



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.

If you have any dietary requirements or requests, please notify your server.

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



- Locally available



- Sourced sustainably

All prices are in Hungarian Forint (HUF). A 15% discretionary service charge will be added to your bill.

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 omelet, 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

LÁNGOS 4 500

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

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BREAKFAST À LA CARTE

Available between 6:00 and 11:00

HEALTHY CORNER

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 4 500

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

FRENCH TOAST 4 100

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

CREPES 4 200

With strawberry jam - V

With sliced banana and Nutella - N/V

ARABIC FLAVORS

Balaleet –V 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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À LA CARTE BREAKFAST

Available between 6:00 and 11:00

HOT BEVERAGES

Espresso, Americano	1 600
Cappuccino, Double espresso, Café Latte	2 150
Iced coffee	2 200
Choice of tea <i>Black, green, fruit, herbal</i>	1 500
Hot chocolate	2 400
Choice of milk <i>Whole, low-fat, lactose-free, plant based</i>	1 500

JUICE SELECTION

Selection of juice <i>Apple, peach, tomato, pineapple, grapefruit</i>	1 000
Orange & Carrot	2 500
Green juice <i>Apple, cucumber, celery, spinach, lemon, ginger</i>	2 500
Fresh orange juice	2 500

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LATE BREAKFAST

Available between 11:00 and 18:00

A LA CARTE

BREAD BASKET 3 800

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

COLD CUTS & CHEESE 6 800

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

SEASONAL FRUIT PLATE 5 200

Daily offer from the market - V

PASTRY BASKET 4 200

Chocolate Chip Cookie 900

- G/L/N

Honey Madeleine 700

- G/L/N

Linzer Biscuit 700

- G/L/N

Kuglóf 700

- G/L/N

EGGS AS YOU WISH 4 200

Two eggs omelet / Sunny side up /
Over easy - V

EGG CONDIMENTS 650 / Condiment

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

HOT BEVERAGES

Espresso, Americano 1 600

Cappuccino, Double espresso,
Café Latte 2 150

Iced coffee 2 200

Choice of tea 1 500
Black, green, fruit, herbal

Hot chocolate 2 400

Choice of milk 1 500

*Whole, low-fat, lactose-free,
plant based*

JUICE SELECTION

Selection of juice 1 000

*Apple, peach, tomato, pineapple,
grapefruit*

Orange & Carrot 2 500

Green juice 2 500

*Apple, cucumber, celery, spinach,
lemon, ginger*

Fresh orange juice 2 500

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ALL DAY DINING

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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ALL DAY DINING

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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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ALL DAY DINING

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PIZZA

MARGHERITA 6 900

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

PROSCIUTTO E FUNGHI 7 500

Paradicsomszós, 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

GRILLED SALMON 14 900

Roasted potatoes, vegetables - L,S,N

THE PALACE VEAL SCHNITZEL 14 500

Mashed potatoes- L,N,G

STEAK FRITES 24 900

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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ALL DAY DINING

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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

Contains two scoops of ice cream

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

FRUIT PLATE 5 200

Seasonal fruit selection

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ALL DAY DINING

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KIDS' OFFER

BREAKFAST

ASSORTED CEREALS - D 3 000

Choice of:
cornflakes, your
choice of whole, low-fat or soy milk.

MINI PANCAKES - D 3 000

Maple syrup

OATMEAL PORRIDGE - D 3 000

Honey, milk

SCRAMBLED EGGS ON TOAST - G 3 000

DESSERT

Assorted Cookies 1 200

Choice two;
Double chocolate chip, oatmeal,
peanut butter, chocolate chip

APPLE CUSTARD TART - G,L,N 3 000

Fresh Fruit, Berries

CHOCOLATE BROWNIES - G,L,N 3 000

Vanilla ice cream

SLICED FRUITS 3 000

Melon, watermelon, pineapple, berry

MAIN COURSE

CREAMY TOMATO SOUP - L 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

Slow roasted tomato,
extra virgin olive oil - G/V

COLD CUTS & CHEESE 8 500

Local cured meat and cheese, bread - G/L

CAESAR SALAD 7 500

Croutons, parmesan, anchovy - G/L

- chicken 2 200

- prawns 3 000

MAIN COURSE

MILANESE DI VITELLO 14 500

Breaded veal schnitzel,
french fries - G/L

AL HABTOOR PALACE 9 900

BEEF BURGER

Chipotle sauce, Romaine lettuce,
tomato, cheddar, homemade bun,
French fries - G/L

CLUB SANDWICH 7 900

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

SELECTION OF PASTA

PASTA ARRABIATA 7 500

With spaghetti or penne - G/L

PASTA POMODORO 7 500

With spaghetti or penne - G/L

PASTA BOLOGNESE 8 800

With spaghetti or penne - G/L

DESSERTS

ROYAL CHOCOLATE CAKE 3 200

Cacao, hazelnuts, praline– G/L/N

FRUIT PLATE 5 200

Selection of seasonal fruits

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