



NEW YEARS EVE DINNER

WELLCOME DRINK

AMUSE BOUCHE

BERAD & BUTTER

STARTER

GRILLED GOAT CHEESE, SALAD, BEETROOT, PEAR, CASHEW /GF,V/

OR

MARINATED SALMON TROUT, QUINOA, PUMPKIN, POMEGRANATE, SEA BUCKTHORN /LF,GF/

OR

BEEF TARTARE, CUCUMBER, APPLE, SESAME, TOAST /LF/

SOUP

CAULIFLOWER CREAM SOUP, COCONUT MILK, CHICKPEAS, SHIITAKE, CORIANDER /LF, GF, V/

OR

BEEF CHEEK GOULASH SOUP, BREAD /LF/

MAIN COURSE

CHICKEN BREAST, SWEET POTATO CREAM, EGGP PLANT, BROCCOLI /LF, GF/

OR

DUCK LEG, POTATO DUMPLINGS, WALNUTS, PURPLE CABBAGE, PUMPKIN

OR

SALMON, BEETROOT-RISOTTO, SWISS CHARD, WATERCRESS /GF/

OR

LAMB RUMP STEAK, ROSEMARY POTATOES, PUMPKIN, CABBAGE, CHESTNUT

DESSERT

CHOCOLATE BROWNIE, BLACKBERRIES, CASHEW, TONKA BEANS

OR

CHEESECAKE, CARAMELIZED PLUM & PEAR, MOLASSES

PRICES

3 COURSES (soup, main course, dessert) 15 000.- Ft + wine pairing 5 500.-Ft

3 COURSES (starter, main course, dessert) 17 000.- Ft + wine pairing 5 500.-Ft

4 COURSES (starter, soup, main course, dessert) 20 000.- Ft + wine pairing 7 000.-Ft

Our prices are in HUF and includes the VAT. 14 % service charge will be added to your bill.