



Christmas

BUFFET DINNER
24 DECEMBER, 2025

STARTERS & SALADS

- Etyek goat's cheese with walnut-fig chutney · Pressed pork knuckle terrine with apple-horseradish foam · Pomegranate pumpkin salad with buckwheat, orange vinaigrette · Beetroot salad with horseradish, pear, and smoked trout
- Crispy mixed greens · Fresh vegetables and Mediterranean dressings

SOUPS

- Fisherman's soup with catfish, noodles and offal
- Cinnamon plum cream soup with almond crisp

MAIN COURSES

- Pike-perch fillet with dill shrimp ragout, parmesan broccoli gratin, rainbow carrots
 - Turkey breast stuffed with foie gras & dried apricots, wild rice, porcini velouté
- Mangalica pork loin with bacon and chestnuts, savoy cabbage, rosemary potatoes
 - Veal onglet with soft polenta and pearl onion-cherry tomato ragout
 - Penne with forest mushrooms and pine nuts · Herb-roasted vegetables

DESSERTS

- Beigli rolls (pumpkin-poppy seed and orange-walnut)
- Pistachio raspberry cake (Vegan) · Gingerbread tiramisu
- Rigó Jancsi (Hungarian chocolate-cream sponge cake)
- Cheese platter with dried fruits and walnuts
- Local and tropical fruits

21 000
HUF

The buffet dinner price covers VAT, filtered water, soft drinks, tea and coffee.
Alcoholic drinks and a 10% service fee are not included.



Christmas

3-COURSE DINNER
25 DECEMBER, 2025

STARTERS & SOUPS

- Salmon gravlax with avocado aioli and olive soil
- Goose pâté with pine nuts, apricot Tokaj jelly, mini brioche
- Beef tartare with roasted capers and cucumber relish
- Goose ragout soup with sour cream and red lentils
- Chili pumpkin cream soup with coconut chips (Vegan)

MAIN COURSES

- Breaded catfish fillet with chive-mayonnaise potato salad
- Orange-roasted duck with ginger sweet potato purée and sage balsamic beetroot
- Thyme quinoa risotto with roasted mushrooms and pumpkin seeds (Vegan)
 - Venison neck braised in red wine and cranberries with pistachio bread dumpling and roasted root vegetables

DESSERTS

- Triple chocolate cake with almond cream
- Mini doughnuts filled with sour cherry and chestnut cream
- Mango-pomegranate panna cotta (Vegan)

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