



# EASTER BRUNCH

05<sup>th</sup> April 2026

The brunch will be held from 12:30 to 15:00.

19.900 HUF/person which includes buffet, soft drink, mineral water, juices, coffee and tea

The 13% service charge will be added to final bill.



INTERCONTINENTAL.  
BUDAPEST

## COLD DISHES

- Antipasti selection, marinated vegetables, olives 1,7,10  
Creamy stracciatella, baked cherry tomato, basil pesto 7,10  
Ginger flavoured colourful carrot salad, blood orange textures 10  
Smoked mackerel filet, dill yoghurt dip, bell pepper salad 5,7  
Coppa with rucola, baby orange compote 6  
Duck rilette, spicy sage fig chutney 14  
Hungarian and international cheese selection 7,10,11



## SEASONAL SALAD BAR

- Romaine, iceberg, rocket, baby spinach  
Carrots, cucumbers, cherry tomatoes, radishes, peppers  
Toasted nuts and seeds 10,11  
Dressings: citrus vinaigrette, thousand island, balsamic, dill yoghurt 4,7,9,14

## LIVE COLD STATION

- Raclette cheese with Artisan baguette  
Condiments  
Cheese, pickled baby vegetables

## ARZ SELECTION

- Cold Mezzeh, fresh pita bread 2,12  
Slow cooked lamb shoulder, baked vegetables 1,10  
Oriental rice 1,10,14



INTERCONTINENTAL  
BUDAPEST

## SOUPS

Újházy chicken soup with vegetables,  
homemade garganelli pasta 1,2,4,7

## LIVE SOUP STATION

Green pea soup, poached eggs, forest  
mushroom crumble 2,4,7



## LIVE PASTA STATION

Homemade colourful strichetti pasta, white  
tomato sauce, fresh basil 2,4,7

## CARVING STATION

Herbs crumbled beef rump steak, crushed  
sweet potato, green pepper sauce 9,13  
Slow baked pork knuckle, braised sour  
cabbage, horseradish apple cream 6

## MAIN COURSE

Seabream filet baked lemon sauce, chimichurri 2,5,7

Braised rabbit, green peas ragout, spicy chorizo 6

Veal cheek, creamy asparagus carrot ragout, thyme jus  
1,14

Rose duck breast, baked apple blueberry jus

Breaded chicken nuggets, cheddar cheese sauce



INTERCONTINENTAL.  
BUDAPEST

## GARNISHES

Colourful quinoa, couscous 2,7

Mashed potato 7

Potato rösti 2,7

Grilled garden vegetables 1

Jasmin rice



## DESSERTS

Somlói sponge cake 2,4,7,10

Rákóczi cottage cheese cake 2,4,7,10

Carrot cake 2,4,7,10

Dobos cake 2,4,7

Eszterházy tart 2,4,7,10

“Rigó Jancsi” cake, chocolate mousse, sour  
cherry 2,4,7

## WARM DESSERT

“Aranygaluska” Hungarian sweet  
walnut brioche, vanilla sauce 2,4,7,10

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



INTERCONTINENTAL  
BUDAPEST