

## KARPÁTIA NEW YEARS EVE MENU

### MENU

*Goose foie gras mousse with truffle and cognac, with dried sour cherry ragout  
and home made brioche with roasted seeds*



*Sparkling wine cream soup and with grape seed oil-vegetables stuffed pastry*



*Flash fried cep mushroom slices with vanilla ice cream  
and caramelized red onion jam*



*Grilled saddle of deer and braised deer leg with merlot sauce, pumpkin puree  
with thyme and a basket with sesame-potato croquettes*

*or*

*Roast sucking pig chop with beer on a potato pancake  
and lightly herby quince compote*



*Variations of bitter chocolate (foamy chocolate with mint-cranberry served in a  
napkin ring, praline with orange liqueur, coffee-chocolate cream on a walnut biscuit)*

**TÖRLEY GALA SEC SPARKLING WINE - 1 GLASS AT MIDNIGHT**

*The price of the above menu is **Euro 95-** per person.*

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**The price does not include the 10% service fee**