



AL HABTOOR PALACE

BUDAPEST

**Al Habtoor Palace Budapest**  
**In-Room Dining offers**

# SET BREAKFAST MENU

Available between 6:00 and 11:00

## SOFT DRINKS

Pepsi	1 250
Pepsi Max	1 250
Schweppes Tonic	1 250
Schweppes Orange	1 250
Canada Dry Ginger Ale	1 250
7UP Zero	1 250
Fentimans Rose Lemonade	3 250
Still Water 0.75 l	1 750
Sparkling Water 0.75 l	1 750
Still Water 0.33 l	1 250
Sparkling Water 0.33 l	1 250

## WINE SELECTION

1.25 dl

### By The Glass

Etyeki Kúria, Sauvignon Blanc	3 300
Világi Winery Terroir Selection, Pinot Noir	11 000
Figula, Bella Róza Rosé Selection	3 700
Kreinbacher Prestige Brut	5 600

## WINE SELECTION

1.25 dl

### By The Bottle

#### *White Wines*

Sauska, Chardonnay Birs	28 500
Balassa, Szent Tamás Furmint	44 500
Little Beauty, Sauvignon Blanc, Black Edition	28 500

#### *Rose Wine*

Chateau d'Esclans, Whispering Angel Provence Rosé	38 000
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#### *Red Wines*

Fekete, Cabarnet Sauvignon	17 500
Gere, Solus Merlot Selection	47 500
Opus One	295 000

#### *Dessert Wines*

Disznókő, 6 Puttonyos Tokaj Aszú	28 500
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#### *Champagne*

Laurant Perrier, Rosé Brut NV	55 000
Dom Pérignon	195 000

# SET BREAKFAST MENU

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## **AL HABTOOR PALACE** -1/5/7 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** -1/5/7 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** -1/5/7 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** -1/5/7 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.

1- Gluten 2- Crustaceans 3- Eggs 4- Fish 5- Peanuts 6- Soy 7- Lactose 8- Tree nuts 9- Sulphur dioxide and sulphites 10- Celery 11- Mustard 12- Sesame seeds 13- Lupin 14-Molluscs 15- Pork 16-Alcohol



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 - 1/7

**Avocado crème with poached Egg** 5 650

Toasted walnut bread, guacamole, smoked salmon,  
sun dried tomatoes, garden salad - 1/5/7

**Cold Cuts and Cheese**  6 800

Local meat and cheese platter,  
served with bread - 1/7

## SPECIALS

**SHAKSUKA** 4 500

Oven baked egg in pepper, tomato, chili,  
coriander and lemon stew with  
toasted sour dough bread - 1

**LÁNGOS**   4 500

Fried traditional flat bread,  
spring onion sour cream,  
local cheese - 1/7

## EGG DISHES

**EGGS AS YOU WISH** 4 200

Two eggs omelet, Sunny side up,  
Over easy, scrambled, poached

**EGG CONDIMENTS** 650 / Condiment

Bacon (15), Hungarian sausage (15), chicken ham,  
Salmon (5), bell pepper, tomato, spinach,  
mushrooms, cheese (7), onion, parsley

## EGGS BENEDICT

Two poached eggs, English muffins,  
Hollandaise sauce

+ Truffled ham (15) 3 200

+ Smoked salmon (4) 6 500

+ Baby spinach 3 200

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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

**BERRY BOWL** 6 900

Daily offer from the market

**YOGHURT** 4 200

Natural yoghurt, plain or with seasonal fruits - 7

**CHOICE OF CEREAL** 2 200

Cornflakes/muesli/granola, served with a choice of milk - 1/5/7

**FRUITY PORRIDGE** 3 900

Gluten-free porridge, plant-based milk, blueberries and maple syrup

**BIRCHER MUESLI** 4 500

With plain yoghurt - 5/7

## SWEET START

**STRAWBERRY PANCAKE** 4 500

Served with fresh strawberries, whipped cream and maple syrup - 1/7

**FRENCH TOAST** 4 100

Pan fried spiced egged brioche, maple syrup, fresh berries - 1/7

**CREPES** 4 200

With strawberry jam

With sliced banana and Nutella - 5

## ARABIC FLAVORS

**Balaleet** 4 100

Sweet and savory vermicelli, noodles, fried Eggs

**Emirates Shaksuka** 3 800

Eggs, tomato, cilantro, parsley

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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 - 1/7

