



# ADVENT BRUNCH

07<sup>th</sup> December, 2025

The brunch takes place from 12:30-15:30.

Buffet lunch, 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

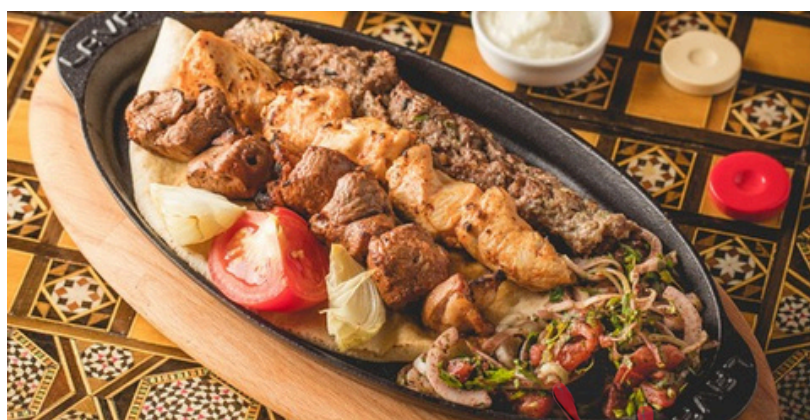


### **Seasonal salad bar**

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



INTERCONTINENTAL  
BUDAPEST





### 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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