

### **Amuse Bouche**

- Vegan cranberry pecan cheese trufel

### **Starters (select any one)**

- Vegan vegetable tartar on a bed of colorful potatoes
- Foie gras de canard (Tokaji duck liver terrine) with figs and mini croissants

### **Soup (select any one)**

- Veal ragout soup with potato dumplings from Nyirseg
- Seasonal soup

### **Main Course (select any one)**

- Black sesame-cruste salmon steak with chili-mint pea puree and pea fritter
- Chicken breast fillet potato puree with smoked paprika and vegetable relish
- Duck leg confit with gravy sauce and fried cabbage and noodles hidden in chimney cake ring
- Bacon-wrapped pork tenderloin with grilled potato and red onion chutney
- Beef ragout made with dark beer, mushrooms, and dark chocolate with bread dumplings
- Hungarian vegan ratatouille

### **Dessert (select any one)**

- White chocolate lemon-pistachio sponge cake
- Chili-chocolate mousse with pecan nuts
- Strawberry-basil chia pudding