

Menu for the welcome reception at the

Hungarian Academy of Sciences

5th October 2016

Cold appetizers

Basil seasoned catfish roll

Pork paté with blackberry flavoured onion jam

Country ham with radishes and cauliflower puree and baby salad

Tomato jelly with vegetables crudité

Salads

Tuna flavoured rice salad with tuna and green bean

Corn salad with mayonnaise and apple

Main courses

Anglerfish fillet with sweet and sour sauce and grilled vegetables

Farmstyle chicken leg rolled in bacon with blue cheese flavoured jasmine rice

Sour cream stewed pork knuckle with spicy steamed dumplings

Slowly baked beef rib with yellow pea ragout and jus

Fresh cream cheese pancake with spinach sauce

Desserts

Golden puffs with muscatel chaudeau

Plum creme brulée

“Somló” style cake

Pumpkin - poppy seed pie

Fresh seasonal fruits

***Lunch menus at the Research Centre for Natural Sciences,
Hungarian Academy of Sciences
6th – 8th October 2016***

Menu 6th October - lunch

Our offer for sandwiches

Canapé with tuna paste and olives
Canapé with smoked spare ribs and horseradish
Rye bread with blue cheese
Cocktail sandwiches with paprika salami
Canapé with ham and fresh parsley
Brown bread slices with aubergine cream and quail egg

Desserts

Apple cake with white wine
Chocolate tartlet with orange
Peach charlotte
Coffee cream filled doughnuts

Menu 7th October - lunch

Our offer for sandwiches

Canapé with salmon purée
Canapé with duck liver
Mozzarella-wrap with green salad, chives and yoghurt sauce
Canapé with Hungarian salami and vegetables
Canapé with chive butter and turkey
Spicy ewe cheese spread and quail egg on bread

Desserts

Chocolate truffles ball
Strawberry cream cake with pistachio
Caramel cake
Hungarian curd cheese square "Rákóczi style"

Menu 8th October - lunch

Our offer for sandwiches

Catfish salami on bread
Canapé with game pâté
Rye bread with cheese and Hungarian cottage cheese cream
Roasted turkey slices and green olive pesto on bread
Rye bread with cheese cream and ham
Canapé with egg salad and parsley

Desserts

'Pándi' sour cherry cake (Country cake 2009)
Small chocolate cake with peanut and cereal
Small peach and sour cream cake
Chocolate- ginger cupcake

***Dinner menu for the River cruises programme
/included only in the full registration fee/
7th October 2016***

Aperitif

Dry champagne, pálinka

Cold appetizers

Fish plate foretaste (stuffed, breaded, smoked, mousse, caviar)

Vegetarian mixed cold plate (mousse, filled, pate)

Poultry liver variations (mousse, pate, roasted)

Meat feast (duck buchée, Wellington-tenderloin, chicken with sun-dried tomatoes)

Mixed Hungarian cold meat foretaste (salami, Hungarian sausage, pate, ham)

Soup

Goose essence with mushroom tortellini

Main courses

Red wine beef stew

Confited pork roast joint with garlic jus

Chicken breast roulade stuffed with asparagus in bacon guise with chardonnay sauce

Not only for vegetarians

Spinach and goat cheese lasagna

Garnishes

Steamed Jasmine rice with sweet corn

Roasted potatoes with onion and bacon

Homemade egg barley

Steamed garden vegetables

Salads

Fresh mixed vegetable salad with various dressings

Beetroot fish salad

Yogurt-chicken salad with wild mushrooms

Rosemary-pasta salad with vegetables and marinated cheese cubes and dried tomatoes

Greek peasant salad rich in feta

Cheese plate

International cheese delicacies with walnuts and sun-dried fruits

Fruit basket

Seasonal and exotic fruits

Desserts

Mini dessert varieties