



ADVENT BRUNCH

07th December, 2025

The brunch takes place from 12:30-3:30.

Buffet lunch, local wine, local beer, soft drink, mineral water, juices, coffee and tea.



INTERCONTINENTAL
BUDAPEST

Appetizers

Foie Gras Mousse, Baby Apple , Brioche 2,7
Smoked Salmon and Labneh Roll,
Dill Cucumber Salad 5,7
Pineapple and Spicy Chicken Salad 0
Bresaola Ham with Poached Pear, Blue Cheese Dip 6,7
Ginger Seasoned Pumpkin Salad, Goat Cheese 7,10
Sushi Selection 3,5,8,12,13
Hungarian and International Cheese Selection 7,10

Live kitchen appetizers

Warm German Potato Salad, Leberkase 2,4,6,9



Seasonal salad bar

Romaine, iceberg, rocket, colorful leaves
Carrots, cucumbers, cherry tomatoes,
radishes, peppers
Toasted nuts and seeds 10,11
Dressings: citrus vinaigrette, balsamic,
dill yogurt 4,7,9,14

Arz Kitchen selection

Fattoush salad 10
Beetroot hummus 12
Moutabal 7,12
Chicken shawarma 7,10
Lamb kofta 10





Soups

Újházy Chicken Soup, with Vegetables, Home Made Pasta 1,2,4

Live kitchen: Pumpkin Soup with “Coconut Milk Jelly”,
Baked Apple Cream 1,7,10

Live Kitchen

Truffle Baked Mac&Cheese Rigattoni 2,7

Carving Station

Slow seared duck breast, braised cabbage, quince 14

Main Course

Roasted Trout Filet with Basil Citrus Sauce, Olives 5,7

Beef Cheek with “Bakonyi “Style 7

Parmesan Breaded Chicken Breast 2,4,7

Crispy Pork Knuckle, Mustard Beer Sauce 6,9

Side Dishes

Vegetables Jasmin Rice 1

Seared Potato Noodle 2,4

Eggplant “Parmagiana” 10

Braised Red Cabbage with Apple 0



Dessert

Baked cheese cake with rosehip 2, 4, 7, 10

Gingerbread spicy crème brûlée 4, 7

Sacher cake 2, 4, 7, 10

Mandarin-chestnut cake 2, 4, 7

Passio fruit-chocolate tartlet 2, 4, 7, 10

Vegan: Mango-lemon cake 10

Live

Croffles (croissant-waffle) with different toppings 2, 4, 7

Food allergens:

1: celery, 2: gluten, 3: crustacean, 4: eggs, 5: fish, 6: lupin, 7: milk, 8: molluscs, 9: mustard, 10: nuts,
11: peanuts, 12: sesame seeds, 13: soya, 14: sulphur dioxide



Price: 21.000 HUF/pers. + 13% service charge

Should you have any questions or require further information, please feel free to contact us via email address or by phone.



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