

ONYX



NEW YEAR'S EVE MENU WITH ELEGANT WINE PAIRING

31st December 2017.

AMUSE BOUCHE

SOUR CARROT SOUP, CUMIN, ALMOND MILK-AIR
Delamotte Brut Champagne, France

MENU

SALMON TROUT CARPACCIO, SPICY PUMPKIN, SEA BUCKTHORN
Kikelet Kassai Hárslevelű 2015, Tokaj

LAYERED RABBIT LIVER TERRINE, QUINCE,
PICKLED SHALLOTS AND YELLOW MUSTARD SEEDS
Demeter Zoltán Late Harvest 2016, Tokaj

VEAL TONGUE RAGOUT, GRILLED LANGOUSTINE, CITRUS CAVIAR
Laposa Kéknyelű 2016, Badacsony

PIGEON, SWEET POTATO, BRUSSELS SPROUTS
Heimann Viognier 2016, Szekszárd

PHEASANT CONSOMMÉ, ONION CUPOLA, TRUFFLE
Kreinbacher Öreg Tökék Bora 2015, Somló

BLACK MARKET BEEF TENDERLOIN, CELERY, SAUTÉED MUSHROOMS
Sauska Cuvée 7 Villány 2012, Villány

CHAMPAGNE, CRANBERRY, ROSE

PIEDMONT HAZELNUT, COFFEE, CANDIED OLIVE, VANILLA
Grand Tokaj Aszú 6 Puttonyos 2013, Tokaj

345 EUR/PERSON

Price includes the menu, the wine package (0,8 l), the mineral water consumption and service charge.

Arriving time between 7:00 pm and 7:30 pm. Dinner starts at 7:30 pm and ends at 11:30 pm.

We kindly ask sharp arrival as we would like to serve the dinner at the same time, for the maximal quality.

Dress code: Elegant

ONYX RESTAURANT

1051 Budapest, Vörösmarty tér 7-8.

onyx@onyxrestaurant.hu

www.onyxrestaurant.hu

Table reservation: +36-30-508-0622

ONYX

NEW YEAR'S EVE MENU WITH PREMIUM WINE PAIRING

31st December 2017.

AMUSE BOUCHE

SOUR CARROT SOUP, CUMIN, ALMOND MILK-AIR
Bollinger 007 Brut 2009 Champagne, France

MENU

SALMON TROUT CARPACCIO, SPICY PUMPKIN, SEA BUCKTHORN
Dr. Loosen Riesling Ürziger Würzgarten 2014, Mosel, Germany

LAYERED RABBIT LIVER TERRINE, QUINCE,
PICKLED SHALLOTS AND YELLOW MUSTARD SEEDS
Szepsy Cuvée 2007, Tokaj

VEAL TONGUE RAGOUT, GRILLED LANGOUSTINE, CITRUS CAVIAR
Maison Leroy Puligny Montrachet Premier Cru Sous le Puits 2011, Burgundy, France

PIGEON, SWEET POTATO, BRUSSELS SPROUTS
Tement Pino T. 2011, Südsteiermark, Austria

PHEASANT CONSOMMÉ, ONION CUPOLA, TRUFFLE
Sartarelli Balciana Classico DOC 2009, Le Marche, Italy

BLACK MARKET BEEF TENDERLOIN, CELERY, SAUTÉED MUSHROOMS
Chateau Cos D'Estournel 2012 Saint Estephe, Bordeaux, France

CHAMPAGNE, CRANBERRY, ROSE

PIEDMONT HAZELNUT, COFFEE, CANDIED OLIVE, VANILLA
Királyudvar Esszencia 2001, Tokaj

495 EUR/PERSON

Price includes the menu, the wine package (0,75 l), the mineral water consumption and service charge.

Arriving time between 7:00 pm and 7:30 pm. Dinner starts at 7:30 pm and ends at 11:30 pm.

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