



ADVENT BRUNCH

14th 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.



Appetizers

Smoked duck breast, fig jam 10

Aperol cured salmon fillet with baby orange
celery salad 1,5,7

Rose beef striploin, dijon mustard dressing, arugula

Buffalo mozzarella with basil pesto,
baked cherry tomato 7,10

Sushi selection 3,5,8,12,13

Hungarian and international cheese selection 7,10

Live appetizers

Caesar Salad as you wish 2,4,7,9

Shrimp Or Chicken



Seasonal salad bar

Romaine, iceberg, rocket, colorful leaves

Carrots, cucumbers, cherry tomatoes, radishes, peppers

Toasted nuts and seeds

Dressings: citrus vinaigrette, balsamic,
dill yogurt 1,2,7,9,10,14

Arz Kitchen selection

Fattoush salad 10

Beetroot hummus 12

Moutabal 7,12

Chicken shawarma 7,10

Lamb kofta 10





Soups

Wild boar goulash soup, homemade egg noodles 1

Live kitchen: Vegetable forest mushroom soup, green herbs crostini 1,7

Live Kitchen

Shredded Duck Leg, Crushed Sweet Potato, Soy Honey Sauce, Kumquat Compote 13

Carving Station

Baked Chicken Leg Filet “ Gödöllői “ Style with Mashed Green Pea

Risotto, Creamy Foie Gras Sauce, Seared Porcini 4,7

Main Course

Roasted salmon fillet with Béarnaise sauce 5,7

Veal paprikash 7

Olive tapenade stuffed chicken breast, basil tomato jus 1,10

Pork loin with vegetable caponata

Side Dishes

Quinoa basmati rice 2

Parsley egg noodles 2,4

Colorful grilled vegetables

Vegetable bulgur 1,2



Dessert

Cardamom-cherry cake 2, 4, 7

Coffee Opera 2, 4, 7

Sacher cake 2,4,7,10

Panna cotta – blood orange jelly 7

Florentiner nuts tartlet 2, 4, 7, 10, 11

“Örség aranya” country cake (pumpkin seed-raspberry) 2, 4, 7, 10

Vegan: Vanilla-strawberry cake 10

Live

Poppy seed-pumpkin strudel with cinnamon and vanilla sauce 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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