



COUVERT

Tuscany Festive Gnocchi (everyone gets it)

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

New Year's Lentil Soup with ham and vegetables **Traditional Hungarian**
"money maker", fortune soup needs to 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 lemon hollandaise sauce

Cyrano Chicken Spicy chicken filet with fresh salad leaves,
raw cucumber, Greek yoghurt with a touch 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 home made
ewe cheese noodles, sheep's milk quark and braised and grilled red bell peppers

Argentine beef mignon
with roasted goose liver on the top, comes with mashed potato, spring green peas

Squash and Courgette Ragout with Cheddar cheese soufflé (vegetarian)

Cauliflower Ragout à la Chef Special vegan dish

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

Cheese Plate Selection of heavenly French cheeses

Price of the menu 86 €

Service charge 13%.