

FAMILY BRUNCHES

Gather the whole family for a joyful Christmas Day and New Year's Day brunch, where laughter fills the air and every corner feels like home.

With a feast of festive delights and a welcoming atmosphere made for all ages, it's the perfect place to create cherished holiday memories together.





FAMILY BRUNCHES

550 lei
per person

Children (6-12 yo): 225 lei

Children (under 6 yo): free

Prices are in lei and include VAT.

For brunches we require full advance payment.



CHRISTMAS DAY BRUNCH

December 25th 2024 | 12:30 – 16:30

NEW YEAR'S DAY BRUNCH

January 1st 2025 | 12:30 – 16:30

Reservations: events.bucharest@radissonblu.com | 0758 088 550

BAKERY SHOP

Rolls

Freshly baked white | rye flour | seeded rolls

Loaves

Freshly baked ciabatta | sourdough | seeded loaves

Baguettes

Freshly baked French sourdough | rye flour dough | seeded baguettes

Condiments

French butter | margarine | olive tapenade

Pastries

Freshly baked croissants | pain au chocolat | torsade | marble tea cake | beignets | muffins

Savory puffs

Cheese puff pastry | sausage roll | pizza puff

Condiments

3 types of jams | honey | Nutella | maple syrup



SEAFOOD MARKET

On ice

Fresh oysters | lobster tails | black tiger prawns | kiwi mussels | razor clams | salmon caviar |
roe salad | rose wine shallot vinegar | Tabasco | lemon wedges | yellow egg | white egg |
chives | sour cream | shallots

Asian

Sashimi – tuna | salmon | hamachi | unagi

Nigiri – tuna | salmon | prawn | unagi

Maki – Philadelphia | California | Dynamite | spicy tuna

Condiments – wakame salad bowl | wasabi | marinated ginger | soy sauce | sriracha mayo | teriyaki
sauce | unagi sauce

Composed seafood

Classic prawn cocktail individual

Octopus salad | calamari salad | prawn salad | mussels salad | salmon salad | tuna salad | fried
sardines | scallop salad | crab stick salad

Cold smoked salmon | hot smoked salmon

Herb lemon cream cheese | horseradish sauce | sweet mustard | tartar sauce

EXPERIENCE

HOLIDAY MAGIC

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The holidays are all about coming together, sharing laughter, and creating memories around the table.

This season, we have poured our hearts into every dish, hoping to bring a little extra warmth and joy to your celebrations. We are honored to be part of your festive moments.

Here's to great food, cherished company, and the magic that happens when we gather together!

Eric Testa

Culinary Director
RADISSON BLU HOTEL, BUCHAREST



ROMANIAN CHRISTMAS SOUPS

Ciorba Radaucana

Chicken, vegetable mix,
bell pepper, parsnip, eggs &
sour cream

*Served with sour cream and
parsley on the side*

Ciorba de Perisoare

Beef & pork meat balls, rice,
vegetable mix, tomato,
chicken broth, lovage,
eggs and lemon

*Served with sour cream and
parsley on the side*

DELI COUNTER

Platters

Parma ham & melon | foie gras terrine & red wine jelly | Italian salami &
pickles | smoked duck breast & mandarin | roast beef tonnato

*For each plate: Pesto | Amarena cherry | sweet mustard |
strawberry jam | tonnato sauce*

Babic salami & chili | toba* & horseradish |
caltabos* & Maldon salt | mini piftie* | slanina* & pickles
cas** & pickled bell pepper | burduf** & zakuska | telemea**

**Romanian traditional pork specialties*

***Romanian traditional cheeses*

Parmesan wheel full of parmesan cubes | brie | blue cheese | cheddar |
Romanian traditional cheeses (burduf, telemea)
For each plate – cherry jam | strawberry jam | honey | mustard | zakuska

Composed meat

Classic Olivier cocktail individual
Duck noodle salad | Caesar salad | Moroccan chick pea lamb salad |
turkey salad | Boeuf salad

SALAD BAR

Salad bar

Fresh lettuce mix | cherry tomato | sliced cucumber |
slice bell pepper | herb white cabbage

Condiments

Pickled cucumber | pickled sliver skin onions | pickled cauliflower | pickled
tomato | capers 2 types | green & black olives | sweet corn | crispy bacon
cubes | croutons | lemon wedges | mix nuts | mix seeds | mix dry fruits

