

# CAVIAR & BULL



## NEW YEAR'S EVE EARLY BIRD MENU

### AMUSE - BOUCHE

AN EXQUISITE BEGINNING TO AWAKEN THE SENSES

### PREMIUM PAIRING

BELUGA CAVIAR SPOON ELEGANTLY PAIRED WITH A GLASS OF CHAMPAGNE

### SCALLOP CEVICHE

A REFRESHING MEDLEY OF CUCUMBER, CHIVES, MANGO, AND A HINT OF SMOKED PAPRIKA

### MOLECULAR SPHERE

A CONTEMPORARY CRANBERRY & ROSEMARY CREATION DESIGNED TO ELEVATE YOUR DINING EXPERIENCE

### WAGYU STRIPLON

EXPERTLY PREPARED WITH SMOKED EGGPLANT CREAM, AROMATIC JUS, CRISPY POTATO, AND  
CARAMELISED ONION

### PRE - DESSERT

A REFINED PALATE CLEANSER, PREPARING YOU FOR THE FINAL INDULGENCE

### DESSERT

STRAWBERRY, CHAMPAGNE, WHITE CHOCOLATE MOUSSE WITH A TOUCH OF GOLD

THE PRICE OF THE DEGUSTATION IS 55 000 HUF PER PERSON. OUR PRICES ARE INCLUSIVE OF  
VAT A 15% SERVICE CHARGE WILL BE ADDED TO THE FINAL BILL. PLEASE INFORM US IN  
ADVANCE IF YOU HAVE ANY ALLERGIES OR DIETARY REQUIREMENTS.