



AL HABTOOR PALACE

BUDAPEST

Benedict Saturdays

At the price of 9 900 HUF for 2 person

The Dish is believed to have originated in New York City during the late 1800s, but theories differ regarding how and where. One of the more popular claims goes to Delmonico's Restaurant, often cited as the country's earliest fine-dining establishment (1837).

Traditional Salmon Benedict - E/S/G/L

A classic take with smoked salmon, poached eggs, cream cheese, and rich hollandaise.

Ham Benedict - E/P/G/L

Serrano ham layered beneath poached eggs, mascarpone, and creamy hollandaise.

Asparagus Benedict - E/G/L/A/V



Grilled asparagus with guacamole and poached eggs. Crisp, fresh, and flavorful.

Spinach & Mushroom Benedict - E/G/L/V



Garlic-sautéed spinach paired with tender portobello mushrooms and poached eggs. Earthy and satisfying.

Tricolor Beetroot Benedict - E/G/L/V



Fermented beets with poached eggs, ricotta, and hollandaise for a vibrant, unique twist.

(A) Alcohol (C) Celery (G) Gluten (L) Lactose (N) Nuts
(P) Pork (S) Seafood (SH) Shellfish (V) Vegetarian (VE) Vegan

All prices are in Hungarian Forint (HUF)
and exclusive of 14% service charge.