



KÁRPÁTIA  
ÉTTEREM

*New Year's Eve at the Kárpátia Restaurant /from 8 p.m./*



*1 glass of Törley Gala Sec sparkling wine or Kir royal on arrival*

**Menu**

*Cold foie gras terrine with smoked eel and pistachio foam*



*Sunchoke cream soup and dumplings with olives*



*Slowly braised veal cheeks with its own sauce and porcini mushrooms*



*Pineapple sorbet*



*New Year's Eve pig:*

*Beer marinated pork chop and boneless pork rib confit flavored with thyme  
served with pearl onion with shitake and potato strudel*

**or**

*Saddle of venison with rosemary flavored lentil doughnut and chili with mango*



*Egg liqueur mousse with brownie-tiramisu bites*



*Törley Gala Sec sparkling wine - 1 glass at midnight*

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

We add 10% service charge to the final bill.

**During the evening, gypsy music, dance music and a folklore program provides for the entertainment of our guests!**

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**For more information please contact us:**

**restaurant@karpattia.hu**

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