



ADVENT BRUNCH

30th November, 2025

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

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



INTERCONTINENTAL
BUDAPEST

Appetizers

Cured beef bites, baby orange, soy celery salad 1,13
Parma ham, basil marinated green tomato, pine nuts 6,10
Soft goat cheese, walnut bread, fig jelly 2,7,10
Cobb salad 2,4,7,9
Sushi selection 3,5,8,12,13
Hungarian and international cheese selection 7,10

Live kitchen appetizers

Raclette cheese as your request,
mini French baguette or mix
pepper baby potato 2,7



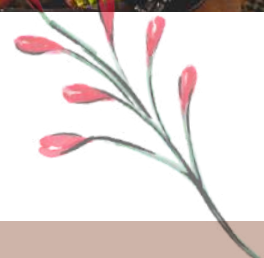
Seasonal salad bar

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

Tarragon-scented veal ragout soup 1,7

Live kitchen: Minestrone soup 1,10

Live Kitchen

Colorful strigoli pasta, creamy tomato sauce, fresh parmesan 1,2,7

Carving Station

Slow seared duck breast, braised cabbage, quince 14

Main Course

Seared pike perch, Kárpáti ragout 3,5,7

Beef medallions Budapest style 1,14

Corn flakes breaded chicken leg fillet, spicy mango sauce 2,4

Mangalitza pork cheek, smokey kápi paprika sauce, forest mushroom 6,7

Side Dishes

Homemade egg noodles 2,4

Mashed potato 7

Red and white jasmine rice

Roasted garden vegetables 1



INTERCONTINENTAL
BUDAPEST



Dessert

Spicy banana bread 2,4,7

Lemon – poppy seed tartlet 2,4,7,10

Tonka bean – dark chocolate mousse 4,7

Eszterházy cake 2,4,7,10

Chestnut purée 7,10

Vegan flódni 10

Warm dessert

“Kaiserschmarren”, rum raisin, raspberry coulis 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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