



布达佩斯特色美食集锦

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让我们一起来品尝 lecsó!

Lecsó 是一款可替代法国普罗旺斯杂烩的匈牙利菜品，其不仅百搭、做法简单，而且超级美味！DNB Restaurant 为你提供了一次难得的机会，让你从第一步开始，完整地体验和领略 lecsó 的烹饪步骤。

食材和配料：

预制的 lecsó 汤料，5-6 个圣女果，绿、黄、红甜椒各半个，1 个匈牙利红椒，2 个西红柿，1 根大葱，2 瓣大蒜，哈里萨黄油，烟熏红椒粉，盐、黑胡椒粉，一整根小茴香，裹上面包屑的鸡蛋和细香葱。

步骤：

首先，制作 lecsó 汤料。将切成小块的洋葱、大蒜放入葵花籽油中炸炒，1-2 分钟后，加入甜椒和西红柿。用烟熏红椒粉调味，加入小茴香，随后再用盐和黑胡椒粉调味。倒入蔬菜汤或水，将其煮沸，并在大火上保持沸腾几分钟。

最后，将其从炉灶上取下，加入生的、切碎的红椒和西红柿，静置冷却。最好将其放在冰箱中过一夜。第二天，首先过筛，紧接着便可开始烹饪 lecsó 了，你可以根据自己的喜好用多少就用多少。

将大葱放入热锅中油炸，随后加入事先切成三角形的三色甜椒和匈牙利红椒块，一起在火中加热几分钟，然后加入圣女果。根据需要将尽可能多的 lecsó 汤料倒入碗中，并用哈里萨黄油增加稠度，用盐和黑胡椒粉调味。让鸡蛋在沸水中煮 4-5 分钟，然后在冰水中冷却。将裹上面粉和日式面包屑的鸡蛋在 180 摄氏度的炸锅中炸至金黄色，再以细香葱装饰，一份美味的 lecsó 就新鲜出炉了！

葡萄酒：

成熟、饱满、味道浓郁的红色浆果梅洛酒是搭配正宗 lecsó 的完美之选。

由于 lecsó 简单而不失美味，它已成为初学做菜的小仙女和餐厅食客的青



睐菜品。

在匈牙利，众多餐馆都将这一正宗匈牙利美食列为其菜单上的必备菜品，赶紧去以下这些餐馆获取灵感、尽情地饮酒作乐吧 DNB Budapest（地址：1052 Budapest, Dunakorzó）、Lakatos Műhely（地址：1054 Budapest, Hold utca 13）、Lecsó Hungarian Restaurant（地址：1137 Budapest, Szent István körút 10）、Gettó Gulyás（地址：1077 Budapest, Wesselényi utca 18）和 Restaurant Náncsi Néni（地址：1029 Budapest, Ördögárok út 80）。

匈牙利牛肉汤

烹饪让人垂涎欲滴的匈牙利牛肉汤的秘诀是：采用美味的红椒粉（甜）、多脂肪的肉块和大量的洋葱。如果是夏季，最好在户外用大锅烹饪，这样可为我们

的美味增添一种烟熏味。（在此特别感谢 HOKEDLI Pottage Bar）

食材和配料（4人份）：

2 汤匙鹅脂、3 个中等大小的洋葱、4 瓣大蒜、400 克牛腱、2 个胡萝卜、2 个欧洲萝卜、1 个中等大小的块根芹、2 个中等大小的西红柿、2 个甜椒、2 个中等大小的土豆、2 升水、1 咖啡勺葛缕子、新鲜的迷迭香、2 片月桂叶、1 汤匙红椒粉、1 咖啡勺彩色胡椒籽、1 汤匙盐、1 根芹菜杆、新鲜的欧芹叶、2 个红辣椒（可选）、几片白面包和 3 分升酸奶油（上菜时加入）

步骤：

在一口 4 升的大锅（或普通大小的锅）中，融化鹅脂并加入洋葱丁，煮至半透明。将牛腱切成 3×3 厘米的方块，并与洋葱混合。先不要用盐调味！翻炒牛肉直至其表面出现薄薄的涂层。撒上红椒粉，然后加入大蒜薄片。倒水进去，每隔 5 分钟左右搅拌一次。然后将剩下的所有调料一并加入（盐除外），搅拌均匀，煮沸。加入西红柿和甜椒（未切片）。（沸腾后）再煮 2 小时，中途每 5 分钟左右搅拌一次。然后加入洗净并切成厚圆片的蔬菜以及切碎的土豆，加盐调味，再等 30 分钟，直至蔬菜煮熟。上菜之前，取出煮软的红椒和西红柿。将芹菜杆切成小块并将欧芹切碎，一起加入牛肉汤中。趁热加入新鲜的白面包、热辣的红椒片（可选）和酸奶油，这道匈牙利牛肉汤就完美出锅了。

葡萄酒：

艾格尔公牛血葡萄酒

一种特别的古拉什炖牛肉：牛肉汤(面包碗)

古拉什炖牛肉是匈牙利的国菜，不容错过，其飘香的美味让人着迷。而当你把这些丰盛、软嫩的牛肉块、蔬菜和大量红椒粉再一起装进一条圆形面包中蒸制一段时间之后，随着面包变得内软外脆，你将完全无法抗拒这道美食！

喝下这碗丰盛、浓郁和美味的牛肉汤，你将立刻变得暖暖的。更棒的是，你还可以同时品尝面包碗，你可以从面包碗上撕下一小块面包，泡在美味的汤里一起吃。古拉什炖牛肉通常很稠，因此可以直接当正餐吃。

Töltött Káposzta（肉馅卷心菜）

肉馅卷心菜是匈牙利人圣诞节时必吃的一道传统菜肴。它由卷心菜叶包裹各种馅料（例如猪肉馅，当然肯定还有红椒粉）制成，但具体包裹哪种馅料最完美就因地而异了。将白菜卷在砂锅中盖上盖子烘烤、炖煮或蒸煮之后，热腾腾出炉，赶紧淋上冷酸奶油，美味就坐等你的享用了。这道菜要花几个小时才能完成，烹饪过程中，空气中弥漫着让人无法抗拒的香味。在布达佩斯的圣诞集市上，这道美味的匈牙利佳肴一定会让你的脸上时时洋溢着

幸福的微笑。

匈牙利特色烤香肠（Hurka、Kolbász）

无论从形状还是馅料而言，匈牙利香肠都备受推崇。品尝匈牙利香肠的最佳时间是节日期间，因为此时新鲜出炉的精选香肠种类丰富，任君挑选。Hurka 可由多种肉类制成，有多种口味，通常加入猪肝（májashurka）或猪血（véreshurka）混合煮沸，并且做好的香肠通常会进行熏制并调味为辣味或温和味。在圣诞集市上，香肠可以连同各种配菜一起订购——如果你相中了哪一款，直接从架子上取一根香肠串带回家吧！