### COLD CUTS & CHEESE 6 800

Local meat and cheese platter,  
served with bread - 1/7

### SEASONAL FRUIT PLATE 5 200

Daily offer from the market

### PASTRY BASKET 4 200

#### Chocolate Chip Cookie 900

- 1/5/7

#### Honey Madeleine 700

- 1/5/7

#### Linzer Biscuit 700

- 1/5/7

#### Kuglóf 700

- 1/5/7

### EGGS AS YOU WISH 4 200

Two eggs omelet / Sunny side up /  
Over easy

### EGG CONDIMENTS 650 / Condiment

Bacon (15), Hungarian sausage (15), chicken  
ham, salmon (5), bell pepper, tomato, spinach,  
mushrooms, cheese (7), 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

### BURRATA E PRUGNE AL BALSAMICO - 7 7800

Creamy burrata from Puglia, paired with  
caramelized plum and aged balsamic reduction

### COLD MEZZE SELECTION - 1/7 7 900

HUMMUS, BABA GHANOUSH, LEBNA,  
MUHAMMARA, ARABIC BREAD

### CAESAR SALAD 7 500

Croutons, parmesan, anchovy - 1/7

- chicken 9 700

- prawns 10 500

### GRAN TAGLIERE ITALIANO - 1/7/9/15 7 400

Italian Cold Cuts and Artisan Cheeses

## SOUPS

### HUNGARIAN GOULASH SOUP 5 200

Classical Hungarian beef soup

### BRODO DI POLLO CON TORTELLINI 5 400

Chicken Broth with pork

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# ALL DAY DINING

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## BURGERS & SANDWICHES

tomato, pickles, tahini sauce, fries

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

**CAPRESE SANDWICH - 1/7** 6 400

Buffalo mozzarella, tomatoes, pesto, ruccola

**CLUB SANDWICH - 1/3/15** 7 900

Chicken, bacon, ham, egg, tomato, lettuce, spicy mayo, french fries

**SHAWARMA - 1/7** 7 900

Marinated chicken, onion, lettuce,

**PHILLY STEAK SANDWICH - 1/7/16** 9 900

Steak, cream cheese, red wine onion

**CRISPY CHICKEN BURGER - 1/7** 6 900

Horseradish mayo, honey, cheddar cheese, lettuce, pickles

**BEEF BURGER - 1/7/16** 8 900

Potato brioche bun, red wine onion, aioli sauce,

## SELECTION OF PASTA

SELECT YOUR PASTA AND YOUR SAUCE

*SPAGHETTI, PENNE, RIGATONI*

**Pomodoro** 7 500

**Arrabiata** 7 500

**Bolognese** 8 800

**Cacio Pepe** 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 - 1/5/7

### PROSCIUTTO E FUNGHI 7 500

Paradicsomszós, fior di latte, sonka, csiperkegomba – 1/7/15

### DIAVOLA 7 500

Tomato sauce, spicy salami, gorgonzola blue cheese, fior di latte - 1/5/7/15

### PIZZA BUFALA 7 800

Buffalo mozzarella and cherry tomato - 1/7

## ARABIC FLAVORS

### RUBIAN BIRYANI 12 900

Basmati Rice with prawns, black lemon, roasted bell pepper - 2/7

### VEGETABLE BIRYANI 9 900

Aromatic basmati rice, ginger, garlic, bay leaf, cumin, cilantro, mint with vegetable - 5/7

### ADD: Chicken 2 100

### LAMB FOGA 13 900

Lamb, Basmati rice, dried tomato, mint, saffron - 7

## MAIN COURSES

### GRILLED SALMON 14 900

Roasted potatoes, vegetables - 4/7

### THE SCHNITZEL 14 500

Mashed potatoes– 1/5/7

### STEAK CAFÉ DE PARIS 24 900

Grilled beef with fries - 7

### BEEF KEBAB 16 500

Lemon yoghurt, harissa, grilled pepper, grilled tomato, fries, Arabic flat bread - 1/5/7

