



THE RITZ-CARLTON  
BUDAPEST

# COMING HOME FOR CHRISTMAS

Let us invite you for a home-like experience throughout the holidays - leaving you time to reminisce with your loved ones over precious memories of the past, while we create new ones to look back upon in the future. Immerse yourself in heartwarming festivities filled with joyful programs and culinary delights inspired by the sentimental traits and sense awakening magic of the most wonderful time of the year.

## CHRISTMAS CAKE-AWAY

1 DECEMBER

Dive into the spirit of the holidays and let us bring something sweet to the table. Enjoy the divine flavors through our "best for last" luscious dinner toppers in the warmth of your own home.

*Please place your order 72 hours in advance.*

### HOLIDAY BÛCHE DE NOËL

ST. HONORÉ BÛCHE DE NOËL  
*Hazelnut praline, pâte à choux, coconut dacquoise, coconut crème brûlée* HUF 10 500

POPPY SEED & APRICOT  
*Chocolate dacquoise, poppy seed mousse, peach jelly, white mirror glaze* HUF 10 500

ROASTED CHESTNUT  
*Hazelnut dacquoise, almond crumble, chestnut vanilla mousse* HUF 10 500

RED VELVET  
*Almond sponge, mascarpone meringue, red berry jelly* HUF 10 500

RED FRUIT & ORANGE  
*Almond sponge, dark cherry jelly and white chocolate, orange mousse* HUF 10 500

THE RITZ-CARLTON, BUDAPEST  
*Dark chocolate ganache, cacao dacquoise, candied orange* HUF 12 500

### HOMEMADE BEIGL

POPPY SEED  
*Hungarian brioche, roasted poppy seed paste, apple, cinnamon* HUF 5 700

WALNUT  
*Hungarian brioche, roasted walnuts, raisins, cinnamon, candied orange* HUF 6 700

## FESTIVE AFTERNOON TEA

1 DECEMBER - 2 JANUARY  
13.00 - 17.00

Give in to the holiday spirit with a special selection of our Christmas cake display: sweets and sandwiches paired with your favorite cup of tea or hot chocolate that will warm your soul. HUF 8 000 / person

FOR RESTAURANT RESERVATIONS AND CAKE ORDERS,

PLEASE CALL +36 1 429 5500

OR EMAIL

RESTAURANTBUDAPEST@RITZCARLTON.COM

KINDLY NOTE THAT ALL PRICES ARE INCLUSIVE OF V.A.T AND ARE SUBJECT TO A 14% SERVICE CHARGE WHEN ENJOYED ON PROPERTY.

THE RITZ-CARLTON, BUDAPEST  
Erzsébet tér 9-10  
Budapest, 1051 | Hungary

## HOLIDAY BRUNCHES

ADVENT 3, 10, 17 DECEMBER

12.30 - 15.00

Family and friends-focused brunches in the heart of the hotel paired with bottomless bubbly and live music that awaken precious memories in an unparalleled location.

HUF 26 900

*The indulgent feast is composed of classical a la carte brunch dishes and rotating weekly specials, a palette of flavoursome additions such as a seafood tower; buffet selection, live stations, pizza of the day, and Art of Cake desserts.*

### A TASTE OF WHAT TO EXPECT...

BURRATA  
*Cherry tomato, pesto and arugula*

SHAKSUKA  
*Chef's special, shakshuka base, cube potato, zucchini, cumin*

AVOCADO-TROUT TOAST  
*Toast, fresh avocado, trout, pea cress*

TRUFFLE EGGS BENEDICT  
*Parma prosciutto, toasted croissant*

SCRAMBLED EGGS  
*English muffin, smoked salmon, sour cream*

WAFFLE  
*Amarena cherries, mascarpone cream*

FRENCH TOAST  
*Brioche, berries, maple syrup*



# CHRISTMAS AND NEW YEAR DAY BRUNCH

24, 25 DECEMBER  
1 JANUARY

The occasion of these special brunches are paired with emblematic dishes to elevate the spirit of the festivities.

HUF 29 900

## HOLIDAY MENU AT OTIMO

20 - 26 DECEMBER

It's beginning to look a lot like Christmas. Join us for a home-inspired culinary experience and enjoy a la carte flavors of reminiscence.

### STARTER

#### PUMPKIN SOUP

*Oven roasted with wild mushrooms*

HUF 4 600

#### FISHERMAN SOUP

*Sturgeon tortellini, tempura catfish and pickled lemon*

HUF 8 500

#### CHICKEN LIVER PARFAIT

*Chestnut biscuits and port reduction gelee*

HUF 5 600

#### ATLANTIC SCALLOP

*Scallop seared, crispy pancetta, quince sobuse*

HUF 9 500

### MAIN COURSE

#### BRANZINO AL CARTOCCIO

*Roasted Chilean seabass, squash caponata and fresh herbs*

HUF 15 900

#### ROULADE OF RABBIT

*Stuffed with duck foie gras, cherries, served with fennel potato puree*

HUF 15 600

### DESSERT

#### CHOCOLATE SPHERE

*Dark chocolate, orange mousse with caramel*

HUF 4 500

## NEW YEAR'S EVE DINNER

Ring in the New Year in good company and let the mystical events of 2024 begin to unfold as you say goodbye to 2023. The programs will appoint the good fortunes and promises of the coming year and the atmosphere will be assured with our Master of Ceremony and Live DJ. The dinner is inclusive of unlimited consumption of sparkling, white, and red wine, soft drinks, and water.

HUF 160 000

*Pogacsza with duck liver pate and pomegranate  
Artichoke, olive and tomato tartare  
Dahi Puri  
Savory cone stuffed with winter truffle ricotta  
cheese and tomato caviar*

## NEW YEAR MENU

#### AMUSE BOUCHE

*Osetra caviar millefoglie with creme fraiche*

#### DUCK CONSUME

*Duck breast ham, coriander, pak choy and shimeji mushrooms*

#### COLD STARTER

*Yellowfin tuna tartare smoked avocado cream*

#### HOT STARTER

*Canadian lobster medallions, shrimp, and pancetta sobuse, lemon mascarpone foam*

#### SORBET

*Pear with basil and orange*

#### MAIN COURSE

*12 hours braised wagyu, black winter truffle jus, potato dauphinoise and parsley oil*

#### DESSERT

*Pear with basil and orange. After eight cigar, noir chocolate mint ice cream*

#### PETIT FOURS

*Gold mountain, black vanilla macaron, rose champagne custard*



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