Lángos（油炸面团、炸面包、匈牙利油炸扁面包）

对热量高达两千卡路里的食物不可抗拒的享受和之后立马的后悔，全都交织在一个油炸面团中——这就是 lángos，它是匈牙利的国菜，也是匈牙利街头食品中的超级巨星。当地人对 lángos 是如此痴迷，因此，它既出现在夏天的海滨小屋，也出现在圣诞节集市上。这种厚重而油腻的咸味面团通常会淋上鲜冷酸





奶油、磨碎的奶酪和蒜泥奶油再食用。不过，值得欣慰的是，得益于现代潮流，如今，你还可以选择在上面添加无数种美味的配料，从培根到火腿，再到香肠等。如果你能吃完一整个 lángos，那你至少半天都不会饿了——但是，如果来到匈牙利不尝尝 lángos，这就是一种罪过了！

典型匈牙利花式糕点 Rétes（果馅奶酪卷）

果馅奶酪卷在匈牙利的烹饪文化中占有重要地位，虽然几乎所有匈牙利人都会说“祖母做的果馅奶酪卷才最好吃”，但匈牙利圣诞集市上的果馅奶酪卷也同样美味。一口咬下一片酥脆的匈牙利果馅奶酪卷，你立马就想再拿一片。而且，其他各种多变的口味也绝对是你不想错过的。这款美味的甜点在全年都很受欢迎，但是它在节日期间更加诱人，因为节日期间会有更多令人回味的味道可供

选择，例如苹果肉桂、甜甜的松软干酪以及欧洲酸樱桃。

糖尿病人可食用的 Rákóczi蛋糕（含松软干酪）

我们为你奉上令人垂涎的无糖匈牙利糕点（根据匈牙利甜点师 János Rákóczi 的名字命名）的食谱。我们这么做出于两个原因，这种低碳水化合物甜点不含麸质和乳糖，且富含纤维和蛋白质。当你想要耍点小心机，让自己看起来更苗条，它是你的不二之选。

食材和配料（面团——大量）：

200 克无麸质燕麦粉、50 克核桃仁粉、30 克车前子壳、100 克不含乳糖的酸奶油、150 克椰子油、75 克赤藓糖醇、1 个蛋黄、少许喜马拉雅粉盐和 0.5 克发酵粉。

馅料：850 克不含乳糖的松软干酪（túró）、2 汤匙车前子壳、3 汤匙不含乳糖的酸奶油、2 个蛋黄、2 根剥好的香草豆、75 克赤藓糖醇、1 个柠檬的皮和无糖杏酱。

顶部：5 个蛋清、50–61 克赤藓糖醇和少许盐。

布达佩斯的众多餐馆提供含多种不同配料的 Rákóczi 蛋糕：

Magyar QTR（地址：1056 Budapest, Belgrád rakpart 18）、Desszert.Neked（地址：1061 Budapest, Paulay Ede utca 17）、Gerlőczy Café（地址：1052 Budapest, Gerlőczy utca 1）、Café Astoria Restaurant

（地址：1053 Budapest, Kossuth Lajos utca 19）。

Rigó Jancsi蛋糕

这是一款传统的匈牙利立方体形巧克力海绵蛋糕和巧克力奶油糕点。它从前奥匈帝国时期开始流行，并根据著名的匈牙利吉普赛小提琴家 János Rigó 的名字进行命名。János Rigó 出生于 1858 年的 Pákozd，他在小提琴演奏方面极具才华，这使得他有机会来到佩斯，并最终走遍世界各地。

Dobos蛋糕

一款内部含有巧克力奶油乳酪且顶部淋上焦糖的匈牙利海绵蛋糕，得名于 19 世纪末期一位名叫 József Dobos 的著名糖果商。

Gundel pancake

一种织布样的薄煎饼，包含核桃仁粉、葡萄干和朗姆酒等内部馅料，并在加淋黑巧克力酱的同时点燃上桌。这款煎饼的创始人为匈牙利著名作家 Sándor Márai 的妻子 Lola。一次，她的丈夫于签会后在某家餐馆举办庆功宴，她在宴会上向 Károly Gundel 介绍了这一配方。Károly Gundel 非常喜欢这一配方，于是便以“Márai pancake”为名将这款煎饼列入了菜单中。今天，我们在布达佩斯的 Gundel Restaurant 仍然还可以品尝到最原始的 Gundel pancake。



Somlói Galuska (匈牙利乳脂松糕)

由三种不同口味的海绵蛋糕、糕点奶油、葡萄干、核桃、巧克力酱和鲜奶油制成的一款甜点。

Kürtőskalács (烟囱蛋糕)

烟囱蛋糕是一种甜糕点，最初由 Transylvanian Székelys 在各种纪念活动和节庆中制作。这款典型的匈牙利糕点是冬季时期的超级巨星，食用方式为热食，除圣诞集市可见的传统口味外，它还有很多特殊口味。这些烟囱蛋糕在集市的露天篝火上烤制而成，这种极具传统色彩的视觉体验绝对会让你忍不住驻足欣赏。烟囱蛋糕外部略脆，内部松软，顶部撒满糖、肉桂、香草、巧克力、椰子、核桃和各种甜味酱。在某些摊位，你还可以品尝到里面装满巧克力奶油、鲜奶油、花生酱，顶部撒满奥利奥或以各种梦幻设计装饰的烟囱蛋糕，从而获得一种另类的甜蜜体验。千万不要还没尝试这一美味就离开布达佩斯哦，不过，在此我们也要给你一个小小的警告：你很可能在尝第一口之后便难以自拔！

在 Molnár's Café 餐馆，若你持有布达佩斯一卡通，可以免费获得一个额外的烟囱蛋糕。

布达佩斯的新热潮：烟囱蛋糕蛋卷冰淇淋

2016 年，布达佩斯街头出现了一种创新的夏季特色美食，经典的匈牙利烟囱蛋糕里面被灌满冰淇淋和鲜奶油，演化成了一种类似蛋卷的甜点。

今天，你不仅可以在各种文化和美食节上邂逅受专利保护的 Töltött Kürtős (“带馅烟囱蛋糕”)，而且还可以在伊丽



莎白广场的 Fröccsterasz Bistro 旁边的固定摊位上买到它。

烤栗子

烤栗子是适合在浪漫散步时携带的完美零食，也是任何欢乐市集中必不可少的元素。匈牙利的栗子于 9 月或 10 月收获之后，会被放在冰箱中放置一段时间，以便在冬季时达到完美状态。届时，它们将在街上封闭的煤火中烤制出炉，并被装在小纸袋中作为手持式零食出售。它们柔软、果肉饱满、奶油感浓厚且甜味十足，非常适合与加香料的热葡萄酒搭配着一起食用。放一纸袋热栗子到口袋里，仿佛放进了一个完美的暖手包。

