



MészárSteak
KITCHEN

NEW YEAR'S EVE DINNER 2019

STARTER

Lukewarm goose liver
with potato cream and grilled fig
(contains lactose)

SOUP

Porcini soup with roasted celery cubes

MAIN COURSE

Red tuna steak with marinated paprika,
white wine spinach
and saffron jasmine rice

or

Argentin filet mignon with chili prawns,
creamy mashed sweet potatoes
and ovenbaked beetroot

DESSERT

Chestnut tart with roasted chestnut
and red wine dried plum

MENU PRICE: **70,0 € / person**

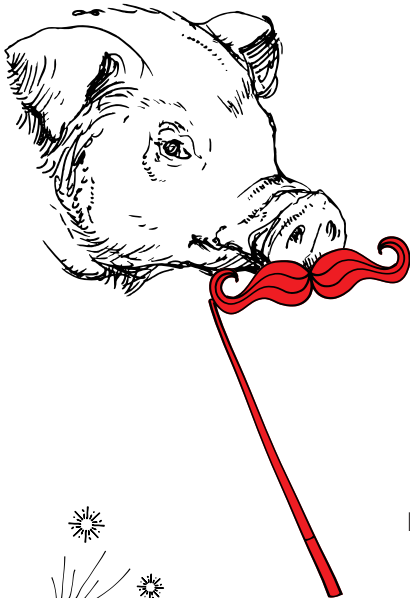
+ 13% service charge

WINE LIST

Yealands Sauvignon Blanc 2018 (1,5 dl)
Luigi Bosca La Linda Malbec 2017 (1,5 dl)
Sauska Cuvée 7 2015 (1,5 dl)

WINE LIST PRICE: **26,6 € / person**

+ 13% service charge



PROGRAM

Door opening 19:00 • Advised arrival 19:00 – 19:30
Dinner start 19:30

TABLE RESERVATION AND PAYMENT POLICY

To guarantee your booking, the total amount needs to be paid as deposit
by credit card or in cash on the spot or by bank transfer to our bank account. The prices include the VAT.
The allocation of the tables is according to the order of the reservations.

CANCELLATION POLICY

Cancellations cannot be accepted regarding to the type of the event.

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