

EASTER BRUNCH

Seafood buffet

Marinated shrimps with chili and coriander
Marinated shrimps with curry
Green mussel in shell with red vinegar
Fresh oysters with Shallotte vinegar and lemon wedges
Graved lax with sweet mustard and condiments
Homemade Hot smoked salmon with horseradish sauce
Calamari salad with vegetables and parsley
Mussel salad with capsicum, red onion and basil

Cold buffet

Hummus, tabbouleh, Baba Ganoush, spicy carrot salad
Beef tartar with condiment
Foie gras terrine with brioche
Baby Spinach Salad with Sun dried tomatoes
Salad of Quinoa, kale, goji and citrus with confit rabbit in white wine
Greek salad with feta cheese and olives
Mix of Maki rolls with soya sauce, wasabi and pickled ginger
Tomato, cucumber, beetroot, mix green salad, marinated white cabbage and 2 kind of dressings
Tzatziki
Taramasalata
Parma ham with melon
Antipasti di verdure – zucchini, melanzane, artichoke and fungi
International Cheese platters - Regina blue, Romanian white cheese, Cedar

Easter Specialties

Colored Eggs
Romanian Style Lamb Terrine (Drob)
Selection of Classic Terrines (Chicken, Pork, Game)

Hot buffet

Lobster station with butter sauce
Herbed Lamb leg Carving
Braised rabbit with prosciutto and olives
Soup – chicken soup Avgolemono
Pasta station
2 kind of pizza
Falafel with tahini
Mediterranean Chicken Stew with Couscous
Herb Basmati rice
Eggplant moussaka
Fish of the day
Lamb Stew with Green Garlic & Onion
Side dish: potato, vegetables
Creamed potato
From the grill: Mici, Marinated lamb cutlet, beef minute steak
Chicken legs marinated with lemon and herb,
Pork steak

Rich Dessert Selection

Unlimited drinks included: Italian Prosecco Valdo Extra Dry / Cameleon
from Lacerta: Red and White/Ursus Draught Beer

BOOKINGS AT 021 311 9000

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