Beigli (核桃/罂粟籽卷)

Beigli 可能是匈牙利节假日期间最传统的美食了：它是一种由甜酵母面团（通常使用牛奶）制成的糕点，糕点被压成很薄的形状，撒上由碎坚果或罂粟种子制成的坚果酱或罂粟籽酱以及糖或蜂蜜等甜味剂，再卷成圆棒状，Beigli 便做成了。

加香料的热葡萄酒与 pá a punch

在节日期间，加香料的热葡萄酒特有的香气尽情弥漫在空气中，寒冷来袭

时，没有什么能比这样一杯热饮更能打动人了，它能让你的双手、身体以及整个灵魂都瞬间温暖起来。这款葡萄酒有很多种不同的完美配方，比较经典的一种是用红酒制成，通常还含有某种柑橘类水果——一般是橙子以及其他香料，如肉桂、丁香、姜、肉豆蔻乃至小豆蔻。部分人觉得，加入苹果和胡椒粉可以让这款饮料更趋完美。诚然，捧着这样一杯加香料的热葡萄酒在集市上到处闲逛是一种美好的体验，但是你在家里也可以很容易地制作这样一杯美酒。一杯添加了匈牙利水果的苹果潘趣酒也可以在家轻易制作。

品尝加香料的热葡萄酒以及 hurka (猪肠)、sültkolbász (炸香肠)、Kürtőskalács (烟囱蛋糕)、烤栗子和 Beigli 等其他传统特色美食的最佳时间是 11 月中旬到新年前夕之间的布达佩斯降临节集市和圣诞集市。

若持有布达佩斯的官方城市通行证——布达佩斯一卡通，你可以在购买这些特色美食以及其他美味和当地特色菜时享受大幅折扣。这是你通往这座城市的钥匙！

在适用布达佩斯一卡通的餐馆中，有近二十个地方（餐馆、咖啡馆和酒吧）都可提供 7 到 9 折的折扣。

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Let's taste lecsó!

Lecsó is the Hungarian alternative for the French ratatouille. It's versatile, easy and very delicious! Thanks to DNB Restaurant, you can get the hang of making it from scratch.

Ingredients:

pre-made lecsó stock, 5-6 cherry tomatoes, half-half bell pepper (green, yellow, red), 1 Hungarian paprika, 2 tomatoes, 1 shallot, 2 cloves garlic, harissa butter, smoked paprika, salt, black pepper, whole cumin, breaded egg, chives.

Directions:

First, make the lecsó stock. On sunflower oil, fry diced onion, garlic, and 1-2 minutes later put in the bell pepper and tomato too. Hint with smoked paprika powder, add the cumin, and season with salt and black pepper. Pour vegetable stock or water on it. Bring it to a boil, leave it on for a couple of minutes on high flame. Finally, get it off the stove, add the raw, chopped paprika and tomatoes, and let it cool. It's best to leave it in the fridge for a night. Sieve it the next day, and use as much as you desire when cooking your lecsó the next day.

In a hot pan, fry the shallots on oil,

then add the three coloured bell peppers and the Hungarian paprika that you previously cut into triangular pieces. Heat them together over a medium flame for a few minutes, and then add the cherry tomatoes. Pour as much lecsó stock into the bowl as needed, and thicken it with the harissa butter. Season with salt and black pepper. Boil the eggs for 4-5 minutes, let them cool in icy water. Breaded in flour, egg, and panko (Japanese breadcrumbs) fry them in the deep fryer on 180 °C until golden brown, then serve on the lecsó, garnished with chives.

Wine:

A ripe, full, flavoursome merlot with red berry notes is the perfect wine to pair authentic lecsó with.

Because of its greatness and simplicity, lecsó is the dream dish of beginner kitchen fairies and restaurant-goers alike. Visit restaurants where this authentic Hungarian meal is an essential item on the list of its food offers and get inspired! You can make good cheer at

DNB Budapest (1052 Budapest, Duna-korzó), Lakatos Műhely (1054 Budapest, Hold utca 13), Lecsó Hungarian Restaurant (1137 Budapest, Szent István körút 10), Gettó Gulyás (1077 Budapest, Weselényi utca 18) and Restaurant Náncsi Néni (1029 Budapest, Ördögárok út 80) as well.

Beef goulash soup

The secrets to making a delightful beef goulash soup are: tasty ground paprika (sweet), greasy meat pieces, and lots of onion. In summer, it is best to cook it outdoors in a cauldron, this way adding a smokey flavour to our delicious meal. (Special thanks to HOKEDLI Pottage Bar)

Ingredients (for 4 persons):

2 tbsp. goose grease, 3 medium-sized onions, 4 cloves of garlic, 400 g beef shank, 2 carrots, 2 parsnips, 1 middle-sized celeriac, 2 middle-sized tomatoes, 2 bell peppers, 2 middle-sized potatoes, 2 litres of water, 1 coffee-spoon caraway, fresh rosemary, 2 bayleaves, 1 tbsp. red ground paprika, 1 coffee-spoon





(unsliced). Cook for 2 hours (after bringing to a boil) while stirring every 5 minute or so. Then add the cleaned vegetables sliced in thick rounds as well as the chopped potatoes. Season with salt, and wait another 30 minutes until the veggies are cooked. Before serving, take out the tender paprika and tomato. Cut the celery stalk into small pieces, chop the parsley and add them to the goulash. Serve the soup hot with fresh white bread, slices of hot paprika (optional), and sour cream.

Wine:

Eger's red wine, Bull's Blood

A special kind of Goulash: Goulash soup in a bread bowl

The national dish of Hungary, goulash is a must-try. Its scents are super enticing, but when this hearty stew of tender beef cubes, vegetables and plenty of paprika is served steaming in a round-shaped loaf of bread that softens on the inside but stays crunchy on the outside, it is entirely irresistible. Devouring this hearty, filling and flavourful soup is a great way to warm up, and the best thing is that you can also chow down on the bread bowl, dunking pieces of it into the succulent contents as you go. Goulash is normally quite dense, so it makes a proper meal.

