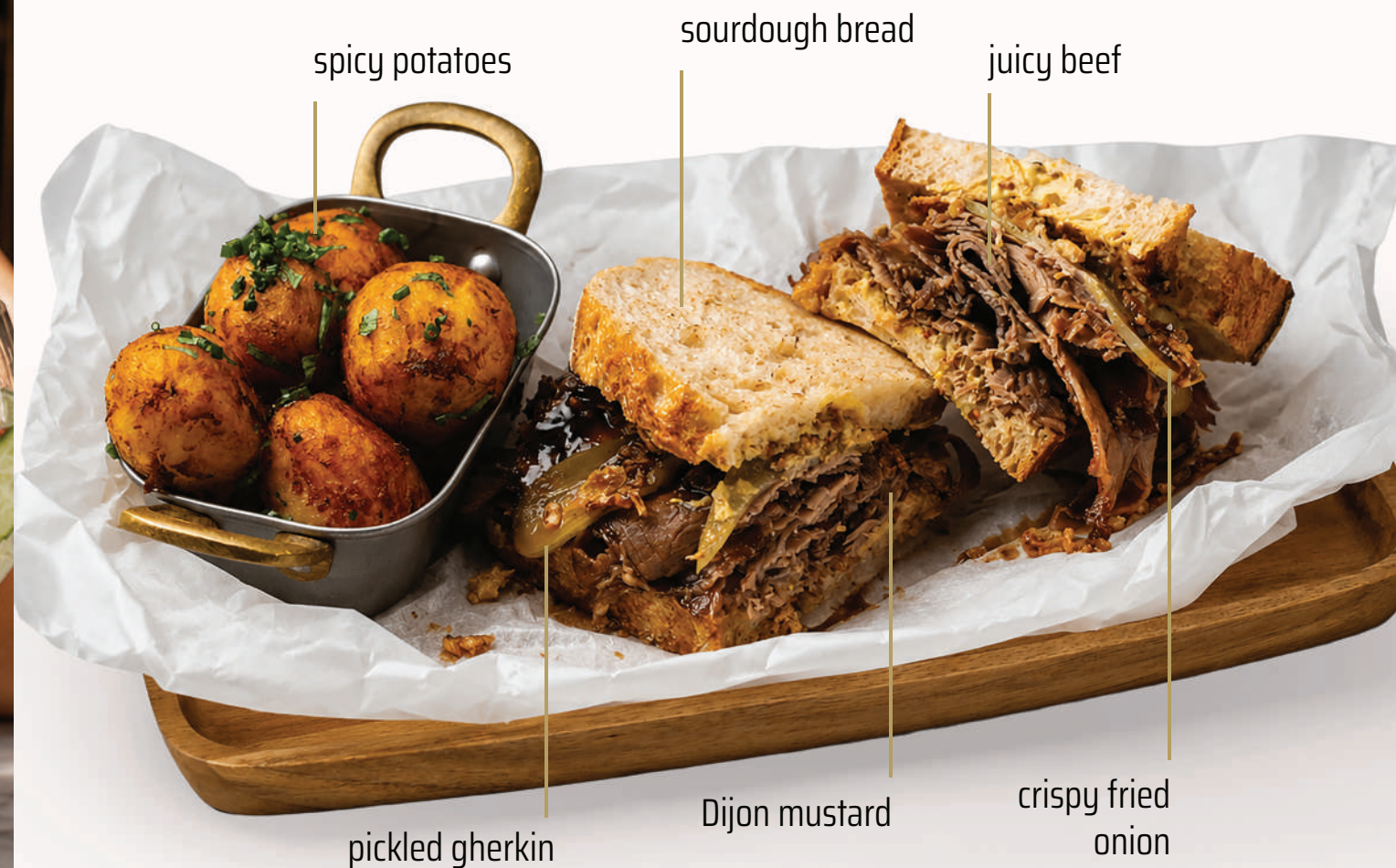




Pastrami – The legend of New York, Dunapark style

This classic, which traveled from Eastern European roots to the iconic delis of New York, is prepared according to our own recipe. We marinate the beef brisket in a coriander and mustard seed brine, season it with our custom spice blend, and cook it sous-vide for 72 hours until melt-in-your-mouth tender. Before serving, we slice it paper-thin, sear it in a hot skillet, and crown it with homemade jus and pickled cucumbers for a truly juicy and heavenly dish.

