



Academy Club - Vörösmarty Hall gala dinner

OUR APERITIF OFFERS

Aperitifs offered from trays: (altogether 1 glass/person)

Hungária Extra Dry Champagne

Non-alcoholic champagne cocktail with fruits

Orange juice, mineral water, home-made lemonade

OUR OFFERS FOR APPETIZERS TO THE APERITIF DRINKS

Zakuskis (altogether 3 pieces/person)

Goat cheese with mango and blackberry sauce

Orange flavoured duck breast with baked apple and camembert

Mangalica ham with rucola and Californian pepper

OUR OFFERS FOR SERVED RECEPTION

The vegetarian or special menus (diet, lactose or gluten free menus) will be based on the chosen menu.

Before meal freshly baked rolls and salty butter are served

Smoked goose liver with red onion jam and pistachio milk loaf

Hen soup in Újházy style

Veal tenderloin accompanied by broccoli and cauliflower purée, sweet potato and cognac porcini

Academy Club chocolate cake

Espresso with milk or cream

BEVERAGES

Mineral water (sparkling and still), Soft and carbonated drinks

For the starter: Neszmélyi Ihlet Cuvée 2022, Kamocsay Ákos (1,5 dl/person)

For the main course: Villányi Montenouvo Cuvée, Vylyan Pincészet (1,5 dl/person)

For the dessert: Signature 2011, Holdvölgy Winery (0,8 dl/person)