Töltött Káposzta (stuffed cabbage)

Stuffed cabbage is a traditional dish to devour at Christmastime in Hungary. It is made of cabbage leaves wrapped around a variety of fillings, such as minced pork meat and, obviously, paprika, but the recipe for a perfect wrap varies by region. The cabbage rolls are baked, simmered or steamed in a cov-

ered casserole dish and served piping hot with cold sour cream on top. This dish takes several hours to cook, filling the air with irresistible aromas. At Budapest's Christmas markets, this delicious Hungarian delicacy will definitely put a saucy smile on your cheeks.

Hungarian grilled sausage specialties (Hurka, Kolbász)

Hungarian sausages are revered, whatever the shape or filling. The best time to try them is during the festive season, when the freshly made selection is particularly abundant. Coming in a wide variety of meat types and flavours, hurka is normally boiled and flavoured with liver (májas hurka) or with blood (véres hurka), while sausage is often smoked and seasoned to be spicy or mild. At Christmas markets, sausages can be ordered with various garnishes—if one takes your fancy, you can pick one of the strings of sausages hanging from the stands to take home.

Lángos (fried dough, frybread, hungarian deep-fried flat bread)

Two thousand calories, irresistible enjoyment and instant regret crammed into a deep-fried dough—this is lángos, a national dish and the superstar of street food in Hungary. Locals simply love lángos anytime and anywhere, so it makes an appearance at Christmas fairs just like at beachside huts in summer. This heavy and oily savoury dough is traditionally topped with cold and fresh sour cream, grated cheese and garlic cream, but thanks to modern new-wave trends, it can be ordered nowadays with endless kinds of toppings from bacon to ham and sausage. Lángos fills you up for at least half a day, if you can finish a whole one at all—but it's a sin to visit Hungary



coloured peppercorns, 1 tbsp. salt, 1 celery stalk, fresh parsley leaves, 2 pcs of hot paprika (optional), a few slices of white bread, 3 dl sour cream (serving)

Recipe:

In a 4-litre cauldron (or pot), melt grease and add diced onion. Cook until translucent. Chop the beef shank into 3x3 cm cubes and mix with the onion. Don't season it with salt yet! Stir-fry the meat until a thin coat appears on their surface. Sprinkle with ground red paprika and add thin slices of garlic. Pour water into the dish and stir it every five minute or so. Now add all the spices left (other than the salt). Stir it well, and bring it to a boil.

Add the tomato and the bell peppers

and not try it.

Typical hungarian fancy cakes Rétes (Strudel)

Strudel occupies a prominent place in the culinary culture of the country, and while almost all Hungarians would say that their grandma makes the best, they are delicious at Christmas markets, too. A single bite into a slice of flaky Hungarian strudel will have you reaching for a second, and you wouldn't want to miss out on all of the tasty flavour variations. This delicious dessert is popular throughout the entire year, but is particularly savoured during the holidays thanks to its evocative wintry tastes, such as apple-cinnamon, sweet cottage-cheese and sour cherry.



Diabetic Rákóczi's Cake (with Cottage cheese)

The recipe of a mouth-watering, sugar free Hungarian pastry (named after Hungarian confectioner János Rákóczi) is from us to you. This slow carb dessert is gluten and lactose free, rich in fibre and protein, which make it a perfect cheat-day item.

Ingredients (dough—a large amount):

200g gluten free oat flour, 50g ground walnut, 30g plantain seed shell, 100g lactose free sour cream, 150g coconut oil, 75g erythritol, 1 egg yolk, a pinch of Himalayan pink salt, 0.5g baking powder

Filling: 850g lactose free cottage cheese (túró), 2 tbsp. plantain seed shell, 3 tbsp. lactose free sour cream, 2 egg yolks, 2 scraped vanilla beans, 75g erythritol

,1 lemon's peel, sugar free apricot jam

Top: 5 egg whites, 50-61g ground erythritol, a pinch of salt

Restaurants in Budapest offering diverse Rákóczi's cake alternatives:

Magyar QTR (1056 Budapest, Belgrád rakpart 18), Desszert. Noked (1061 Budapest, Paulay Ede utca 17), Gerlőczy Café (1052 Budapest, Gerlőczy utca 1), Café Astoria Restaurant (1053 Budapest, Kossuth Lajos utca 19).

Rigó Janesi Cake

A traditional Hungarian cube-shaped chocolate sponge cake and chocolate cream pastry. It gained popularity in the former Austria-Hungary and is named after a famous Hungarian Gypsy violinist János Rigó. He was born in 1858 in Pákozd with a great talent of playing the violin, which brought him to Pest and later travelled all around the world.

Dobos Cake

A Hungarian sponge cake filled with chocolate buttercream and topped with caramel named after a well-known confectioner József Dobos dating back to the end of the 19th century.



Gundel Pancake

A crêpe-like variety of pancake made with ground walnuts, raisins, and rum filling, served flambéed in a dark chocolate sauce. The recipe belongs to the wife of the famous Hungarian writer Sándor Márai, Lola. She introduced Károly Gundel to the recipe at a banquet held in the restaurant after one of the premiers of his husband. Károly Gundel liked it so



much that he put it on his menu under the name “Márai pancake”. We still have the original Gundel pancake at the Gundel Restaurant, Budapest.

Somlói Galuska (Hungarian trifle)

A dessert that is made with three different-flavoured sponge cakes, pastry cream, raisins, walnuts, chocolate sauce and whipped cream.

Kürtőskalács (Chimney Cake)

Kürtőskalács, or chimney cake, is a sweet pastry originally prepared by the Transylvanian Székelys at various memorable and festive events. This typical Hungarian treat is a superstar at winter-time, served warm and in extra-special flavours, in addition to the traditional tastes at Christmas markets. These delicacies are baked over an open fire at markets, a traditional sight impossible to pass by. Slightly crunchy on the outside and soft on the inside, chimney cake comes sprinkled with sugar, cinnamon, vanilla, chocolate, coconut, walnut and all kinds of sweet coatings. At some stalls, they can be ordered filled with chocolate cream, whipped cream,

Nutella, topped with Oreos or in various dreamy designs for that extra sweet experience. Don't leave without trying this treat, but be warned that it's addictive from first bite.

With the Budapest Card Plus, you can have an extra chimney cake free of charge at Molnár's Café.

New craze in Budapest: Chimney-cake ice-cream cones

In 2016, an innovative summertime gastro speciality has been appeared in the streets of Budapest, offering the classic Hungarian treat filled with ice cream and whipped cream like a cone. Today you can encounter the patent-protected Töltött Kürtős (“Stuffed Chimney”) not only at cultural and gastronomic festivals, but it is sold at a permanent stand next to the Fröccsterasz Bistro in Erzsébet Square, as well.

