



The Festive Menu

DECEMBER 2026 · À LA CARTE

STARTERS

Foie Gras

Brandy-flambéed foie gras,
caramelised apple, raspberry gel & jus

195 Lei

Parmigiana 2.0

Soy-glazed roasted aubergine, Parmesan
foam & tomato confit reduction

95 Lei

MAIN COURSES

Lamb Rack

Sous-vide rack of lamb glazed with honey
mustard, green herb crumb & berry jus

195 Lei

Josper Miso Black Cod

Ginger-marinated black cod
with dashi & Campari nectarine

225 Lei

DESSERTS

Christmas Chocolate Soufflé

Spiced caramel & cranberry
bonbon, smoked vanilla ice
cream, speculoos crumble

50 Lei

Winter Citrus

GLUTEN-FREE

Ginger biscuit, blood orange
confit, passion fruit chocolate
ganache, pumpkin spice ice cream

45 Lei



INTERCONTINENTAL
ATHENÉE PALACE BUCHAREST