

4-course dinner:

Menu

- Amuse-bouche: Vegan cranberry pecan cheese trufel

Soups

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

Main Courses

- Black sesame-cruste salmon steak with chili-mint pea purée and pea fritter
- Chicken breast with celery purée, bread dumpling with spinach and pickled red onion
- Duck leg confit with gravy sauce, cabbage noodles, chimney cake garnish
- Bacon-wrapped pork tenderloin with grilled potato and red onion chutney
- Beef ragout made with dark beer, mushrooms and dark chocolate, bread dumpling
- Hungarian vegan ratatouille

Desserts

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

7-course dinner

Menu

- Amuse-bouche: Vegan cranberry pecan cheese truffle

Cold appetiser

- Tenderloin tartare with toast and fresh vegetables

Soups

- Veal ragout soup with potato dumplings from Nyírség
- Seasonal soup
- Hot appetiser
- Vegetable patty with sweet potato – curry cream

Main Courses

- Black sesame-cruste salmon steak with chili-mint pea purée and pea fritter
- Chicken breast with celery purée, bread dumpling with spinach and pickled red onion
- Duck leg confit with gravy sauce, cabbage noodles, chimney cake garnish
- Bacon-wrapped pork tenderloin with grilled potato and red onion chutney
- Beef ragout made with dark beer, mushrooms and dark chocolate, bread dumpling
- Hungarian vegan ratatouille

Desserts

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

Cheese course

- Artisan cheese plate