Pastrami served on sourdough bread 6 600.-
1,10



Dunapark tip: Why wait for lunchtime? Extraordinary flavors know no time of day!

Shared & small plates



Sautéed prawns



Romaine lettuce, Caesar dressing, crouton, cocktail tomatoes
1,2,4,7

5 300.-



Inspired by the Mies van der Rohe style, its windows sank entirely into the floor, opening the café toward the—then un-fenced—Park, while a giant illuminated sign on top of the building carried Dunapark's fame across the Danube to Buda. The building housing the café was designed as early as 1936 to feature a retractable-roof cinema, a roof garden, and a gym, though these were only partially realized.



Caesar salad variations

Romaine lettuce, Caesar dressing, crouton, cocktail tomatoes

Classic
1,4,7

3 800.-

Spiced fried chicken
1,3,4,7

4 800.-



Spiced fried chicken



baked vegetables, creamy hummus, cous-cous, pomegranate, fresh sourdough loaf
1,3,11

4 800.-



Dunapark Superfood variations

Vegetarian



baked vegetables, creamy hummus, cous-cous, pomegranate, fresh sourdough loaf
1,11

3 800.-



Sautéed prawns



baked vegetables, creamy hummus, cous-cous, pomegranate, fresh sourdough loaf
1,2,11

5 300.-

Spoon dishes - soups

A bowl of warmth any time of day.

Mint flavoured young pea soup 2 600.-

7

The soup that rewrote history.

Matzo ball soup (known in Yiddish as kneydlekh mit goikh) originates from the kitchens of the Ashkenazi Jewish communities of Central and Eastern Europe.

It all started with a piece of unleavened bread: matzo. Matzo, the unleavened bread, is one of the most important symbols of Judaism. Its history traces back to the Exodus from Egypt, when there was no time for the dough to rise. From this simple bread, the Ashkenazi communities of Central Europe created something truly extraordinary: soft, hearty matzo balls served in a rich meat broth.

By the 19th century, no Sabbath table in the Jewish homes of Poland, Ukraine, and Hungary was complete without it. Later, when families set off for the New World, they carried their most cherished treasures not in trunks, but in their recipes. America quickly fell in love with it, dubbing it "Jewish penicillin," because this long-simmered, golden soup with giant matzo balls swimming in it not only satisfies the appetite, but warms the soul.

A bowl of love, across generations.

Mazzoth dumpling soup

1,3,9

2 800.-

Mains – Large Plates



In the 1960s, the café was renovated according to the taste of the era, but later closed. In the 1990s, it operated as a furniture store and jewelry shop, before finally being reborn as a coffeehouse in 2006.



Beef in creamy mustard sauce (Hungarian-style vadas)



toasted mazzoth dumpling, mustard seed, caper, whipped sour cream

1,3,7,9,10

5 900.-

The great culinary misconception that conquered the dining table: the story of Vadas. Despite what its Hungarian name suggests (vadas implies game meat), Vadas is no longer made from wild game today, thanks to a stroke of genius from 18th- and 19th-century Austro-Hungarian aristocratic and bourgeois kitchens. Chefs began pairing the piquant, root-vegetable, vinegar-mustard sauce—originally served with game—with tender beef. Due to the sublime flavor combination, the name simply stuck.

Dunapark cholent



crispy-baked goose leg,
traditional cholent egg, red
beans, tomato, goose fat,
pearl barley

1,3

7 900.-

Time travel in the kitchen
The story of sólet (cholent) is all about patience. Our cholent follows tradition: baked in the oven at a low temperature for nearly 12 hours, allowing the flavors to become deep, rich, and truly concentrated.

We elevate this classic base with a sous-vide goose leg, seared to a crisp skin right before serving. Thus, the cholent preserves its traditional, slow-cooked character, while the goose leg adds a tender, juicy, and elegant touch to the dish.