Roast chestnuts

Roast chestnuts are the perfect accessory to any romantic walk, and an indispensable element to any merry market scene. Chestnuts are harvested in September or October around Hungary, and kept in the refrigerator for a while in order to make them perfect for winter, when they are roasted on covered coal fires on the street and sold in small paper bags as handheld treats. They are soft, fleshy, creamy and sweet, perfect to be washed down with mulled wine. Placed in your pocket, a paper bag of hot chestnuts is the perfect hand warmer.

Beigli (walnut/poppy seed roll)

Beigli might be the most traditional treat of the holiday season in Hungary: a pastry consisting of a sweet yeast dough (usually using milk) that is rolled out very

thin, spread with a nut or poppy seed paste made from ground nuts or poppy seed and a sweetener like sugar or honey, then rolled up into a log shape.

Mulled wine and pá a punch

The characteristic aroma of mulled wine always fills the air during the festive season, and when the cold kicks in, nothing beats a cupful of this tasty tippie that warms up hands, body and soul. Ingredients for the perfect concoction vary; the classic variety is made of red wine, usually containing some kind of citrus fruit—often orange and other spices, such as cinnamon, cloves, ginger, nutmeg or even cardamom. Some believe that apple and pepper help perfect this mildly potent potable. While it is always lovely to hold mulled wine in your hand while strolling from stand to stand around the market, this delicious drink can also easily be made at home. This also holds true for the cup of apple punch infused with Hungarian fruit-d pá a brandy.

The best time to taste the traditional mulled wine, same as other specialties namely hurka (chitterlings), sült kolbász (fried sausage), Kürtőskalács (chimney cake), roast chestnuts and Beigli, is at the Budapest Advent and Christmas Fair from mid-November to New Year's Eve.

You can enjoy these featured delicacies as well as other savories and local specialties with significant discounts by Budapest's official city pass, Budapest Card. It's your key to the city!

You can get 10 - 30% off by Budapest Card at almost twenty places of acceptance—restaurants, cafés and bars.

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www.budapestinfo.hu

在牡丹江一定要品尝的那些美味

文/牡丹江市文化广电和旅游局 图/全景



镜泊湖风味鱼宴

镜泊湖中盛产无污染的绿色湖鱼，有鲫鱼、桂鱼、红尾、胖头等 70 余种，都是鱼味鲜美，肉质细嫩的上等品种。镜泊湖的鲜鱼名菜，有酱焖鲫鱼、清蒸桂鱼、干炸红尾、糖醋鲤鱼和清炖胖头等。



林口煊大鹅

林口煊大鹅是以通过精选没有污染的农家鹅为原料，并辅以多种名贵中草药和上等调料烹饪而成的独特菜品。鹅肉鲜嫩、营养价值高，粗蛋白容易被吸收，脂肪含量不到瘦猪肉的一半，而且含有大量对人体有益的不饱和脂肪酸。



种丰富多样。牡丹江离俄罗斯海参崴很近，因此，在牡丹江就可以品尝到正宗的俄式西餐，如俄罗斯大烤串和俄式海鲜。

横道河子煎饼和干豆腐

横道河子的煎饼、干豆腐薄如纸片，口感细腻，味道十足。简单地说，吃过都说好。

俄式西餐

俄罗斯人比较讲究饮食，菜肴的品

花河啤酒

品尝牡丹江，自然少不了牡丹江的花河啤酒。要知道多少牡丹江人民的感情是在这“大绿棒子”里培养起来的。一句“都在酒里”“走一个”就可以表达出老铁们的千言万语，朴实又热情。

红星牛奶

红星牛奶是本地牧场产出的有机牛奶，纯天然、口感细腻、味道好，是牡丹江人民心中不会老去的味道。

朝鲜族美食

朝鲜族美食有辣白菜、大酱汤、烤肉等，其中最具代表的是打糕、冷面和泡菜。牡丹江是朝鲜民族的聚居地，所以可以吃到非常正宗的朝鲜族美食。

慈蜂堂蜂蜜

吃多了怎么办？来点蜂蜜水，滋润肠道，养生保健。牡丹江本地慈蜂堂的蜂蜜让人喝得放心。蜂蜜可以泡金桔，泡柠檬，好喝又瘦身。



The must-try food in Mudanjiang

Article/Mudanjiang Image/Quanjing

Jingpo Lake flavor fish dishes

Jingpo Lake is rich in non-polluting green lake fishes, including crucian carp, cinnamon, red tail fish, fat head fish and more than 70 kinds. They are all delicious fishes with fine taste and tender meat. The famous fresh fish dishes of Linkou lake include sauce squid, steamed mandarin fish, dry fried red tail, sweet and sour squid and stewed fat fish head, etc.

Linkou big goose

Linkou big goose is a selection of non-polluted farmer's goose. It is supplemented with a variety of precious Chinese herbal medicines and fine seasonings to cook a unique formula. The meat is tender and has high nutritional value. The crude protein is easily absorbed, has less than half the fat of lean pork, and contains a large amount of unsaturated fatty acids that are beneficial to the human body.

Hengdao hezi pancake & dried tofu

The pancakes and dried tofu of Hengdao hezi are as thin as paper, and the taste is delicate and full of flavor. Simply put, it is good to eat.



Russian food

Russians pay more attention to diet, and the variety of dishes is rich and varied. Mudanjiang is very close to Vladivostok in Russia. Therefore, in Mudanjiang, you can taste authentic Russian skewers and Russian seafood.

Korean cuisine

Korean cuisine includes spicy cabbage, miso soup, barbecue, etc. The most representative of which is cake, cold noodles and kimchi. Since Mudanjiang is a settlement of the Korean nation, it is very convenient to eat very authentic Korean cuisine in Mudanjiang.

Huahe beer

The taste of Mudanjiang is naturally accompanied by the Huahe beer of Mu-

danjiang. "All in wine" and "Bottoms up" can express thousands of words of good friends, simple and enthusiastic.

Red Star milk

Red Star milk is organic milk produced by local pasture. It is pure natural, delicate and delicious. It is the taste that will never grow old in the hearts of Mudanjiang people.

Cifengtang honey

What if you eat too much? Get some honey water, moisturize the intestinal tract and maintain your health. Honey from Cifengtang in Mudanjiang is safe to drink, with some kumquat and lemon, it's delicious and has slimming effect.