Dressings

Olive oil | white wine vinegar | balsamic | tonnato sauce | Caesar dressing |
Vinaigrette | Pesto | zakuska | eggplant paste

HUNTERS COTTAGE

SPECIALS

Lamb racks

Carvery of whole New Zealand lamb racks
*Mint demi-glace on the side | Buttered French beans and baby carrots
in ginger and orange zest*

Wellington

Carvery of beef tenderloin wrapped in mushrooms, spinach, foie gras,
pancake and puff pastry | *Truffle jus on the side | Potato gratin*

Duck breast

Carvery of crispy skin duck breast
*Amarena cherry sauce on the side | Buttered asparagus & lemon zest pine nuts |
butter cauliflower & broccoli with almonds and bread crumbs*

USDA Prime beef sirloin

Roasted beef sirloin
Marinated green peppercorn cream sauce on the side | Mini potato roti

HUNTERS COTTAGE

Mititei

Minced beef & pork on sour cabbage & sumac

Sarmale

Cabbage rolls with pork, rice and vegetable in cherry tomato sauce
with sundried tomato

Alfredo

Penne pasta, parmesan cream sauce, chicken, mushrooms and green peas

Polenta cakes

Polenta cake with milk, mascarpone, parmesan and herbs

Dhal

Chick pea, vegetable and potato curry | basket of naan bread | papadums

Wedges

Skin-on potato wedges

FISHMARKET

Lobster Thermidor

Live grilled sand lobster tails with Parmesan cream sauce

Salmon unagi

Live grilled salmon fillets with unagi sauce on the side

Seabass

Live grilled seabass with leek salsa

Tiger prawns

Live grilled tiger prawns with sour cream, garlic and lovage

CHRISTMAS CARVERY

Turkey

Whole roasted turkey, turkey stuffing
rolls, baby potato and cherry jus

Gammon

Whole roasted honey & cloves pork,
brussels sprouts & pineapple and chili
salsa



“ DRINKS PACKAGE ”

Coca Cola family
Red, white, rose and sparkling wine
Granini apple, orange
Coffee & tea

CONTEMPORARY CAKES

Dome

Cheese cake, passion fruit & chocolate cream

Armonia

Chocolate and orange cake

Vortex

Salted caramel mousse and hazelnut krantz

Pina colada

Coconut mousse, pineapple insert, coconut truffle
and pineapple gel

Tiramisu

Mascarpone mousse, coffee, cocoa and biscuits

MONO DESSERTS

Poale-n brau

A traditional Romanian sweet cheese pie

Mini Amandine

A traditional Romanian cake

Opera

Butter chocolate and coffee

Black forest

Amarena cherries and chocolate

CHRISTMAS FUN

Exotic: Whipped cream and exotic fruits
Choco trio: Dark, milk and white chocolate cake
Oreo: Chocolate biscuits & mascarpone
Carrot: Carrot cake and whipped cream
Mango: Cheese cake and mango

CREAMY TREATS

Prajitura cu nuca

Cake with cocoa, walnut and cream

Snow white

Sour cream and lemon cake

Crème brûlée

Vanilla cream and berries

Profiteroles

With cream of Baileys

Baba

Rum, sponge cake and crème Chantilly

TRADITIONAL SWEETS

Ginger bread

Gringer bread cookies

Yule log

Traditional chocolate cake in shape of a log

Cozonac

Traditional cake with dry fruit filling

Choux & eclairs

Pate a choux dough filled with assortment of
chocolate | vanilla | berries cream

Cannoli

Deep fried Italian sweet dough stuffed with ricotta
and chocolate chips

SWEETS LIVE STATION

Ice cream

Selection of classic ice creams

Crêpes Suzette

Warm crêpes with Grand Marnier orange reduction

*Waffle cones | sugar sprinkles | chocolate chips x3 types |
crushed hazelnuts | chocolate sauce | sliced banana |
whipped cream | strawberry sauce | crushed cookies |
meringues | berries | coconut flakes | sliced Mars |
sliced Bounty | sliced Twix*

FOR THE LITTLE ONES

KIDS LAND

Penne Napolitana
pasta with tomato sauce

Cochon
Breaded fresh chicken breast and fries

Burgers
Mini black buns with beef cutlets, cheddar cheese and tomato
Ketchup | mayo

Mini Pizza
Sourdough, fresh tomato sauce and fior di latte

Sweets
Assorted cookies | macaroons | galaxy chocolates | sliced fruits