Chicken paprikash (Hungarian chicken paprikash)

leg fillet, egg noodles,
vinegar lettuce

1,3,7

5 200.-



White wine flavoured king prawn tagliatelle

butter, garlic, white wine,
parsley, tagliatelle

1,2,3,7

5 900.-

Spiced fried chicken pieces

crispy spiced potatoes,
fresh tomato salad

1,3

half chicken (breast, leg and wing) 6 900.-

chicken breast, -leg, or wing 5 400.-

Little Elves' Menu: fried chicken breast 2 900.-



Pan-seared salmon fillet, crispy skin

fig salad with
Feta and lentil

3,4,7

6 300.-



Spiced cauliflower steak

curry, green herbs flavoured
cous-cous

4 900.-



Smoky eggplant

spiced labneh,
baked vegetables

7

4 400.-



Desserts

FINALE - sweet temptations

Soft cottage cheese dumplings

warm strawberries,
cinnamon flavoured sour cream

1,3,7

2 700.-



Soft chocolate cake

salted caramel, home-made
whipped cream

1,3,7

2 900.-



Few coffeehouses in Budapest can boast having operated in the exact same location for nearly nine decades. Dunapark's history has seen renovations and functional changes, but it's role as a coffeehouse has endured to this day.



Pozsonyi Guba –
Hungarian poppy seed bread pudding 1,7

2 800.-

soft and crisp buttery brioche,
vanilla custard (crème Anglaise),
poppy-seed

Poppy seed bread pudding (Mákos guba) is one of the best-known holiday desserts in Hungarian cuisine, becoming a favorite across generations with its simple ingredients. Layers of fluffy brioche are combined with rich poppy seeds and vanilla, then served with a silky crème anglaise to make these classic flavors feel both comforting and elegant.

Dunapark Rolls

Pistachio roll

A pastry roll made from soft, buttered yeast dough, filled with rich pistachio cream and sprinkled with crunchy pistachios.

1, 3, 7, 8

2 490.-



Raspberry – chocolate roll

A pastry roll made from buttered yeast dough, filled with dark chocolate, raspberries, and finished with a light chocolate glaze.

1, 3, 7

2 490.-



Almond – caramel roll

A pastry roll made from buttered yeast dough with silky caramel cream, toasted almonds, and a lightly caramelized top.

1, 3, 7, 8

2 490.-



Coffees

Espresso **1 180.-**

Ristretto **1 180.-**

Americano **1 280.-**

Cappuccino **1 480.-**

Café Hafuch "Latte Macchiato" **1 580.-**

Melange **1 680.-**

Cortado **1 380.-**

Doppio **1 680.-**

double espresso

Flat White **1 780.-**

double ristretto, fresh steamed milk

Viennese Almond **2 380.-**

almond syrup, lungo coffee, whipped cream, almond flakes

Pistachio Cappuccino **2 680.-**

espresso, premium pistachio cream, steamed milk, milk foam, topped with crushed pistachio

Baileys Latte **2 680.-**

Baileys, espresso, steamed milk and hot milk foam

Irish Coffee **2 780.-**

lungo coffee, Irish whiskey, brown sugar syrup, cold whipped cream

COFFEE STORY

Americano according to Miki Fenyő: Order an espresso with hot water served separately, then mix them to your own taste.

You can also request your coffee with plant-based milk:

Almond milk / Coconut milk /
Rice milk / Oat milk 0,1l **290.-**



At the beginning of the 20th century, factories, warehouses, and gardens stood on the site of today's Szent István Park. The creation of the park was a conscious urban planning decision that gave a new character to the entire district.

Dunapark was not just a café, but one of the most vital meeting points in Újlipótváros. Writers, artists, doctors, lawyers, and local residents alike gathered here.



Dunapark Affogatos

Cinnamon affogato

espresso, 1 large scoop vanilla ice cream, cinnamon dusting, served with coffee cookie

2 350.-

An interplay of temperatures and textures with a pinch of spicy warmth. The bittersweet contrast between cold, silky vanilla ice cream and hot, full-bodied espresso is completed by the aroma of cinnamon. A refined coffeehouse ritual that creates a complex experience from simple ingredients.



