

Wedding Menu

1. CLASSIC MENU: 10.500 HUF

+ 10% SERVICE FEE

Appetizers, Salads

Sour cream cucumber salad
Crunchy leafy green salad
Mayonnaise & chives potato salad
Tomato, corn, carrot, pickles and dressings,
oily seeds, olives, balsamic vinegar, oils

Soups

Chicken consommé 'Újházy' style with pasta
Asparagus cream soup

Main courses

Boletus catfish fillet, hungarian curd cheese noodles served with crispy bacon
Breaded chicken breast & stuffed chicken thigh fillet served with creamed potatoes
Braised pork hock, crispy smashed potato with onions, steamed cabbage
Parsley Jasmin rice
Tomato & basil farfalle with parmesan /V/
Green herbs seasoned grilled vegetables /V/
Breaded cheese bites /V/

DESSERTS (OPTIONAL): 2.500 HUF

+ 10% SERVICE FEE

Sacher cake / Rákóczi cottage cheese pie / Mini cream buns
Black forest gateau eton mess / Apple and sour-cherrrs strudel
Cheese platter with dried fruits / Fruits

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2. ELEGANT MENU: 12.000 HUF
+ 10% SERVICE FEE

Appetizers, salads

Waldorf salad with toasted walnuts
Greek salad, Mozzarella Caprese
Dill & salmon puff pastry baskets
Porkloin roasted in black pepper, served with beetroot salad in horseradish
Crunchy leafy greens, tomato, corn, cucumber
Assortment of dressing, oily seeds, olives, balsamic vinegar, oils

Soups

Hungarian grey beef goulash with homemade pasta noodles
Cold basil & strawberry cream soup

Main courses

Pikeperch fillet with mushroom ragout, hazelnut potato and almond broccoli
Honey & herbs marinade bakes sesame chicken thighs, served with spinach-creamed potatoes
Tomato & pesto mozzarella grilled turkey breast, served with vegetable bulgur
Grilled pork tenderloin with a green pepper & cognac sauce, served with duchess potatoes
Juniper blueberry venison ragout with grilled polenta
Olive & tuna penne with parmesan
Green herbs seasoned grilled vegetables /V/
Served with falafel & coriander yogurt dip /V/

DESSZERTEK (OPCIONÁLIS): 3.000 FT
+ 10% SERVICE FEE

Lemon tarte / Raspberry cake with yogurt
Floating island (meringue dessert) cake / Hungarian somló-truffle /
Tiramisu eton mess
Cheese platter with dried fruits / Fruits

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3. DELUXE MENU: 14.500 HUF
+ 10% SERVICE FEE

Appetizers, salads

Smoked salmon with a wasabi foam
Tokaji foie gras royal with mini brioche
Mediterranean pasta salad / Tuna salad with quail eggs
Crunchy leafy greens, marinated mozzarella
Vegetables and cured ham with dried sour cherry & red-onion jam
Assortment of dressing, oily seeds, olives, balsamic vinegar, oils

Soups

Lemongrass veal ragout soup, served with potato dumplings
Coconut milk curry cauliflower served with a shrimp velouté

Main courses

Grilled butterfish fillet served with sweet creamed potato, asparagus ragout as a side
Bacon wrapped baked chicken breast topped with gorgonzola sauce, served with vegetable pilau rice and white-pepper & saffron pear
Oven-baked crispy duck (thigh, breast, liver), dried plum with red cabbage, served with gratin potato
Cheek of mangalica, served with grilled bread buns
Redwine roast beef, served with truffle boletus ragu & fried onion with cottage cheese dumplings
Dill & salmon pappardelle with parmesan shavings
Green herbs seasoned grilled vegetables /V/
Grilled Camambert cheese, with orange & blueberry ragu

DESSERTS (OPTIONAL): 3.500 HUF
+ 10% SERVICE FEE

Salted caramel cake / Raspberry & chocolate mousse in glass / Epres sajtorta
Marcipános trüffel torta / Pisztafiás mille feuille
Sajttál aszalványokkal / Gyümölcsök