

NEW YEAR'S EVE MENU 2023/24

MENU „A” - 7 courses

Welcome drink: Glass of Tokaj wine

Amuse bouche: Macaron of red beets, smoked milk cream, quince Pistachio foie

gras espuma, mango and fermented blackberry jelly, ginger brioche Sour

cabbage velouté, porkling, spicy sausage crumbs, sour cream mousse

Fillet of pike perch, black wild rice, lemon leaves' sabayon,

grapefruit „Aszú” sweet wine sorbet

Rosé breast of duck, beetroots, rose leaves

In grape cane ash aged goat cheese, fig chutney, walnut

crumbs Dark chocolate, cashew nuts, orange, sour cherries

Glass of Hungarian champagne

NEW YEAR'S EVE MENU 2023/24

MENU „B” - 7 courses

Welcome drink: Glass of Tokaj wine

Amuse bouche: Madeleine of "mangalitz" pork sausage, „kápia” red pepper emulsion, smoked paprika

Angus beef tartare, egg yolk jelly, onion tuiles

Consommé of wild duck, truffle aspics Royale, vegetables

Duck liver sautéed in cocoa butter, vanilla seasoned wild pear, jerusalem artichoke, walnut crumbs

„Kadarka” red wine sorbet

Saddle of venison, sweet potato textures, chestnuts, blueberries

Aged sheep milk cheese, „Bikavér” (red wine) gelée, honeydew

Mascarpone mousse, thyme red currant jelly, hazelnut sponge cake

Glass of Hungarian champagne