潮人必备! 细数**旧金山** 最IN网红打卡地

文/旧金山旅游局 图/全景



冰淇淋博物馆（格兰特大道1号）

格兰特大道上坐着世界上唯一的冰淇淋博物馆，这是联合广场的新宠。如果你期待冰淇淋与你唇齿交融，这里可以满足你的甜蜜愿望！博物馆里著名的彩糖池内被铺满超过一亿颗定制彩糖，是打造网红美图的不二地点。跨上曲奇旋转小木马，和独角兽来一张自拍，在复古的晚餐中品尝冰淇淋……拍美照的机会可是数不胜数呢！

3D幻象博物馆（杰弗逊街55-61号）

让想象与眼前的幻景一起自由飞翔吧！这里老少咸宜，每个转角都能为你



带来无穷惊喜。从火山爆发中逃生、在狂野水域里冲浪，甚至悬在旧金山的摩天大楼外……40多种3D幻象任你的感官畅游其中。

杜莎夫人蜡像馆（杰弗逊街145号）

再也不用担心那些隔离栏杆和安保人员，在杜莎夫人蜡像馆你就有机会靠近偶像。从外星人E.T.、亚伯拉罕·林肯、碧昂斯到Lady Gaga，和你最喜欢的名人来张自拍吧。你还会看到一些旧金山湾区的本地名人，如NBA球星斯蒂芬·库里、NFL球星乔·蒙塔纳和苹果联合创始人史蒂夫·沃兹尼亚克。



“雷普利信不信由你”博物馆（杰弗逊街175号）

来到旧金山，一定要逛逛“码头上最令人匪夷所思的地方”，看看旧金山和世界各地令人难以置信的真实故事。游客可以在镜子迷宫里挑战自我，与世界上最高的人比比身高。你很可能遇到奇怪的事，拍下妙不可言的照片。

海狮（39号码头）

39号码头风景迷人、海鲜美味，在这里享受午后时光最合适不过。你不妨在39号码头的K船坞稍作停留，海狮们倾巢出动的场景，可以成为你独有的朋友圈大片背景图。海狮们把这儿当成了自己的家，它们一般会在六月和七月

前往海峡群岛繁衍，七月到来年五月中旬则在 K 船坞流连。

旧金山现代艺术博物馆（第三街151号）

旧金山现代艺术博物馆创立于 1935 年，是西海岸第一座当代艺术博物馆，馆藏超过 3.2 万件艺术品，其中包括弗



里达·卡罗、安迪·沃霍尔、辛迪·舍曼和杰克逊·波洛克等人的作品。博物馆有一个宁静的屋顶花园，可以欣赏迷人的天际线和馆内的雕塑收藏。游客还可以与一面覆盖着无数植物的 29 英尺高墙合影。

教会区的壁画

各种壁画点缀着教会区，营造出丰富多彩、活力十足的独特氛围。探索周边，你会发现充满力量感的艺术，比如号角巷（Clarion Alley）展现社会包容主题的壁画。如果你想找寻可以追溯到 20 世纪 80 年代的壁画，可以拜访巴米巷（Balmy Alley）。南范内斯大街（South Van Ness Ave）和第 24 街的狂欢节

壁画可以带你重温 1979 年旧金山首次狂欢节的精神和活力。而坐落于 18 街 3543 号妇女大楼的 Maestra Peace 壁画则展现了几代女性在艺术、政治和科学领域的成就和贡献。

温室花房（约翰·F·肯尼迪大道100号，金门公园）

令人心旷神怡的温室花房是旧金山的历史地标，以稀有的热带花卉和植物而闻名，也是旧金山最佳的赏花地点之一。花房中央穹顶高约 60 英尺，俯瞰着花房山谷。这里能找到食肉豆荚、睡莲和咖啡浆果等各种珍奇植物，让你的照片大放异彩。

旧金山植物园（第九大道1199号，金门公园）

同样位于金门公园内的旧金山植物园遍布种类繁多的花卉和植物。拍摄的主题将取决于你前来探访的时间。秋天可以在安第斯云林或红杉林里拍照；二月初，可以赏木兰；而春夏两季，遍地鲜花盛放，更有无数美景。

笛洋美术馆哈蒙瞭望塔（第九大道1199号，金门公园）

没有哪儿比笛洋美术馆的哈蒙瞭望塔更适合 360 度欣赏太平洋和旧金山天际线了。透过玻璃墙面，旧金山城区、金门公园以及马林岬的风光尽收眼底。即使在塔底，周围的风光和博物馆背景也是绝佳的拍照选择。

铛铛车

在别的地方，恐怕没有机会搭乘像铛铛车这样的标志性交通工具了。它提供了探索旧金山的绝佳方式，难怪每年

有近一千万人乘坐。登上鲍威尔—海德线，可以游览旧金山著名的九曲花街；搭乘加利福尼亚街线路，可以到加利福尼亚街和格兰特大街的拐角处下车，在唐人街留影。别忘了请人拍一张你挂在铛铛车边上的照片，这可是必拍场景！

机械博物馆（45 号码头，渔人码头）

每个人都想要在自己的社交网络上来一张复古照，为何不选择机械博物馆？这里拥有世界上最多的古董街机和机械乐器私人收藏，只需要几个硬币来启动机器，你就可以畅玩所有的游戏。

探索博物馆（15 号码头，内河码头区）

探索博物馆拥有 650 多件可动手实际操作的展品，超越了传统的博物馆体验。在这个科学的乐园，不论什么年纪的游客都可以在此学习、玩耍和探索。从体育科学、人体解剖学到天文学和太空探索，各种各样的展品足以满足各类游客的爱好。巴基球装置、雾桥、扭曲的房间等都是很受青睐的拍照地点。探索博物馆坐落在海湾边，建筑风格时尚，因此博物馆外也是绝佳的拍照地。

旧金山动物园（斯罗特大道 & 西岸大公路）

旧金山动物园是这座城市的绿洲，居住着超过一千种濒危动物和很多被解救的动物。来与这些迷人的动物们亲近，尽情拍照吧！来加入南美热带雨林和鸟类之旅，鸟儿们近在咫尺，所以你也还有机会拍到金刚鹦鹉、巨嘴鸟飞过头顶的照片！千万不能错过企鹅岛和费舍尔家庭儿童动物园，这里的山羊只要你摸摸或拍拍它，它们就会很乐意跟你合影哦。

The most popular must-visit tourist attractions in San Francisco

Article/San Francisco Travel Association Image/Quanjing

Museum of Ice Cream (1 Grant Ave)

Located on the Grant Avenue, the one and only Museum of Ice Cream is the new popular tourist attraction at the Union Square. Here, the sticky taste of ice cream satisfies your lust for sweetness. The famous Sprinkle Pool, covered by over 100 million customized candies, is definitely the perfect place to take popular pictures. In addition, here you can enjoy cookie merry-go-round, take a selfie with a unicorn, or taste delicious ice cream in a classic diner—so many great opportunities to take stunning pictures.

