

# NEW YEARS EVE DINNER (MENU 1)

MENU MEAT 39.000 HUF/PERSON

WELCOME PROSECCO WITH AMUSE BOUCHE

## STARTER

TRADITIONAL PRAWN COCKTAIL

*Served with homemade Marie rose sauce*

or

CARAMELIZED RED ONION AND GOAT CHEESE TART

## FIRST COURSE

PHEASANT CONSOMMÉ

*Served with Parma ham tortellini*

## MAIN COURSE

ROASTED LAMB'S SHANK

*served with lentils and violet cabbage cream*

## DESSERT

TRIPLE CHOCOLATE CAKE

*served with hot marsala zabaione cream*

*Dear customers, please note that we add a 12% service charge at your final bill*  
OUR PRICES ARE IN FORINT AND VAT IS INCLUDED

# NEW YEARS EVE DINNER (MENU 2)

MENU MEAT 54.000 HUF/PERSON  
WITH WINE PAIRING

*Welcome prosecco with amuse bouche*

## STARTER

TRADITIONAL PRAWN COCKTAIL

*Served with homemade Marie rose sauce*

or

CARAMELIZED RED ONION AND GOAT CHEESE TART

*K.T. Chateau Zenit - 2020, Bükk (white 1.5dl.)*

## FIRST COURSE

PHEASANT CONSOMMÉ

*Served with Parma ham tortellini*

*Kancellár Juhfark – 2020, Nagy-Somló (white 1.5dl.)*

## MAIN COURSE

ROASTED LAMB'S SHANK

*served with lentils and violet cabbage cream*

*Jammertal Grand Cuvée – 2017, Villány (red 1.5dl.)*

## DESSERT

TRIPLE CHOCOLATE CAKE

*served with hot marsala zabaione cream*

*Kohári Tiszta Lap – 2018, Eger (red 0,5dl)*

*The menu include the wines listed above, still and sparkling water, coffee and tea, all other drinks are not included.*

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# NEW YEARS EVE DINNER (MENU 3)

MENU VEGETARIAN 39.000 HUF/PERSON

*Welcome prosecco with amuse bouche*

## STARTER

*GRILLED CHEESE WITH TRUFFLE OIL AND FRESH SALAD*

## FIRST COURSE

*VEGETABLE CONSOMMÉ*

*Served with spinach and ricotta tortellini*

## MAIN COURSE

*EGGPLANT FILLED WITH RICE AND VEGETABLES*

## DESSERT

*TRIPLE CHOCOLATE CAKE*

*served with hot marsala zabaione cream*

# NEW YEARS EVE DINNER (MENU 4)

MENU VEGETARIAN 54.000 HUF/PERSON

WITH WINE PAIRING

*Welcome prosecco with amuse bouche*

## STARTER

**GRILLED CHEESE WITH TRUFFLE OIL AND FRESH SALAD**

*K.T. Chateau Zenit – 2020, Bükk (white 15dl)*

## FIRST COURSE

**VEGETABLE CONSOMMÉ**

*Served with spinach and ricotta tortellini*

*Kancellár Juhfark (white 15 dl.)*

## MAIN COURSE

**EGGPLANT FILLED WITH RICE AND VEGETABLES**

*Knehr Cabernet Franc Rosé – 2021, Hajós-Baja (rosé 15dl)*

## DESSERT

**TRIPLE CHOCOLATE CAKE**

*served with hot marsala zabaione cream*

*Kohári Tiszta Lap (red 0,5 dl.)*

*The menu include the wines listed above, still and sparkling water, coffee and tea, all other drinks are not included.*

*Dear customers, please note that we add a 12%service charge at your final bill*

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