### GRILLED CHICKEN BREAST 12 500

Potato wedges, vegetables - 1/5

## SIDE DISHES

### Insalata Verde - 10 2 700

Fresh mixed greens with light lemon dressing

### Patate al Rosmarino 3 200

Roasted potatoes with rosemary and sea salt

### Funghi Trifolati - 9/10 3 200

Pan-fried mushrooms with parsley and garlic oil

### Caponata Siciliana - 9/10 3 200

Zucchini, Bell Pepper Aubergine, Raisins

### Patatine Fritte al Tartufo - 7 3 500

Crispy fries enhanced with truffle oil, aged Parmesan

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## DESSERTS

**PALACE OCOA CAKE** 3 200

Chocolate cake, amarena , cherry - 1/5/7

**OPERA CAKE** 3 200

Layers of almond sponge cake filled with coffee butter cream, topped with chocolate glaze - 1/5/7

**CREAM BRULEE** 3 300

Served with red fruits– 1/5/7

**HAND CRAFT ICE CREAM** 2 500

Contains two scoops of ice cream

(Vanilla, Chocolate, Strawberry) - 1/5/7

**FRUIT PLATE** 5 200

Seasonal fruit selection

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# ALL DAY DINING

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## KIDS' OFFER

### BREAKFAST

<b>ASSORTED CEREALS</b> - 1/7	3 000
Choice of: cornflakes, your choice of whole, low-fat or soy milk.	
<b>MINI PANCAKES</b> - 7	3 000
Maple syrup	
<b>OATMEAL PORRIDGE</b> - 7	3 000
Honey, milk	
<b>SCRAMBLED EGGS ON TOAST</b> - 1	3 000

### DESSERT

<b>Assorted Cookies</b> - 1/7	1 200
Choice two; Double chocolate chip, oatmeal, peanut butter, chocolate chip	
<b>CHOCOLATE BROWNIES</b> - 1/5/7	3 000
Vanilla ice cream	
<b>SLICED FRUITS</b>	3 000
Melon, watermelon, pineapple, berry	

## MAIN COURSE

<b>CREAMY TOMATO SOUP</b> - 1	4 000
With croutons	
<b>GOLDEN Tenders</b> - 1/5	5 000
Chicken nuggets, cocktail sauce, french fries	
<b>KIDS SPAGHETTI OR PENNE</b> - 1/7	
Choice of	
Tomato	5 000
Bolognese	5 200
Cream sauce	5 200
<b>KIDS GRILLED CHICKEN</b> - 7	6 500
Mashed potato	
<b>KIDS GRILLED SALMON</b> - 7	7 000
Grilled vegetables, lemon butter sauce	

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# NIGHT MENU

Available between 22:00 and 6:00

## STARTERS

<b>TUSCAN TOMATO SOUP</b>	5 200	<b>CAESAR SALAD</b>	7 500
Slow roasted tomato, extra virgin olive oil - 1		Croutons, parmesan, anchovy - 1/7	
		- chicken	2 200
<b>COLD CUTS &amp; CHEESE</b>	8 500	- prawns– 2	3 000
Local cured meat and cheese, bread - 1/7			

## MAIN COURSE

<b>PETTO DI POLLO AL LIMONE</b>	14 500	<b>SELECTION OF PASTA</b>	
Grilled chicken breast with lemon-smashed potatoes, sundried tomatoes, pine nuts, and balsamic vinegrette - 1/5/7		<b>PASTA ARRABIATA</b>	7 500
		With spaghetti or penne - 1/7	
<b>BEEF BURGER</b>	8 900	<b>PASTA POMODORO</b>	7 500
Potato brioche bun, red wine onion, aioli sauce, cheddar cheese– 1/7		With spaghetti or penne - 1/7	
<b>CLUB SANDWICH</b>	7 900	<b>PASTA BOLOGNESE</b>	8 800
Chicken, bacon, ham, egg, tomato, lettuce, spicy mayo - 1/3/15		With spaghetti or penne - 1/7	

## DESSERTS

<b>ROYAL CHOCOLATE CAKE</b>	3 200	<b>FRUIT PLATE</b>	5 200
Cacao, hazelnuts, praline– 1/5/7		Selection of seasonal fruits	

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