Museum of 3D Illusions (55-61 Jefferson St.)

Museum of 3D Illusions, a paradise for visitors of all ages, endless surprises await you at every corner. Here, you can let your imagination fly in the illusions presented right in front of you; you can escape from a volcanic eruption, surf on the wild water, or even hover outside the skyscrapers in San Francisco. Over 40 illusions are prepared to make your senses immersed in 3D experience.

Madame Tussauds (145 Jefferson St.)

At Madame Tussauds, you have the opportunity to get really close to and take photos with your idols, from E.T., Abraham Lincoln, Beyoncé to Lady Gaga,

without worrying about the fences or securities. What's more, you will see local celebrities like NBA star Stephen Curry, NFL star Joe Montana, and Stephen Wozniak, co-founder of Apple.

"Ripley's Believe It or Not" Museum (175 Jefferson St.)

When in San Francisco, you must visit "the most bizarre place on the pier", to know the unbelievable yet true stories here and worldwide. You can face challenges in the Mirror Maze, compare your height with the tallest man in the world. Here, you will encounter countless bizarre things and take incredible pictures.

Sea lions (Pier 39)

The Pier 39 is the perfect place for you to spend a afternoon enjoying beautiful views and delicious sea food. You can stay at K-Dock for a while, to watch sea lions swarming out, and take a picture for your Moments' background. Sea lions normally go away for reproduction among the islands in June and July, and stay around K-Dock of Pier 39 from July to the next mid-May.

San Francisco Museum of Modern Art (151 Third St.)

Founded in 1935, San Francisco Museum of Modern Art (SFMOMA) is the first museum of modern art on the west coast. SFMOMA houses over 32,000 artworks by artists like Frida Kahlo,

Andy Warhol, Cindy Sherman and Jackson Pollock. At the top of the museum stands a rooftop garden for you to enjoy the magnificent skyline and sculptures. You can also take some pictures with a 29-feet tall wall covered with countless plants.

Murals in Mission District

In Mission District, various murals embellish the community, creating a colorful, vitalized atmosphere. You can explore the power and vitality of art here, such as the murals of social inclu-



siveness in Clarion Alley. If you look for murals dating back to 1980s, you must visit Balmy Alley. Murals in South Van Ness Ave and 24th St. will take you back to the first carnival in San Francisco in 1979. The Maestra Peace murals on the Women's Building on 3543, 18th Street demonstrates the achievements and contributions made by generations of women in art, politics and science.

Conservatory of Flowers (100 John F Kennedy Drive, Golden Gate Park)

Conservatory of Flowers, reputed for rare flowers and plants, is a historic landmark of San Francisco as well as one of the most perfect places for flower appreciation. The central vault, about 60 feet high, overlooks the valley where the Conservatory of Flowers sits. Here, you can find all sorts of rare plants, such as carnivorous pod, water lily and coffee berry, and take

magnificent pictures of them.

San Francisco Botanical Garden (1199 9th Ave, Golden Gate Park)

Also located in the Golden Gate Park, the San Francisco Botanical Garden is home to a variety of flowers and plants. What flowers can you take photos of depends on when you come and visit. In autumn, you can take pictures in the Andes cloud forest; at the beginning of February, you can enjoy Magnolia; in Spring and Summer, you can find all the flowers have blossomed, making the San Francisco Botanical Garden a beautiful tourist attraction.

Hamon Tower Observatory of M.H. de Young Museum (Golden Gate Park, 1199 9th Ave)

Hamon Tower Observatory of M.H. de Young Museum is the best place to enjoy the whole view of the Pacific Ocean and San Francisco's skyline. Your eyes can take in everything through the glass walls, from San Francisco downtown, Golden Gate Park to Marin Headlands. Even the bottom of the tower is surrounded by beautiful sceneries and museums, making it the best place to take some excellent photos.

Cable Cars

San Francisco is the only place where you can find such symbolic vehicle like Cable Cars—the best transport means to explore San Francisco. No wonder nearly ten million people take cable cars every year. The Powell-Hyde line takes you to the famous Lombard Street, and you can take the California St. line and get off at the corner of California St. and Grant Ave to take a selfie in Chinatown. Don't forget to ask someone to take a

photo of you hanging on to the cable car!

Musée Mécanique (45 Pier, Fisherman's Wharf)

Everyone wants to post a classic photo on the social network. Why not choose the Musée Mécanique? Here, you only need a couple of coins to start the largest private collection of antique arcade machines and mechanic instruments, to enjoy all the games.

Exploratorium (15 Pier, Embarcadero)

Exploratorium houses over 650 operable exhibits, presenting an experience surpassing traditional museums. In such paradise of science, visitors of all ages can learn, play and at the same time, explore. From sports science, human anatomy to astronomy and space exploration, the exhibits can satisfy the various needs of all visitors. The Buckyball, Fog Bridge, and Distorted Room are all popular sites for picture-taking. In addition, Exploratorium, fashionable in architectural style, is located by the bay, so the Exploratorium itself is a perfect place to take wonderful pictures.

San Francisco Zoo (Sloat Blvd & Great Highway)

San Francisco Zoo, the oasis of the San Francisco city, is home to over 1,000 endangered and rescued animals. Welcome to the San Francisco Zoo to get close to and take photos with the glamorous animals. Here, you can get really close to various birds from rainforest in South America, and you may snap a picture of scarlet macaw or toucan flying over your head, and you have to see the Penguin Island and Fisher Family Children's Zoo. Goats here would be willing to take a photo with you if you stroke or pet them.





文/visitlondon.com 图/全景

如果没有拜访过伦敦九大旅游胜地，你的英国首都之行注定不完整。所以，务必记得前往这些伦敦顶级景点——打卡哦！

从现代化的伦敦眼到历史悠久的伦敦塔，伦敦九大旅游胜地已成为任何一个伦敦观光客不可不去的旅游景点了。更让人高兴的是，大部分伦敦地标建筑均可免费参观，而且持伦敦一卡通前往其他付费景点，可以享受折扣。伦敦景点地图能够帮助你方便地找到所有景点。

伦敦也有很多适合儿童游玩的地方。孩子们可以前往伦敦海洋生物水族馆与

水下生物来一场亲密接触，也可以去拜访伦敦的交互式科学技术中心——伦敦科学博物馆。这两个地方都是在伦敦与家人共度欢乐时光的理想之选。

在伦敦的众多博物馆中提升文化修养或与大本钟来一张完美合影，这些都只是在伦敦众多标志性景点中的一小部分体验。

九大景点： 华纳兄弟工作室参观之旅

在伦敦华纳兄弟工作室参观之旅（哈利波特片场），你将有机会探寻哈利·波特系列电影的幕后原始场景，度过充满

魔幻感的一天。你尽可亲自感受每一部哈利波特电影中用到的布景、服装和道具，并走进电影中的一些地点：霍格沃茨大礼堂、邓布利多的办公室和海格的小屋。在这里，你将获得“哈利波特”终极体验！

