

Desserts

Gingerbread soufflé with orange-chocolate sauce	1400
Classic crème brûlée	1100
Mini pumpkin pie with vanilla ice-cream	1100
Tiramisu PEPPERS! style	1100
Belgian chocolate cake with almond and vanilla ice-cream	1100
Hungarian crepe filled with poppy-seed, served with plum jam	1200
Home-made mulled wine sorbet	750

Cheese

Served with grapes, Cremona mustard fruits and stone oven bread

Brillat Savarin cheese made in France	1000
Cream gourmet cheese from cow milk, rich in butterfat	
Goat cheese from Tabajd area, Hungary	1200
Fresh smoked Hungarian goat cheese	
Gorgonzola dolce from the area of Bergamo, Italy	1000
Mild blue cheese from cow milk; try it with a sweet Tokaj wine	
St. Marcellin from the area of Saint Marcellin, France	1300
Soft cheese from cow milk with white mold	
Cheese selection	2900
from the Mediterranean served with stone oven bread	

Illy Coffee

Espresso	850
Cappuccino	900
Melange	900
Caffé ristretto	850
Caffé latte	850
Latte macchiato	850
Espresso macchiato	850
Hot chocolate	850
Double espresso	1150

Tea

Ronnefeldt tea	1180
Selection of leaf, herbal and fruit teas	

Dessert Wine

Szamorodni sweet	1 dl
2007 Degenfeld	1050
2003 Szepsy Cuvée	6000
Aszú 6 puttonyos	
2004 Dobogó pincészet	5000
2005 Szepsy István	10400
Sandeman Rich Golden	1400
Royal Oporto Tawny	2700

Digestives

	2 cl	4 cl
Fernet Branca	1190	2380
Jägermeister	1190	2380
Zwack Unicum	990	1980
Unicum Next	990	1980

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All prices in Hungarian Forint (HUF), Taxes included