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

CONTINUED OVERLEAF

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FIRST COURSE

Crispy-Skin Sea Bass Fillet

Edamame & green pea purée with wasabi,
scallop ceviche, Ossetra caviar & Choron sauce

MAIN COURSE

Matured Beef Rib-Eye

Grilled, with lobster tail & aromatic butter, truffled
root vegetable purée, green asparagus & rich jus

Dessert Stations

DECADENT SWEETS

Black Forest & lime · Vanilla cream tart · Meringues · Fig & pine nut brownies
Kalamansi & diplomat cream profiteroles · Dark chocolate sphere with coffee & Baileys
Salted caramel apple mini tatin · Cardamom & blood orange crème brûlée

ICONIC TIRAMISÙ

Pistachio, hazelnut, coconut, chocolate & dried fruit
Fresh fruit: morello cherry, mango, strawberry & blueberry
Liqueur: Marsala, Limoncello, Amaretto & Frangelico

SEASONAL FRUIT

Raspberries, blueberries & strawberries
Papaya, pineapple & cantaloupe
Grapes, mandarins & pears

LIVE DESSERT STATION

Almond biscuit, herbal crumble, white chocolate
ganache, raspberry compote, fresh citrus & vanilla foam

Sugar-free & gluten-free options

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BEVERAGE SELECTION · 31 DECEMBER 2026

Champagne & Wine

CHAMPAGNE
Laurent-Perrier La Cuvée

ROSÉ
Davino Rosé

WHITE
Davino Blanc

RED
Davino Rouge

Spirits

WHISKY
Glenfiddich 18

VODKA
Grey Goose

RUM
Havana Club 7

COGNAC
Courvoisier XO

GIN
Tanqueray No. Ten

Aperitifs & Liqueur

Campari · Aperol · Martini Rosso · Martini Bianco
Disaronno

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