Raspberry affogato

espresso, 1 large scoop vanilla ice cream, freeze-dried raspberry topping, served with coffee cookie

2 350.-

A meeting of modern elegance and the fruity freshness of raspberries. The bright, subtly tart sweetness of vanilla ice cream forms an exciting contrast with hot, full-bodied espresso. Together, the vibrant fruity aromas and the depth of the coffee create a fresh yet rich affogato experience that is light and bold all at once.

Pistacchio affogato

espresso, 1 large scoop vanilla ice cream, crushed pistachio topping, served with coffee cookie

2 350.-

A union of modern luxury and Italian tradition. The salty-sweet, crunchy richness of roasted pistachios provides a creamy contrast to cold ice cream and hot, full-bodied espresso. An elegant dessert experience that will instantly become your favorite with its vibrant color and nutty notes.



NewGen Drinks

The bumblebee

vibrant citrus acidity, full-bodied coffee bitterness softened with silky honey

2 580.-



Cloud-coffee

100% coconut water, espresso, barista milk, ice

2 180.-



Duna breeze espresso

elderflower syrup, premium tonic, espresso, rosemary sprig, ice

2 350.-



Matchas

Vanilla
matcha latte

matcha cold foam,
oat milk,
vanilla syrup

2 580.-



Iced strawberry
matcha latte

matcha cold foam,
strawberry purée,
oat milk, ice cubes

2 580.-



Iced mango
matcha latte

matcha cold foam,
mango purée,
oat milk, ice cubes

2 580.-



Dirty matcha
iced latte

matcha cold foam,
milk, espresso,
ice cubes

2 580.-



Ice Coffees

Classic
iced coffee

espresso, chocolate sauce,
2 scoops vanilla ice cream,
cold milk, whipped cream, ice

2 580.-

A traditional, creamy, and refreshing
coffee experience with vanilla ice cream
and a rich crown of whipped cream.



Dunapark pebble
iced coffee

espresso, 2 scoops vanilla
ice cream, cold milk,
whipped cream, chocolate
sauce, crushed "Dunakavics"
candy, ice

2 580.-

Nostalgic, nutty-chocolatey,
and crunchy textures.



Salted caramel
popcorn iced coffee

espresso, 2 scoops vanilla
ice cream, salted caramel
sauce, cold milk, whipped
cream, popcorn, ice

2 680.-

A liquid cinematic experience
with a salty-sweet contrast,
served with extravagant flair.





Fresh “Nana” Mint tea

“Nana tea (mint tea) is one of the most famous beverages of the Middle East and North Africa, serving as a symbol of hospitality and community life. Nana means mint in Arabic.

The mint tea known today was born in Morocco during the mid-19th century. During the Crimean War, British merchants brought gunpowder green tea from China to Morocco, where locals brewed it with fresh nana mint and plenty of sugar. The drink quickly spread across North Africa and the Middle East.

The foundation of authentic nana tea is *Mentha spicata* ‘Nana’ (spearmint), which has a softer, sweeter flavor than the peppermint common in Europe, making it an excellent pairing for green tea.

Preparing the tea is a traditional ceremony: the green tea is rinsed, boiled with sugar, and then fresh mint is added. When served, it is poured from a height into small glass cups to cool, aerate, and create a layer of foam on top.

In Morocco, the tea is usually made from strong green tea, lots of mint, and plenty of sugar, whereas in the Levant and Gulf states, black tea variations are also common, prepared with less sugar and occasionally flavored with sage or cardamom.

Today, nana tea remains an integral part of daily life: a symbol of respect and hospitality at family gatherings, business meetings, and when receiving guests.”

1 880.-

fresh, authentic mint, hot water,
honey / brown sugar served separately

Loose-leaf teas

English Breakfast black tea	1 880.-
Earl Grey black tea	1 880.-
Bio Hello Morning herbal tea	1 880.-
Bio japán Sencha green tea	1 880.-
Bio ginzeng-ginger herbal tea	1 880.-
Bio Rooibos vanilla tea	1 880.-
Mango-maracuja fruit tea	1 880.-
Forest berries fruit tea	1 880.-
Bio camomile tea	1 880.-
Bio peppermint tea	1 880.-
Bio Moringa Detox tea	1 880.-

