



INTERCONTINENTAL
ATHÉNÉE PALACE BUCHAREST

LE DIPLOMATE



La Grande Nuit Lumière

NEW YEAR'S EVE · 31 DECEMBER 2026

Welcome Reception

Smoked salmon on pumpernickel, cream cheese & cranberry coulis
Smoked duck breast, wild cherry confiture & crispy brioche
Cheese & black olive lollipop

At the Table

AMUSE-BOUCHE

Camembert Gratin

Savoury cake, glazed fig, Cointreau & honey pipette

STARTER

Foie Gras Panna Cotta

Orange-scented foie gras, shallot & Port wine
chutney, mixed nut crumble, toasted brioche

Live Stations

GRAVLAX & TUNA MI-CUIT

With spicy tiradito sauce, Asian sesame sauce, hijiki & wakame salad, black & green tobiko,
mango chutney, citrus & dill sauce, soy sauce, wasabi mayonnaise, ciabatta croutons

OYSTERS & SEAFOOD

Oysters, mussels, prawns, salmon roe & Ossetra caviar

With lime & lemon, cocktail sauce, red wine vinegar with shallots, soy
sauce with ginger, blini, croutons, chopped egg yolk, sour cream, chives

CHARCUTERIE

Culatello, Spianata Romana, Salame Napoli,
Bresaola, Mortadella, Salame Milano, Chorizo
With assorted mustards, marinated onions & cornichons

CHEESE BAR

Twenty local & international cheeses, from soft to hard
With grissini, crackers, croutons, dried fruits & nuts, fresh berries, honey

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