

# AL HABTOOR PALACE

# BUDAPEST

Al Habtoor Palace Budapest In-Room Dining offers

### SET BREAKFAST MENU

Available between 6:00 and 11:00

### **AL HABTOOR PALACE (D, G, L, N)**

18 000

Your choice of orange, grapefruit, apple, or pineapple juice.

Two eggs made to your style: poached, fried, omelette or scrambled.

Seasonal cut fruits.

Choice of sausage, hash browns, grilled tomato, baked beans, sautéed mushrooms, bacon, cereal, pancake or waffle, red fruits, maple syrup or chocolate sauce.

Choice of cereal and grains: Cornflakes, Alpen Muesli, Granola.

#### **CLASSIC ENGLISH BREAKFAST** (D, G, L, N)

16 000

Your choice of orange, apple, grapefruit, or pineapple juice.

Two eggs made to your style: poached, fried, omelette or scrambled.

Choice of chicken or beef sausage, potato hash, grilled tomato, sautéed mushrooms, bakery selection of croissants, danish, muffin, whole wheat toast, white toast, preserves, honey, butter.

#### **CONTINENTAL (**D, G, L, N)

12 000

Your choice of orange, grapefruit, apple or pineapple juice.

Seasonal cut fruits.

A delectable morning bakery basket filled with croissants, danish, whole wheat toast, white toast, preserves, honey, butter cereal.

Choice of cereal and grains: Cornflakes, Alpen Muesli, Granola.

### **HEALTHY BREAKFAST** (D, G, L, N)

14 000

Your choice of orange, grapefruit, apple, or pineapple juice.

Seasonal cut fruits. Poached egg, sautéed spinach, grilled mushroom, brown bread, avocado, chia pudding.

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A - Alcohol | G - Gluten | L - Lactose | N - Nuts | P - Pork | S - Seafood | V - Vegetarian

# À LA CARTE BREAKFAST

Available between 6:00 and 11:00

#### COLD DISHES

**BREAD BASKET** 3 800

Freshly assorted bread and French butter - G/L/V

**AVOCADO TOAST** 5 650

Gluten-free bread with smoked salmon, avocado puree, local goat cheese, organic greens, roasted tomatoes and spinach - L/S

### COLD CUTS & CHEESE



6 800

Local meat and cheese platter, served with bread - G/L

### **EGG DISHES**

**EGGS AS YOU WISH** 

4 200

Two eggs omelette, Sunny side up, Over easy, scrambled, poached- V

**EGG CONDIMENTS** 

650 / Condiment

Bacon, Hungarian sausage, chicken ham, salmon, bell pepper, tomato, spinach, mushrooms, cheese, onion, parsley

#### **EGGS BENEDICT**

Two poached eggs, English muffins, Hollandaise sauce - G/L/S/V

With smoked salmon - S 6 500 With local ham - P 5 200

### **SPECIALS**

**SHAKSUKA** 

4 500

Oven baked egg in pepper, tomato, chili, coriander and lemon stew with toasted sour dough bread - G/V



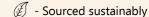
4 500

Fried traditional flat bread, spring onion sour cream, local cheese - G/L/V

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C - Locally available



# **BREAKFAST À LA CARTE**

Available between 6:00 and 11:00

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HEA		IC	UN	NEK

**SEASONAL FRUIT PLATE** 5 200

Daily offer from the market - V

BERRY BOWL 6 900

Daily offer from the market - V

YOGHURT 4 200

Natural yoghurt, plain or with

seasonal fruits - L/V

CHOICE OF CEREAL 2 200

Cornflakes/muesli/granola,

served with a choice of milk - G/L/N/V

FRUITY PORRIDGE 3 900

Gluten-free porridge, plant-based milk,

blueberries and maple syrup - V

BIRCHER MUESLI 4 500

With plain yoghurt - L/N

### **SWEET START**

STRAWBERRY PANCAKE

Served with fresh strawberries, whipped

cream and maple syrup - G/L/V

**WAFFLE** 4 500

Served with whipped cream, maple syrup and fresh berries - G/L/V

Pan fried spiced egged brioche, maple syrup, fresh berries - G/L

CREPES 4 200

With strawberry jam - V

**FRENCH TOAST** 

With sliced banana and Nutella - N/V

### **ARABIC FLAVORS**

Balaleet -V

4 100

4 500

4 100

Sweet and savory vermicelli, noodles, fried Eggs

Emirates Shaksuka –V

3 800

Eggs, tomato, cilantro, parsley

Ful Medames -V

3 600

Cooked lava beans with olive oil, lemon,

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- Locally available

Sourced sustainably

# À LA CARTE BREAKFAST

Available between 6:00 and 11:00

HOT BEVERAGES		JUICE SELECTION	
Espresso, Americano	1 600	Selection of juice	1 000
Cappuccino, Double espresso, Café Latte	2 150	Apple, peach, tomato, pineapple, grapefruit	
Iced coffee	2 200	Orange & Carrot	2 500
Choice of tea  Black, green, fruit, herbal	1 500	Green juice  Apple, cucumber, celery, spinach,  lemon, ginger	2 500
Hot chocolate	2 400	Fresh orange juice	2 500
Choice of milk  Whole, low-fat, lactose-free,	1 500		
plant based			

