

UNWRAP THE
Magic
OF THE
Holiday Season

FEEL THE DIFFERENCE
radissonhotels.com/blu

Unwrap The Magic *of* The Holiday Season



Welcome



Welcome to a season of warmth, wonder, and togetherness. As the winter holidays unfold, we invite you to relax, indulge, and create memories that will stay with you long after the season fades. Here's to the magic of this special time, where every moment feels like home.

Our exquisite venue offers the perfect backdrop for your celebration, allowing you to unwind and savor every moment. Elevate your experience with unparalleled service and a luxurious ambiance that makes each gathering truly unforgettable.

Our doors are always open and we look forward to welcoming you, because creating memorable moments is at the heart of everything we do.

Happy Holidays!

Your dedicated team at
RADISSON BLU HOTEL, BUCHAREST



FAMILY *Brunches*

FESTIVE CHRISTMAS BRUNCH | December 25th 2025 | 12:30 – 16:30

NEW YEAR'S DAY FESTIVE BRUNCH | January 1st 2026 | 12:30 – 16:30

Beyond the festive gatherings at work, this is the moment to celebrate with the people who matter most. Unwrap joyful holiday brunches filled with flavor, laughter and cherished memories at Radisson Blu Hotel, Bucharest.

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

FAMILY BRUNCHES



ENJOY



BAKERY SHOP

Rolls

Freshly baked white | rye flour | seeded rolls

Loafs

Freshly baked ciabatta | sour dough | seeded loafs

Baguettes

Freshly baked French sour dough | rye flour dough | seeded baguettes

Spreads

French butter | margarine | olive tapenade

Pastries

Freshly baked croissants | pain aux chocolate | torsade |
marble tea cake | beignets | pastéis de nata

Savory puffs

Cheese puff pastry | sausage roll | pizza puff

Spreads

3 types of jams | honey | Nutella | maple syrup



SEAFOOD

On ice

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

Asian

Sashimi: *tuna* | *salmon* | *Hamachi* | *unagi*
Nigiri: *tuna* | *salmon* | *prawn* | *unagi*
Maki: *Philadelphia* | *California* | *Dynamite* | *spicy tuna*
Sides: *Bowl of wakame salad & kimchi* | *wasabi* | *marinated ginger* |
soy sauce | *sriracha mayo* | *teriyaki sauce* | *unagi sauce*

Seafood favorites

Classic prawn cocktail individual
Octopus salad | calamari salad | prawn salad | mussel salad | salmon salad |
tuna salad | fried sardine & tartar sauce | scallop salad | surimi salad
Cold smoked salmon | hot smoked salmon
Sides: *Herb lemon cream cheese* | *horseradish sauce* | *sweet mustard*



DELI COUNTER

Platters

Parma ham & melon | truffle foie grass terrine & red wine jelly |
Italian salami & pickles | smoked duck breast & mandarin |
roast beef tonnato | Romanian traditional specialty “piftie”
For each plate: *pesto* | *Amarena cherry* | *sweet mustard* |
strawberry jam | *parmesan* | *garlic white sauce*

Parmesan wheel full of parmesan cubes & grissini
Platters: *brie* | *blue cheese* | *cheddar* | “*burduf*” *traditional cheese*
For each platter: *cherry jam* | *strawberry jam* | *honey* | *mustard* | *zacusca*

Special meat salads

Classic Olivier cocktail individual
Duck noodle salad | Caesar salad | Thai beef salad |
Moroccan chickpea lamb salad | turkey salad | Boeuf salad



SALAD BAR



Fresh mix lettuce | cherry tomatoes | sliced cucumbers |
slice bell peppers | herb white cabbage

Cruditites: *fresh celery*, *carrots & asparagus* | *radish quarters* | *edamame beans in*
furikake sesame oil | *croutons* | *sliced fresh avocado* | *sliced fresh mushrooms* | *roasted*
sweet potato cubes | *green peas in mint oil* | *spring onions buttons*

Guacamole | Hummus | Baba ghanoush

Baby mozzarella in basil olive oil | smoked tofu | feta cheese in oregano olive oil
Pickled cucumber | pickled sliver skin onions | pickled cauliflower | pickled
tomatoes | pickled beetroot | capers | green & black olives | sweet corn | crispy
bacon cubes | croutons | lemon wedges | roasted nuts | roasted seeds | dry fruits

Olive oil | white wine vinegar | balsamic | tonnato sauce |
Caesar dressing | vinaigrette | pesto | zacusca | eggplant dip



ROMANIAN TRADITIONAL SOUP



Ciorbă Rădăuțeană

Chicken, vegetable mix, bell pepper, parsnip, eggs & sour cream
Served with sour cream and parsley on the side

