

# SUNDAY BRUNCH

## SEAFOOD TOWER

Fresh oyster  
Salmon sashimi  
Shrimp cocktail  
Cold poached green mussels  
Peruvian seabream Ceviche

## BRUNCH BUFFET

### SALAD BAR

Cherry tomato  
Carrot  
Cucumber  
English celery  
Baby spinach  
Arugula  
Caesar salad station

### APPETIZERS

Beef carpaccio  
Tomato gazpacho  
Beetroot, goat cheese salad  
Tuna tataki  
Deer tartare, brioche  
Cinnamon fig, yogurt, granola  
Mini ricotta cheese bruschetta, roasted cherry tomato  
Local and international cheeses  
Local and international cold cuts

## SOUP OF THE DAY

## PASTA STATION

## CHEF'S CARVING STATION

## PIZZA OF THE DAY

### SERVED TO TABLE

#### Burrata

Cherry tomato, pesto, arugula

#### Shaksuka

Chef's special, base shaksuka,  
cube potato, zucchini, cumin

#### Avocado-Trout Toast

Fresh avocado, toast, trout, pea cress

#### Truffle eggs benedict

Parma prosciutto, toasted croissant

#### Scrambled eggs

English muffin, smoked salmon, sour cream

#### Waffle

Amarena cherries and mascarpone cream

#### French toast

Brioche with berries, maple syrup

## DESSERTS

White forest cake  
Raspberry velvet cake  
Rákóczi cottage cheese cake  
Salty caramel cake  
Tiramisu  
Tokaj wine crème brûlée  
Assorted macaron selection  
Mom's apple pie  
Somlói sponge cake  
Seasonal sliced fruit  
Chocolate fountain

*Along with our classical Sunday Brunch items, we spark curiosity with a monthly rotating selection of culinary delights.*

Regarding special dietary requirements, please contact your server.  
• HUF 26 9000 per person  
• Children under the age of 6 dine complimentary and children between 6-12 years are invited to enjoy a 50% discount.

The Ritz-Carlton, Budapest • HU-1051, Budapest Erzsébet tér 9-10.  
For reservations please call us at **+36 1 429 5653**  
or email us at [restaurantbudapest@ritzcarlton.com](mailto:restaurantbudapest@ritzcarlton.com)  
A 14% service charge will be added to the final bill.