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# **LATE BREAKFAST**

Available between 11:00 and 18:00

A LA CARTE		HOT BEVERAGES	
BREAD BASKET	3 800	Espresso, Americano	1 600
Freshly assorted bread and French butter - G/L/V		Cappuccino, Double espresso, Café Latte	2 150
COLD CUTS & CHEESE	6 800	Iced coffee	2 200
Local meat and cheese platter, served with bread - G/L		Choice of tea Black, green, fruit, herbal	1 500
SEASONAL FRUIT PLATE	5 200	Hot chocolate	2 400
Daily offer from the market - V		Choice of milk	1 500
PASTRY BASKET	4 200	Whole, low-fat, lactose-free,	
Chocolate Chip Cookie	900	plant based	
- G/L/N		JUICE SELECTION	
Honey Madeleine	700	Selection of juice	1 000
- G/L/N		Apple, peach, tomato, pineapple,	
Linzer Biscuit	700	grapefruit	
- G/L/N		Orange & Carrot	2 500
Kuglóf	700	Green juice	2 500
- G/L/N		Apple, cucumber, celery, spinach, lemon, ginger	
EGGS AS YOU WISH	4 200	Fresh orange juice	2 500
Two eggs omelet / Sunny side u Over easy - V	p /	Tresit Grange Juice	2 300
EGG CONDIMENTS 65	0 / Condiment		
Bacon, Hungarian sausage, chick salmon, bell pepper, tomato, spi mushrooms, cheese, onion, pars	nach,		

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Available between 11:00 and 22:00

### **STARTERS**

LA NOSTRA BURRATA 7 800

Heirloom tomato, pesto - L/N

**COLD MEZZE SELECTION** (G, L, N, D) 7 900

Hummus, baba ghanoush, warak enab, lebna, muhammar, Arabic bread

CAESAR SALAD 7 500

Croutons, parmesan, anchovy - G/L

- chicken 2 200

- prawns 3 000

COLD CUTS & CHEESE 8 500

Local meat and cheese platter, served with bread - G/L/N

### **SOUPS**

**HUNGARIAN GOULASH SOUP** 5 200

Classical Hungarian beef soup

LENTIL SOUP -G/VE 4 900

Middle Eastern flavored soup with lemon, cilantro and crispy bread

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### **BURGERS & SANDWICHES**

ALL OUR SANDWICHES AND BURGERS ARE SERVED WITH YOUR CHOICE OF POTATO WEDGES, FRENCH FRIES, OR FRESH MIXED SALAD

VEGGIE AVOCADO 5 600

**SANDWICH** 

Guacamole, feta cheese,tomato, arugula, veggie chips - G/L/D/N

CLUB SANDWICH 7 900

Grilled chicken, bacon, egg, vegetables, fries - G/L/N

**SHAWARMA** 7 900

Marinated chicken, lettuce,tomato, pickles tahini sauce, fries - G/L/N

**LOX BAGEL** 7 800

Smoked salmon, avocado, cream cheese red onion, arugula salads - G/N/L

STEAK SANDWICH 9 900

Beef, onion, bell pepper,mushroom mustard mayonnaise sauce, cheese country baguette, fries - G/L

**CRISPY CHICKEN BURGER** 7 900

Chipotle mayo, cheddar cheese, fries - G/L/P/N

AL HABTOOR PALACE 9 900

**BEEF BURGER** 

Beef black angus, tomato relish, chipotle mayo, caramelized onion, pickles, cheddar, provolone, fries - N/G/L

### **SELECTION OF PASTA**

SELECT YOUR PASTA AND YOUR SAUCE

SPAGHETTI, PENNE, RIGATONI

**Pomodoro -** V 7 500

Arrabiata - V 7 500

Bolognese 8 800

Cacio Pepe - V 8 100

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PIZZA
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MARGHERITA 6 900

Tomato Sauce, fior di latte confit, heirloom tomato and basil - G,L,N

PROSCIUTTO E FUNGHI 7 500

Paradicsomszósz, fior di latte, sonka, csiperkegomba – G/L/S

DIAVOLA 7 500

Tomato sauce, spicy salami, gorgonzola blue cheese, fior di latte - G,L,N,P

**VERDURE** 7 500

Tomato sauce, vegetables - G,L,N

### **ARABIC FLAVORS**

**RUBIAN MENTABANG** 12 900

Basmati Rice with prawns, black lemon, roasted bell pepper - S,L,N

VEGETABLE BIRYANI 9 900

Aromatic basmati rice, ginger, garlic, bay leaf, cumin, cilantro, mint with vegetable - V,L,N

