

CAVIAR & BULL



NEW YEAR'S EVE MENU

AMUSE-BOUCHE

AN EXQUISITE BEGINNING TO AWAKEN THE SENSES

PREMIUM PAIRING

BELUGA CAVIAR SPOON & OYSTER ELEGANTLY PAIRED WITH BEETROOT, SEA ASPARAGUS, AND A GLASS OF CHAMPAGNE

SCALLOP CEVICHE

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

DUCK RAVIOLI

DELICATELY SERVED WITH BROWN BUTTER, WILD MUSHROOMS, DUCK LIVER, AND CHIVES

MOLECULAR SPHERE

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

MANGALICA

PORK BELLY ACCOMPANIED BY BELUGA LENTILS, BELL PEPPER, RICH JUS, ROASTED CELERY, AND A VELVETY CELERY CREAM

WAGYU STRIPLIN

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 75 000 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.