FAMILY BRUNCHES

ENJOY ❄️

CHRISTMAS CARVERY



Turkey

Whole roasted turkey, turkey stuffing rolls,
baby potatoes & cherry juice

Ciolan cu Varză

Pork knuckle & stewed cabbage



FISHMARKET

Lobster thermidor

Live grilled sand lobster tails with parmesan cream sauce

Salmon unagi

Live grilled salmon fillets marinated in soya's sake
& glaze with unagi sauce

Seabass

Live grilled seabass with leek salsa

King prawns

Live grilled tiger prawns with sour cream, garlic & lovage



CONTEMPORARY CAKES

Dome: *cheese cake, passion fruit & chocolate cream*

Armonia: *chocolate & orange cake*

Vortex: *salted caramel mousse & hazelnut*

Piña colada: *coconut mousse,*

pineapple insert, coconut truffle & pineapple gel

Tiramisu: *mascarpone mousse, coffee, cocoa & biscuits*



MONO DESSERTS

Snow white & mini amandine: *timeless Romanian cakes*

Poale-n brâu: *traditional Romanian sweet cheese pie*

Opera: *butter chocolate & coffee*

Black forest: *Amarena cherries & chocolate*

❄️ FESTIVE SWEET FUN ❄️

Exotic: *whipped cream & exotic fruits*

Choco trio: *dark, milk & white chocolate cake*

Oreo: *chocolate biscuits & mascarpone*

Carrot: *carrot cake & whipped cream*

Mango: *cheese cake & mango*

CREAMY SWEETS

Walnut cake: *cake with cocoa, walnut & cream*

Panna cotta: *cooked cream & mint jelly*

Crème brûlée: *vanilla cream & berries*

Profiteroles with Baileys cream

Baba: *rum, sponge cake & crème Chantilly*

Choux & éclairs: *pâte à choux pastries filled with
assortment of chocolate | vanilla | berries cream*

Cannoli: *deep fried Italian sweet dough stuffed with
ricotta & chocolate chips*

❄️ TRADITIONAL SWEETS ❄️

Papanashi: *cottage cheese doughnuts,
sour cream & cherry jam*

Ginger bread cookies

Yule log: *traditional chocolate cake in shape of a log*

Cozonac: *the ultimate traditional Christmas cake;
dry fruit filling*

SWEET LIVE STATION

Ice cream: *selection of classic ice creams*

Chocolate fountain: *milk chocolate, bowls of whole
strawberries | sliced bananas | marshmallows*

Crêpes Suzette: *warm crêpes with
Grand Marnier orange reduction*

Waffle cones | sugar sprinkles | chocolate chips |
crushed hazelnuts | chocolate sauce | whipped cream |
strawberry sauce | crushed cookies | meringues |
berries | coconut flakes | sliced mars | sliced Bounty |
sliced Twix

UNLIMITED OPEN BAR

Still and sparkling water

Soft drinks: *Coca Cola | Sprite | Fanta Orange*

Wines: *white, rosé & red*

Beer

Selection of coffee and teas

*Enjoy a festive start to your
brunch with a complimentary
glass of Prosecco.*

“

*The magic of the holidays lives in the moments we
share: in the laughter, the flavors and the stories told
over a beautifully set table. This season, our Chefs
invite you to unwrap that magic with dishes crafted
to comfort, delight and bring people closer together.
May every gathering be filled with warmth, joy and
a taste of something truly unforgettable.*

Eric Testa

Culinary Director
RADISSON BLU HOTEL, BUCHAREST



KIDS LAND



Penne Napolitana

Pasta with tomato sauce

Cochon

Breaded fresh chicken breast and fries

Burgers

*Mini black buns with beef cutlets, cheddar cheese & tomatoes
Ketchup | mayo*

Mini Pizza

Sour dough, fresh tomato sauce & fior di latte

Sweets

Assorted cookies | macarons | galaxy chocolates | sliced fruits



FESTIVE BRUNCHES OFFER

SPECIAL FESTIVE DUO OFFER 1,140 lei/person*

Celebrate the season from Christmas to New Year's with two unforgettable brunches. Enjoy the magic of our Festive Christmas Brunch and the joy of our New Year's Day Festive Brunch at a special combined rate.
Two celebrations, one memorable festive experience!



FESTIVE CHRISTMAS BRUNCH Dec 25th 2025 640 lei/person*

- Festive buffet featuring seasonal specialties
- Elegant Christmas decorations and holiday ambiance
- Live music to set the festive mood
- Kids' play area with entertainment for little guests
- Surprise raffle with special prizes
- Christmas gifts for children

NEW YEAR'S DAY FESTIVE BRUNCH Jan 1st 2026 590 lei/person*

- Festive buffet featuring seasonal specialties
- Elegant Christmas decorations and holiday ambiance
- Live music to set the festive mood
- Kids' play area with entertainment for little guests



HAPPY HOLIDAYS! ENJOY THE CHRISTMAS SEASON!

Reservations: events.bucharest@radissonblu.com | +40 758 088 550

* Prices are in lei and include VAT

Children aged 6 to 12 enjoy the celebration at 50% of the full price, while little ones under 6 join in for free.

For our brunch events we require full advance payment.

the HOLIDAY
season.

- UNWRAP THE MAGIC -



FESTIVE EVENTS
2025 — 2026

*From our big family here at Radisson Blu Hotel, Bucharest to yours
wishing you a season filled with joy, warmth, and unforgettable moments.*

Happy Holidays!