



Let's celebrate New Year's Eve with Us!

Ring in the New Year in the unique atmosphere of Gundel House. Executive Chef Gábor Merczi Maître Rôtisseur has concocted a wonderful menu to entice you.

Our reigning sommelier champion, Mihály Fabók, offers the beverages.

2011 New Year's Eve Menu:

Kir Royal

Fallow Deer Ham with Oyster Mushroom and Pear Tartare

Goose Liver marinated in Tokaj Wine, breaded in dried Capsicum (chili pepper)

Tokaji Magita Cuvée 2008 Béres Vineyard

Cream of Caramelized Chestnut Soup with Smoked Goose Confit

Fresh Water Crab Strudel with micro salads

Balatonfüredi Olaszrizling Assortment 2008 Figula Mihály

Montage of Citrus Fruits with Ginger Mint Sauce

Duckling Breast roasted with Thyme, and Savoy Cabbage flavored Potato Scones

Szekszárdi Kadarka 2009 Eszterbauer Vineyard

Pomegranate Sorbet

Pressed Veal with Chick-Pea Purée and Tender Herbs

Egri „Áldás” /Blessing/ Bull's Blood 2008 St. Andrea Vineyard

Gellért Parfait and the original Somló Sponge Cake

Móri Ezerjő Late Harvest 2006 Bozóky Vineyard

Chateau Vincent Prestige Brut

The price of the dinner is HUF 50.000 /person (it includes VAT and service charge).

During the dinner our guests can enjoy the musical performance of Gundel Restaurant's in-house band led by the winner of the 2004 International Violin Competition, Gyula Horváth.

Our New Year's Eve show boasts a line-up of a great many talented artists:

- The three Divas - Enikő Détár, Nelly Fésűs and Judit Ladinek – singing world renowned musical and pop hits.
- Soap Bubble Artist Iryna Chaplin is bringing her world famous performance for the first time to Budapest.
- Frenetic Cocktail Show invites you on a musical journey through the land of cocktails with two phenomenal mixers.
- Latin dances, Latin beats, Latin music, Latin Vibe on stage!

After the show, we will be dancing from yesteryear into the New Year courtesy of Black Velvet and the Jenő Esze Band.

During the course of the evening, we will toast the New Year four times: at 22:00 with our Russian guests, at 23:00 with our Finnish, Greek, Romanian and Ukrainian guests, at midnight, and finally at 01:00 with our British, Irish, and Portuguese guests.