



# 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)

21 000  
HUF

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