

CYRANO 24

CYRANO NEW YEAR 2024



STARTERS

Salmon Tatare avocado canape with balsamic Puy Lentil drops

Foie gras patè with French cognac

Cyrano Goat Cheese

Grilled goat cheese on toasted brioche with honey and lavender

Roasted Gooseliver on a sweet Greek biscuit canape

with fruits and Pedro Ximenez syuce around it

House made Ravioli

with silky cheese sauce

MID COURSES

New Year's Lentil Soup with ham and vegetables **Traditional Hungarian**
"money maker", fortune soup needs eat on the last day of the year

Indian carrot and corn soup with wild rice and spice leaves

MAIN COURSES

Tiger shrimp tails à la Chef Grilled tiger shrimp tails,
light and tender mashed potatoes with ginger, slightly spicy zucchini "spaghetti" and parsley

Salmon Wellington with spinach, goat cheese and lemone hollandaise sauce

Cyrano Chicken Spicy chicken filet with a light, warm salad,
raw cucumber, Greek yoghurt with a touck of honey, pistachios and pomegranate

Traditional Hungarian Deer Goulash with village style home made noodle
and minced Deer sausage cream on the top

Traditional Hungarian Roasted Duck Fillet
With soft mashed potatoes, smoked ham, layered cabbage casserole and paprika sour cream

Traditional Hungarian Village style Gipsy Lamb
A dish made of two kinds of lamb (shank and shoulder) with Strapačky
(soft egg noodles) with sheep's milk quark and braised and grilled red bell peppers

Traditional Hungarian Hungarian Village style Filet Mignon
with soft mashed potatoes, smoked ham, layered cabbage casserole and paprika sour cream

VEGETARIAN DISH

Squash and Courgette Ragout with Cheddar cheese soufflé

DESSERTS

Chocolate soufflé with Vanilla ice cream

Cyrano lemon cake

Traditional Hungarian Floating Island Vanilla cream special

Chocolate-Mint Tart Mint and chocolate cream filled cake

Vegan Flodni - Traditional Jewis tart

with walnut, apple, poppy seed, raisin, honey and orange

Cheese Plate Selection of heavenly French cheeses

New Year's Eve Welcome drink **1 glass of Hungária Extra Dry Champagne**

Price of the menu **140€**

Service charge 10%.

Open 7.30 pm - 1 am