



Beef Tournedos with “Lecsó” Pancake Millefeuilles

Main Course, Serves 8

Lecsó:

45 ml/3 tbsp. olive oil
150 g/5 oz. chopped onion
400 g/14 oz. bell peppers,
cut into thin strips
100 g/3 1/2 oz. tomatoes,
seeded and diced
Salt to taste

Leeks and Mushrooms:

30 g/2 tbsp. unsalted butter
100 g/3 1/2 oz. leeks (green part)
300 g/10 1/2 oz. cèpe mushrooms
Fresh herbs to taste
Salt and pepper to taste

Pancakes:

1/2 litre/2 cups milk
3 large eggs
100 g/3/4 cup all-purpose flour
Salt to taste
Clarified butter

Beef and Potatoes:

90 ml/6 tbsp. olive oil
1.8 kg/4 lbs. beef tenderloin,
cut into 8 medallions
100 g/3 1/2 oz. chopped carrots
100 g/3 1/2 oz. chopped onions
100 g/3 1/2 oz. chopped celery
20 g/1/4 cup paprika powder
140 ml/1/2 cup red wine
1/2 litre/2 cups beef stock
Salt and freshly ground pepper to taste
1 kg/2 lbs. potatoes, peeled and
thinly sliced

For the Lecsó:

• Heat the oil in a large skillet over medium heat. Add the onion and cook, stirring frequently, until softened. Add the bell peppers and tomatoes, and cook until softened. Season to taste with salt.

For the Leeks and Mushrooms:

• Melt the butter in a large saucepan. Add the leeks and cook until just tender. Add the mushrooms and cook until they are softened and have released their juices. Stir in the herbs and season to taste with salt and pepper.

For the Pancakes:

• Whisk together the milk and eggs. Whisk in the flour and salt, whisking until smooth. Let stand at least 30 minutes.
• Brush a nonstick skillet or crêpe pan with clarified butter and place over medium heat. Pour a thin layer of the batter into the pan and swirl to coat. Cook, turning once, until browned on both sides. Repeat with the remaining batter.

For the Beef and Potatoes:

• Heat 30 millilitres/2 tablespoons of the oil in a large skillet and pan-fry the beef medallions until they reach the desired doneness; work in two batches if necessary. Keep warm.
• Add the carrots, onions and celery to the pan the beef cooked in. Cook, stirring, until lightly browned. Stir in the paprika. Add the wine and beef stock; simmer until reduced. Thicken with roux if desired; strain, season with salt and pepper, and keep warm.
• Heat the remaining oil in a large skillet. Add the potatoes and cook until browned. Season to taste with salt and pepper.

To Serve:

• Roll the lecsó, leeks and mushrooms in the pancakes and cut into sections. Lay the potatoes over the beef, and serve with the sauce on the side.

Pálinka Williams

Beverage, Serves 1

40 ml/1 1/3 oz. Vilmos pear Pálinka
15 ml/1/2 oz. kiwi syrup
100 ml/3 oz. pineapple juice
20 ml/2/3 oz. fresh lime juice
Pear or other fruit slice and
pineapple leaf for garnish

• Combine all the ingredients except the garnish in a cocktail shaker. Add ice and shake vigorously. Fill a cocktail glass with crushed ice and strain the mixture into the glass. Garnish with a pear or other fruit slice and a pineapple leaf.



INTERCONTINENTAL
BUDAPEST

With some of the best views in town, the InterContinental Budapest enjoys an ideal location in the heart of the Pearl of the Danube. Set on the river, the hotel is just a few minutes from Váci utca, the main shopping mile, and within “walking distance” of many of the city’s major attractions. The nearby Budai Vár, Buda Castle, houses museums of history (Budapesti Történeti Múzeum), Hungarian art (Magyar Nemzeti Galéria), and contemporary art (Ludwig Múzeum). The neo-gothic Országház, the Houses of Parliament, dominates the riverfront and contains the Crown of St. Stephen. From the local fare of the Market House to the popular park on Margit-sziget to the renowned baths at Gellért, there’s much to explore in this fascinating city. At the InterContinental Budapest, guests and locals alike enjoy the stunning cityscape from the Corso Bar and Restaurant, where the selections range from coffee and sweets to exquisite Hungarian and Mediterranean cuisine.



InterContinental Budapest
Apaczai Csere J.U. 12-14
Budapest, H-1052 Hungary
p. 36.1.3276333
f. 36.1.3276357