



## Christmas Day Brunch

**On Monday-Tuesday, 25<sup>th</sup> & 26<sup>th</sup> December 2017 from 12 (noon) - 3 pm**

Price: HUF 16 000 per person (children under 12 years: HUF 8 000, under 6 free of charge)

### **Cold appetizers and salads, prepared right at the cold buffet counter**

Mediterranean and Hungarian salumi with crusty Tuscan bread and dips

Fine selection of home smoked fish specialties, Carpaccio with Grana Padano, goose liver paté, assorted Christmas terrine, pates and freshly tossed salads, International cheese selection

### **Main courses from the open exhibition kitchen including**

Selection of festive soups

Traditional Christmas roasts: whole goose and turkey with cranberries, braised red cabbage, parsley potatoes and gravy

Deer ragout in red wine sauce with chestnut

Pan-fried carp with tartare sauce

Veal medallions with green asparagus and white wine sauce

Roasted saddle of lamb with cranberry

Gambas al pilpil – poached shrimp with garlic in olive oil

Oven roasted duck breast with lime – apple puree

Roasted goose liver with garlic

### **Fine Christmas bakeries and international dessert specialties including**

Chocolate pudding, trio of Panna Cotta, variations of macarons, chestnut puree with whipped cream, walnut and poppy-seed bejgli, flodni, strudel selection, traditional Hungarian cakes

### **Beverages**

Local white and red wines, local sparkling wine, beer, local mineral water, soft drinks, coffee or tea

All prices stated include VAT. A discretionary 10% service charge will be added to your bill.

1052 Budapest, Apáczai Csere J. u. 4.

Reservations: +36 1 737 7377

reservations@peppers.hu | www.peppers.hu

 peppersbudapest  peppersbudapest

