InterContinental
Athénée Palace Bucharest

Christmas Brunch

25 DECEMBER 2026 · LE DIPLOMATE

Fish & Seafood

Asian-Cured Salmon

Oysters
Cocktail sauce, lemon dressing, tartare sauce, shallot vinaigrette

Tuna Tataki
Seared tuna loin, sweet & spicy soy, spring onion, pickled ginger

Poached Prawns

Classic Ceviche
Sea bass, sweet potato, lemon, coriander & sweetcorn

Maki & Nigiri
Soy sauce, pickled ginger, wasabi

Soup Station

Romanian Tripe Soup

Turkey Borș

Salad Bar

LEAVES
Mixed leaves, rocket, spinach, baby gem

DRESSINGS
Lemon, balsamic, French, olive oil

TOPPINGS
Cherry tomatoes, cucumber, olives, red onion, spring onion, carrot, celery

ROMANIAN PICKLES
White cabbage, green tomatoes, cucumbers, Romanian chillies, gogoșari

LE DIPLOMATE

Christmas Brunch

Charcuterie

ROMANIAN

Tobă, lebăr, sorici, caltaboș, smoked pork neck, pork pastrami, smoked sausages, smoked pork belly, Sibiu salami

INTERNATIONAL

Prosciutto San Daniele, Salame Napoli, Bresaola, Mortadella

Foie Gras & Cheese

Foie Gras Terrine

Assorted jams, fresh berries, homemade brioche

Local & International Cheeses

Parmesan, Gorgonzola, Brie, burduf, Horezu, Praid, telemea, aged Romanian cheese with truffle, smoked aged Romanian cheese

Served with dried fruits, fresh berries, grissini, crackers & honey

Cold Starters

Romanian boeuf salad

Tarama

Stuffed eggs

Smoked turkey breast with celery & cranberry

Vitello tonnato

Mimosa salad

Aubergine salad

Piftie

Sweet potato with blue cheese & caramelised pecans

LE DIPLOMATE

Christmas Brunch

Hot Starters

Prawn Har Gow

Fritto Misto

Mussels, squid, aubergine, courgette, peppers

BBQ Beef Gyoza

Dim Sum Dips

Soy sauce, wasabi & ginger

Carving Station

Whole Roasted Argentinian Rib-Eye

Slow-Cooked Porchetta

Whole Christmas Turkey

Whole Sturgeon Baked in a Salt Crust

SIDES

Sweet potato mash with marshmallows, herb bread stuffing, Brussels sprouts with bacon, garlic-roasted potatoes, buttered root vegetables

SAUCES

Turkey gravy, aioli, béarnaise, truffle & red wine gravy, cranberry sauce

Mains

Traditional Romanian Sarmale

Polenta, sour cream & chilli pepper

Duck Confit

Red cabbage with raisins & orange

Beef Goulash

Slow-cooked beef & vegetable stew

Asian Stir-Fried Rice

Desserts

ROMANIAN CLASSICS

Walnut cozonac
Apple pie with cinnamon
Cheese & sour cherry pie

CAKES & TARTS

Seasonal fresh fruit tarts
Citrus & verbena meringue tart with vanilla cream, berry confit & champagne glaze
Raspberry cheesecake
Black Forest cake with morello cherries

PÂTISSERIE

Chocolate brownie fingers with salted butter caramel
Mont Blanc: chestnut & rum délice
Tiramisù
Pistachio & praline profiteroles

INDIVIDUAL CAKES

Chocolate symphony
Exotic citrus délice
Lavender & blueberry
Raspberry & pistachio
Almond & pear tart
Baileys & coffee

TROMPE-L'ŒIL FRUITS

Peanut, raspberry, mango, pear, banana, clementine & lemon, sculpted in pâtisserie

LIVE DESSERT STATION

Blood orange foam, cream cheese, speculoos crumble



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LE DIPLOMATE

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BEVERAGE PACKAGES

Full Package

WINE

1000 Chipuri Sauvignon Blanc
1000 Chipuri Rosé
1000 Chipuri Pinot Noir

SPARKLING

Millesimato Brut Prosecco

SOFT DRINKS

Coca-Cola, Coca-Cola Zero, Fanta, Sprite

HOT BEVERAGES

Espresso, cappuccino,
caffè latte, selection of teas

WATER

Still & sparkling

Non-Alcoholic Package

Soft drinks, hot beverages, still & sparkling water



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