 Premium loose leaf teas in fabric filters served with honey / brown sugar

Lemonades

Classic lemonade

lemon juice, sugar syrup,
fresh lemon, fresh orange
and fresh lime, orange juice,
soda water, ice

1 780.-



Amethyst lemonade

premium blueberry purée,
fresh lemon juice, soda water,
fresh lemon, fresh blueberries,
fresh basil leaf, ice

1 980.-



Strawberry-basil lemonade

strawberry purée,
fresh lemon juice,
soda water,
fresh basil leaf, ice

1 980.-



Limonana

lemon juice, sugar syrup,
fresh mint, soda water,
fresh lemon, ice

1 980.-



Ice Teas

Home-made peach ice tea 1 880.-

Home-made yuzu ice tea 1 880.-

Home-made elderberry ice tea 1 880.-

Freshly Squeezed & Blended Juices

Squeezed orange juice 0,2 l 2 180.-

Squeezed pink grapefruit juice 0,2 l 2 380.-

Fresh apple juice 0,2 l 1 580.-

Fresh apple-peach juice 0,2 l 1 580.-

Water

Filtered still water viz 0,5 l 950.-

Filtered sparkling water 0,5 l 950.-

Zero Proof / Mocktails

Yuzu-basil smash - mocktail

yuzu purée,
fresh basil leaf,
lemon juice, tonic water,
dried lemon slice, ice

2 980.-

Ginger-berrycooler mocktail

strawberry purée, lemon juice,
ginger beer, fresh mint leaf,
dried lemon slice, ice

2 980.-



Noir royal - mocktail

blueberry purée, fresh lime juice,
tonic water, fresh blueberries,
fresh basil leaf, dried lime slice,
ice

2 980.-

Tanqueray gin 0.0% & tonic

Tanqueray 0.0%, tonic water,
fresh lime wedges, juniper berries,
dried lime slice, ice

3 380.-



Spritzes

Amalfi limoncello spritz

Limoncello, prosecco, soda water, lemon slice, ice, fresh basil leaf, dried lemon slice

3 780.-



Aperol spritz

Aperol, prosecco, soda water, orange, ice, dried orange slice

3 780.-



Hugo

elderflower syrup, prosecco, soda water, fresh mint, lime, ice, dried lime slice

3 780.-



Dunapark Mojitos

Classic mojito

Plantation 3 Stars rum, fresh mint leaf, lime wedge, sugar syrup, soda water, ice

3 680.-



Rouge mojito

Plantation 3 Stars rum, strawberry purée, fresh mint leaf, lime wedge, sugar syrup, soda water, ice

3 780.-



Spiced fruity mojito

Captain Morgan Spiced rum, passion fruit purée, blueberry syrup, sugar syrup, lime wedge, mint leaf, soda water, ice

3 880.-



Dunapark cottage cheese strudel - Captain & Ginger

Captain Morgan Spiced Rum, lime wedge, ginger ale, ice, dried lime slice

3 780.-



Hendrick's gin & tonic

Hendrick's Gin, cucumber ribbon, Indian tonic water, rosa pepper, ice

4 480.-



Tanqueray gin & tonic

Tanqueray Gin, Indian tonic water, lime wedge, juniper berries, ice

4 480.-



Tarsier Lychee & Raspberry Gin & Tonic 5 580.-

Tarsier Lychee & Raspberry Gin, tonic water, grapefruit, rosemary, hibiscus, ice



Beers



Peroni 0,3 l	1 680.-
Peroni 0,5 l	2 280.-
Peroni 0.0% 0,33 l	1 680.-
Reketye Sour Universe - Sour Cherry 0,33 l (4%)	2 680.-
Reketye Heavy Baby in El Dorado 0,33 l (7%)	2 680.-
Reketye BlackIpa 0,33 l (6,5%)	2 680.-

Sparkling Wines



Vinicola Bianco Frizzante 0,15 l	1 980.-
Törley alcohol free 0,2 l	2 680.-
Törley alcohol free 0,75 l	6 480.-
Hungária Extra Dry 0,2 l	3 680.-
Hungária Extra Dry 0,75 l	13 800.-
Kreinbacher Classic Brut 0,75 l	24 800.-
Borgo Molino Prosecco Treviso Brut Doc 0,75 l	22 800.-
Moet Brut Imperial 0,75 l	55 800.-