**ADD**: Chicken 2 100

**LAMB FOGA** 13 900

Lamb, Basmati rice, dried tomato, mint, saffron - G,L,N

### **MAIN COURSES**

PAN FRIED SEABASS 15 900

Roasted vegetables, Mashed potatoes - L,S,N

GRILLED SALMON 14 900

Roasted potatoes, vegetables - L,S,N

THE PALACE VEAL SCHNITZEL 14 500

Mashed potatoes- L,N,G

STEAK FRITES 21 900

Grilled Tenderloin with fries,

café de Paris butter or peppercorn sauce - G,L,S

**BEEF KEBAB** 16 500

Lemon yoghurt, harissa, grilled pepper, grilled tomato, fries, Arabic flat bread - G,N,L

**GRILLED CHICKEN BREAST** 12 500

Potato wedges, vegetables - L,N

GRILLED LAMB RACK 19 900

Potato wedges, vegetables, chimichurri sauce - L,N

#### SIDE DISHES

Mix salad	2 200
Mashed potatoes	2 200
Roasted vegetables	3 500
French Fries	2 200
Broccolini	3 500

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### **DESSERTS**

PALACE OCOA CAKE	3 200
Chocolate cake, amarena , cherry - G,L,N	
OPERA CAKE	3 200
Layers of almond sponge cake filled with coffee butter cream, topped with chocolate glaze - G,L,N	
CREAM BRULEE	3 300
Served with red fruits- G,L,N	
HAND CRAFT ICE CREAM	2 500

Containes two scoops of ice cream

(Vanilla, Chocolate, Strawberry) - G,L,N

FRUIT PLATE 5 200

Seasonal fruit selection

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#### **DESSERT**

BREAKFAST		<b>Assorted Cookies</b> Choice two;	1 200
<b>ASSORTED CEREALS</b> - D Choice of:	3 000	Double chocolate chip, oatmeal, peanut butter, chocolate chip	
cornflakes, your choice of whole, low-fat or soy milk.		<b>APPLE CUSTARD TART</b> - G,L,N Fresh Fruit, Berries	3 000
MINI PANCAKES - D	3 000	Tresh trang betties	
Maple syrup		<b>CHOCOLATE BROWNIES</b> - G,L,N	3 000
<b>OATMEAL PORRIDGE</b> - D Honey, milk	3 000	Vanilla ice cream	
<b>SCRAMBLED EGGS ON TOAST</b> - G	3 000	<b>SLICED FRUITS</b> Melon, watermelon, pineapple, berry	3 000

### **MAIN COURSE**

<b>CRFAMY</b>	TOMATO	SOUP - I	4 000

With croutons

**GOLDEN Tenders** - G,N 5 000

Chicken nuggets, cocktail sauce, french fries

### KIDS SPAGHETTI OR PENNE - G, L

Choice of

Tomato 5 000 Bolognese 5 200 Cream sauce 5 200

**KIDS GRILLED CHICKEN** - L 6 500

Mashed potato

**KIDS GRILLED SALMON -** D 7 000

Grilled vegetables, lemon butter sauce

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# **NIGHT MENU**

Available between 22:00 and 6:00

### **STARTERS**

TUSCAN TOMATO SOUP	5 200	CAESAR SALAD	7 500
Slow roasted tomato,		Croutons, parmesan, anchovy - G/L	
extra virgin olive oil - G/V		- chicken	2 200
COLD CUTS & CHEESE	8 500	- prawns	3 000
Local cured meat and cheese, b	read - G/L		

### **MAIN COURSE**

### **SELECTION OF PASTA**

MILANESE DI VITELLO	14 500	PASTA ARRABIATA	7 500
Breaded veal schnitzel,		With spaghetti or penne - G/L	
french fries - G/L		PASTA POMODORO	7 500
AL HABTOOR PALACE	9 900	With spaghetti or penne - G/L	
BEEF BURGER		DACTA DOLOCNICE	0.000
Chipotle sauce, Romaine lettuce,		PASTA BOLOGNESE	8 800
tomato, cheddar, homemade bur	١,	With spaghetti or penne - G/L	
French fries - G/L			
CLUB SANDWICH	7 900		
Grilled chicken, bacon, egg, vegetab	les, fries - G/L		

### **DESSERTS**

ROYAL CHOCOLATE CAKE	3 200	FRUIT PLATE	5 200
Cacao, hazelnuts, praline– G/L/I	N	Selection of seasonal fruits	

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# **NIGHT MENU**

Available between 01:00 and 7:00

**CHEF CHOICE PASTRY** 3 100

INCLUDE JAM, BUTTER/G, L,

SEASONAL SLICED FRUIT 5 200

**CHEESE PLATE / L** 8 500

**COLD CUT PLATE** / P 8 500

**CRUDITE** / N,L 4 800

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