

# *Feast of Flavours*

## EASTER BRUNCH AT CORINTHIA BUDAPEST

The finest seasonal produce crafted to create a selection of appetisers, tapas, meze, antipasti and salads

Selected artisanal Hungarian charcuterie, homemade pates, terrines and galantines

Pickles, preserves and chutneys

From the seas the bounty poached, grilled, soured, pickled and cured

Oysters with green apple and ginger mignonette

Display of dressings, sauces, vinaigrettes, oils, flavoured oils & vinegars

### SOUP

Spring vegetable minestrone with kale pesto, ricotta sarda (Vg)

“Acquacotta di Primavera” with mussels, clams and prawns, olive oil toasted sour dough crostini

### PASTA

Stringozzi, peas, broad beans, asparagus, aged feta, wild garlic pesto (V)

Crespelle with crab, prawn, spinach, Tuma Persa, smoked yellow tomato cream

Panzerotti, lamb and potato, artichokes, lemon thyme jus

### FROM THE CARVING STATION

Slow roast spring lamb spring herbs, olive oil, lemon and spring garlic

Porchetta with rosemary, fennel pollen, thyme and lemon, spiced peach chutney

Hay smoked cornfed chicken, charred baby carrots, sauce Albuféra

Roast prime rib of beef, maple and black pepper crust, barolo braised shallots, bone marrow & thyme butter

### FROM THE SILVER DOMES

Blanquette of veal, buttered turnips and pearl onions

Charred brown meagre, mustard and tarragon cream, risi e bisì

Braised leeks and asparagus, preserved lemon olive oil (Vg)

Kale and rainbow chard, chorizo, garlic croutons (Vg)

Minted la Ratte potatoes

Proper roast potatoes

### DESSERTS

Delectable desserts, tarts, cakes and pies, complemented with fruit compotes, sauces, creams

Chocolate fountain with fruits, marshmallows & dried fruits

Selection of homemade ice creams and sorbets

PRICE: HUF 25.000 + 13% service charge