

DINING BY

Design

ANANTARA DINING BY DESIGN

“OVERTURE”

80 EURO PER PERSON

All dishes are small portions,
therefore they are great for sharing and to match wines based
on our sommelier recommendation.

APPETIZER SELECTION FOR TWO PEOPLE

Buffalo mozzarella, sundry tomato, herb oil

Goose liver pâté with fig preserve

Aged mangalica pork ham with pickled vegetables

Home marinated salmon with capers

Orange flavoured carrot shut

DESSERT

Mini apple pie

Mini hazelnut tart

Variation of homemade bon-bon

SOMMELIER RECOMMENDATION

Badacsonyi Kéknyelű, Váli pince 2018

Eger Pinot Noir, Attila pince 2015

Tokaji Sárgamuskotály, Holdvölgy pince 2015

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“TRADITION”

100 EURO PER PERSON

Selection of sourdough breads and butters

AMUSE BOUCHE

“Körözött” made with sheep cottage cheese
and served in pastry basket

Garamvári Optimum brut sparkling wine

STARTER

Aged “mangalica” pork ham with soft boiled egg
and horseradish

Eger Attila pince, Turán 2014

MAIN COURSE

Fillet of rainbow trout served with celery pure,
celeriac crisps and celery caviar

Badacsony Rajnai Rizling Wet stones Sandahl pince 2015

DESSERT

Lemon mousse with coffee and chocolate

Tokaji Szamorodni édes Barta pince 2013

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“EUPHOLIA”

150 EURO PER PERSON

Selection of sourdough breads and butters

AMUSE BOUCHE

Baby apricot marinated in truffles oil

Prestige brut sparkling wine, Kreinbacher pince

STARTER

Goose liver terrine with apricot, walnut
and poppyseed flavoured milk loaf

Tokaji Aszú 6 puttonyos, Kapi dűlő, Disznókő pince 2011

SOUP

Guinea fowl velouté with matzah balls

Somló Nászéjszakák bora (juhfark-furmint-olaszrizling),
Spiegelberg pince 2014

MAIN COURSE

Roasted pink duck breast
with Hungarian ground red pepper flavoured
mushroom ragout and potato gnocchi

Szekszárd La Vida (merlot-cabernet sauvignon-kadarka),
Vida pince 2016

DESSERT

Anantara special dessert
(coconut, mango, passion fruit, chocolate)

Tokaji cuvée (furmint-hárslevelű-muskotály), Szarka Pince 2016

Variation of homemade bon-bon