价格：95.00 英镑

随上随下巴士之旅

提前预订最畅销的伦敦之旅吧。携一张 24 小时有效的车票，享受一段自由的时光，你可以随时登上观光车前往下一站，也可以随时跳下观光车驻足某一地，探索伦敦最著名的景点，例如伦



敦塔、白金汉宫、威斯敏斯特大教堂、圣保罗大教堂和特拉法加广场。

价格：26.00 英镑

可口可乐伦敦眼

可口可乐伦敦眼是世界上最高的悬臂式观景摩天轮。从 32 个游客舱中任选一个登上去，瞬间解锁激动人心的体验以及伦敦最著名地标的难忘美景！建议提前预订以避免排队高峰。

伦敦海洋生物水族馆

到伦敦海洋生物水族馆领略深蓝色的大海吧。你可以在水族馆中发现多达



伦敦动物园

400 种物种，包括鲨鱼、黄貂鱼、海鳗和小丑鱼，也可以观看令人惊叹的绿海龟，或在玻璃栈道“鲨鱼小径”上测试你的勇气。还有更多精彩内容在等着

吧。在伦敦动物园与动物们来一场邂逅吧。这里的动物居民包括企鹅、狮子、猫鼬、大猩猩以及一些爬行动物。在展示环节，包括长颈鹿下午茶和水獭点心时间，你还可以一睹动物们活动时的风采。

价格：26.60 英镑

伦敦碎片大厦观景台

登上伦敦的最高处，以独特的视角欣赏这座城市的标志性天际线，在这里，视野可延伸至 64 公里之远。你可以从碎片大厦的观景台上尽情眺望可口可伦敦眼、圣保罗大教堂和温布利球场等一众景点，观景台位于伦敦最高建筑物的 244 米处。

价格：27.00 英镑

伦敦地牢蜡像院

到伦敦地牢蜡像院来探索这座古都最恐怖的历史吧——体验现场演员恐怖的装扮，来一段刺激之旅，感受身临其境的特效。回到最黑暗的时代……你是否有足够的勇气在 90 分钟内直面伦敦历史中黑暗凄惨的一面？

杜莎夫人蜡像馆

在杜莎夫人蜡像馆与世界上最著名的面孔面对面。从莎士比亚到 Lady Gaga，你将见到演艺圈、体育界、政治界乃至皇室的各种有影响力的人物。你可以站在尤塞恩·博尔特的身旁凹一个造型、与单向乐队近距离接触、或受到女王千载难逢的接见。

伦敦塔

与皇家近卫军仪仗卫士在世界上最著名的建筑之一——伦敦塔的周围一起漫步吧。探索伦敦塔在 900 年间化身皇宫、监狱、刑场、军械库、珠宝屋和动物园的历史！你可以凝望白塔，踮脚走过中世纪国王的寝殿为皇冠珠宝而惊叹。

Top 9 London attractions

Article/visitlondon.com Image/Quanjing



A trip to the capital wouldn't be complete without seeing the top 9 attractions in London. Make sure to tick these top things to see in London off your list.

From the modern Coca-Cola London Eye to the historic Tower of London,

the top 9 tourist attractions in London are a must-see on any London sight-seeing trip. Even better, many London landmarks are free to visit, while others are available with discounted entry or special offers when using a London Pass. Use the London attractions map

to find them all.

There are also plenty of kid-friendly places to visit in London. Get up close and personal with underwater creatures at SEA LIFE London Aquarium or explore the Science Museum, London's interactive hub of sci-



ence and technology. Both are perfect for fun family days out in London.

You could also soak up some culture at London museums or take the perfect picture with Big Ben; those are a fraction of the many iconic places to go in London.

Top 9 Attractions

Warner Bros. Studio Tour

Have a magical day out with a behind-the-scenes tour of the Harry Potter films at Warner Bros. Studio Tour London—The Making of Harry Potter. See the first-hand sets, costumes, and props used in all the Harry Potter films, and step inside some of the films' locations including the Great Hall, Dumbledore's office and Hagrid's hut. It's the ultimate Harry Potter experience!

Prices:£95.00

Hop on hop off bus tour

Book in advance for one of the bestselling London tours. Buy a 24-hour ticket and enjoy the freedom to hop on and off the sightseeing buses and explore some of London's most famous places, such as Tower of London, Buckingham Palace, Westminster Abbey, St Paul's Cathedral and Trafalgar Square.

Prices:£26.00

Coca-Cola London Eye

The Coca-Cola London Eye is the world's tallest cantilevered observation wheel. Climb aboard one of the 32 capsules for a breathtaking experience and unforgettable views of some of London's most famous landmarks. Book ahead to skip the queues.

SEA LIFE London

Get a taste of the deep blue sea at SEA LIFE London. Spot up to 400 species including sharks, stingrays, moray eels and clown fish at the aquarium. See stunning green sea turtles and test your nerve on the glass "shark walk". Learn more at daily talks and feeding times.

The View from The Shard

Rise high above London and see the city's iconic skyline from a unique perspective,

with views stretching up to 40 miles (64km). Spot the likes of the Coca-Cola London Eye, St Paul's Cathedral and Wembley Stadium from The View from The Shard observation deck, which sits 800ft (244m) up western Europe's tallest building.

Prices:£27.00

London Dungeon

Delve into the ancient capital's most horrible history at the London Dungeon – experience live actors, thrilling rides and exciting special effects. Step back into the darkest of times... Are you brave enough to face 90 minutes of London's dark past?

ZSL London Zoo

Meet the animals at ZSL London Zoo. The inhabitants include penguins, lions, meerkats, gorillas and some reptiles. See the animals in action at daily talks and displays – including giraffe high tea and otter snack time.

Prices:£26.60

Madame Tussauds

At Madame Tussauds, you'll come face-to-face with some of the world's most famous faces. From Shakespeare to Lady Gaga, you'll meet influential figures from showbiz, sport, politics and even royalty, strike a pose with Usain Bolt, get close to One Direction or receive a once-in-a-lifetime audience with the Queen.

Tower of London

Take a tour with one of the Yeoman Warders around the Tower of London, one of the world's most famous buildings. Discover its 900-year history as a royal palace, prison and place of execution, arsenal, jewel house and zoo! Gaze up at the White Tower, tiptoe through a medieval king's bedchamber and marvel at the Crown Jewels.