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IMPORTANT:

Dear Guests, please note that every guest makes their own decision about which dishes to choose and consume, and therefore we cannot assume liability for any food allergy-related problems!

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

Spaghetti with Truffle cream cover and house mixed cheese on the top

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

 $Salmon\ Wellington\ \ {\it with\ spinach,\ } go at\ cheese\ and\ lemone\ hollandaise\ sauce$

Cyrano Chicken Piquant chicken filet with fresh salad leaves, raw cucumber, Greek yoghurt with a touch of honey, pistachios and pomegranate

Traditional Hungarian Beet Cheek this course is the quint essence of the Hungarian cuisine! Free range beef goulash with boiled paprika-potato

Metropolitan Duck Duck Breast Fillet, with greens (Pak Choi, Jerusalem Artichoke) epic taste, light mashed potatoes and brown jus

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

Spaghetti à la Vongole in white wine sauce comes with Vongole clam Cauliflower Ragout à la Chef Special vegan dish

DESSERTS

Chocolate souffle with Vanilla ice cream Cyrano lemon cake

Traditional Hungarian Pancake filled with soft apple puree

Vegan Flodni - Traditional Jewis tart with walnut, apple, poppy seed, raisin, honey and orange

Cheese Plate Selection of heavenly French cheeses

Price of the menu 100 € Service charge 13%



