



ADVENT BRUNCH

21st December, 2025

The brunch takes place from 12:30-3:30.

Buffet lunch, local wine, local beer, soft drink, mineral water, juices, coffee and tea.



Appetizers

Duck Rilette, Quince Jam, Walnut Bread 10
Smoked Mackerel , Basil Flavored Tomato Jam 1,5,7
Pork Jelly ,Dijon Mustard Flavored Cabbage Salad 6,9
Soft Goat Cheese Colorful Beetroot Cubes ,
Apple Dressing 7,10
Sushi Selection 3,5,8,12,13
Hungarian and International Cheese Selection 7,10

Live Appetizer

Hummus meat tart 2,4,7,10,12



Seasonal salad bar

Romaine, iceberg, rocket, colorful leaves
Carrots, cucumbers, cherry tomatoes, radishes, peppers
Toasted nuts and seeds, olives
Dressings: citrus vinaigrette, balsamic,
dill yogurt 1,2,7,9,10,14



Grill stations

Shish Taouk 7
Lamb cubes 10





Soups

Lebanese lentil soup 2,7

Live kitchen soup: Seafood bouillabaisse 3,5,7,8

Live Kitchen

Whole lamb Ouzi, Oriental rice 10

Main Course

Cherry Lebanese Kafta, pistachio 10

Fish Sayadieh 5

Chicken picatta 2,4,7

Rosemary breaded pork loin, mustard jus 6,9

Side Dishes

Red Quinoa Basmati Rice 2

Parsley Eggs Noodle 2,4

Colorful Grilled Vegetables 1

Vegetables Bulgur 1,2





Dessert

Walnut-caramel choco cake 2, 4, 7, 10

Homemade apple pie 2, 4, 7

Lebanese rice pudding, dates 7,10

Nougat – chocolate mousse cake 2,4,7,11

Tahini cheesecake 2,4,7

Vegan: Rose water flavoured fruit salad

Warm dessert

Um Ali, nuts and fruits 2,4,7,10

Food allergens:

1: celery, 2: gluten, 3: crustacean, 4: eggs, 5: fish, 6: lupin, 7: milk, 8: molluscs, 9: mustard, 10: nuts,
11: peanuts, 12: sesame seeds, 13: soya, 14: sulphur dioxide



Price: 21.000 HUF/pers. + 13% service charge

Should you have any questions or require further information, please feel free to contact us via email address or by phone.



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