



EASTER BRUNCH Menu


INTERCONTINENTAL
ATHÉNÉE PALACE

BEVERAGE SELECTION

Wine Package (Vinarte Castel Starmina)

White: Sauvignon Blanc

Red: Merlot

Rose: Rose

Sparkling: Serena Prosecco

Soft Drinks

Coffee & tea

FOOD MENU

Artisanal Bread Station

Assortment of our homemade breads:

Pască, Cozonac, rye and whole wheat loaves, ciabatta, focaccia, hard and soft rolls, flatbread, grissini

Fish and Seafood

In-house cured and smoked salmon
served with red radish, quail egg and dill

Asian tuna tataki
citrus and sesame dressing, fresh chili and coriander

Seafood cocktail
served with avocado and chopped salad in a Martini glass

Assortment of maki rolls and nigiri
soy sauce, pickled ginger and wasabi

Soup Station

Lamb soup with rice, sour cream and lovage

Fresh Salad Bar

Mixed leaves, rocket, spinach, baby gem; cherry tomatoes, cucumber, olives, red onion, spring onion, carrot, celery

Charcuterie

Traditional Romanian Easter selection

Smoked pork neck, pork pastrami, smoked sausages, smoked pork belly, Babic

International selection

Prosciutto, bresaola, mortadella, Sibiu salami
Foie gras terrine, pork liver pâté with jams, fresh berries and homemade brioche

Cheese Selection

Parmesan, Gorgonzola, Romanian Cheese Selection, Burduf, Telemea, Cașcaval, Brie with dried fruits, fresh berries, grissini, crackers and honey

Salads

Mimosa salad

Tarama

Stuffed eggs

Eggplant salad

Buffalo mozzarella

Smoked duck breast salad

Roasted beef with tuna mayo, crispy capers and greens

Traditional Romanian Drob

With spring onion and herbs

Hot Starters

Deep-fried anchovies with garlic mayonnaise
Vegetable spring rolls with sweet chili sauce
Shrimp Har Gow and beef gyoza with ginger-flavoured soy sauce

Carving Stations

Roasted crispy porchetta with apple and white wine gravy
Romanian Easter roasted lamb leg with yoghurt, garlic and mint sauce

Sides

Steamed basmati rice
Garlic roasted potatoes
Mushrooms with butter, garlic and herbs
Grilled vegetables

Mains

Traditional Romanian *sarmale* with polenta and sour cream
Traditional lamb *stufat* with spring garlic and spring onion
Mexican Mole Verde Chicken
Romanian carp steak with braised vegetables

Desserts

Cheese Cake Station
Fresh fruit tart
Lemon rhubarb tart
Frangipane blueberry tart
Exotique coconut tart
Raspberry vanilla tart
Profiterole vanilla, caramel and Snickers cake
Orange, chocolate and hazelnut cake
Vanilla mascarpone red velvet cake
Tiramisu
Pavlova with lime and strawberries
Chocolate éclairs
Pistachio choux à la crème
Rocher cake
Cappuccino almond cake
Dubai chocolate cheesecake
Rum baba with whipped cream
Caramel walnut tart

Kids' Corner

Cozonac, Pasca, painted eggs
Vegetable crudités with cocktail sauce
Stuffed eggs
Mini mozzarella with coloured cherry tomatoes
Ham & cheese finger sandwiches
Mini burgers, fries, chicken nuggets, mac & cheese
Fruit skewers, mini cupcakes, brownies, mini éclairs