Wines



	0,15 l	0,75 l
Lisicza - Zöldveltelési (Pécs)	1 880.-	9 400.-
Nyakas - Irsai Olivér (Etyek-Buda)	2 480.-	12 400.-
Dubicz - Rosé (Mátra)	1 980.-	9 900.-
Lelovits - Rosé cuvée (Villány)	2 480.-	12 400.-
Ikon - Merlot (Balaton)	2 480.-	12 400.-
Trulli - Negroamaro 2024	3 280.-	16 400.-
Sauska Cabernet Franc		24 800.-
Spinelli - la Tessa Pecorino 2025		18 500.-
Váli - Márton Bora rosé (Badacsony)		13 600.-
Trulli - Primitivo Lucale 2023		19 800.-

Tóth Zoltán - 3 puttongos aszú 0,1 l	3 680.-
Tóth Zoltán - 3 puttongos aszú 0,5 l	18 400.-

Spirits

Baileys Irish Cream (4cl)	1 580.-
Zwack Unicum (4cl)	1 880.-
Unicum Riserva (4cl)	2 880.-
Zwack Kosher Plum pálinka (4cl)	2 180.-
Jägermeister (4cl)	1 880.-
Tubi 60 (4cl)	2 880.-
Jameson (4cl)	2 180.-
Laphroaig 10Y (4cl)	3 480.-
Absolut (4cl)	1 880.-
Diplomático Reserva Exclusiva (4cl)	2 880.-
Hennessy VSOP (4cl)	3 980.-
Árpád Silver Apricot Pálinka (4cl 40%)	3 280.-
Árpád Fruit-aged Black Cherry Pálinka with whole fruit (4cl 40%)	2 980.-
Árpád Silver Quince Pálinka (4cl 40%)	3 280.-

Soft Drinks

Coca-Cola 0,25 L	1 350.-
Coca-Cola Zero 0,25 L	1 350.-
Fanta 0,25 L	1 350.-
Sprite 0,25 L	1 350.-
Kinley Ginger Ale 0,25 L	1 350.-
Kinley Tonic 0,25 L	1 350.-
Red Bull Classic 0,25 L	1 980.-
Red Bull SugarFree 0,25 L	1 980.-
Ginger Beer 0,33L	1 980.-

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The Dunapark House was built between 1935 and 1936 based on the designs of Béla Hofstätter and Ferenc Domány. The luxury apartment building complex is an outstanding work of Hungarian modern architecture, which still defines the image of Újlipótváros today.

● ● ●

Allergens



1. Cereals containing gluten.
2. Crustaceans and products thereof.
3. Eggs and products thereof.
4. Fish and products thereof.
5. Peanuts and products thereof.
6. Soybeans and products thereof.
7. Milk and products thereof.
8. Nuts (i.e. almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia or Queensland nuts) and products thereof.
9. Celery and products thereof.
10. Mustard and products thereof.
11. Sesame seeds and products thereof.
12. Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO₂.
13. Lupin and products thereof.
14. Molluscs and products thereof.

Cultural collaboration



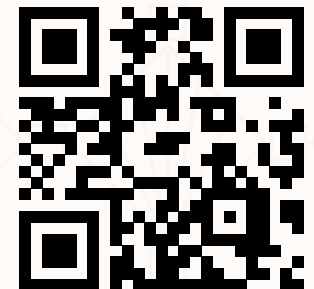
For decades, the Dunapark and Újlipótváros have been a home to stories, art, culture, and meaningful encounters. We wish to continue this tradition. Do you have a story about this neighborhood? Do you feel a personal connection to the Dunapark? Are you organizing a cultural event, are you an artist, or do you have an idea you would like to share with others? Please reach out to us—we are curious to hear you and your story.

Contact us!

 asztalfoglalas@dunaparkkavehaz.hu

Dunapark

The iconic living room of Pozsonyi út



Website

Prices include VAT and are in Hungarian Forints (HUF).
A 15% service charge will be added to the bill.



1938
Dunapark
art deco kávéház