



ST. GEORGE RESIDENCE All Suite Hotel de Luxe
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a WEDDING LUNCH or DINNER

For these occasions we offer 4 or 5-course meals and here are the most popular menus with us.

Menu I: HUF 8,800/person (approx. €30)

1. Caesar salad with smoked salmon slices;
2. Hen broth Újházi style with vegetables and noodles;
3. Bacon rolled roasted pork loins with green pepper sauce, parsley potato and steamed rice;
4. Sour cherry strudel with vanilla sauce

Menu II: HUF 9,800/person (approx. €33)

1. Mixed cold appetizers (serrano ham with melon, beef tartar bites in pastry cups and mozzarella cheese with rucola);
2. Tarragon seasoned veal ragout soup;
3. Crispy roasted duckling leg with red cabbage strudel and onion mashed potato;
4. St. George cheesecake with forest fruit sauce

Menu III: HUF 11,000/person (approx. €37)

1. Dried fruits enriched goose liver pate with mixed green salad;
2. „Groom” soup (creamy goose broth with vegetables and dumplings);
3. Butter veal roast with grilled vegetables and hash browns;
4. Orange brownie with strawberry mousse

Menu IV: HUF 15,000 (approx. €50)

1. Grappa marinated goose liver with red onion jam;
2. Pheasant broth with smoked quail egg and cheese filled tortellini;
3. Roasted pike perch fillet from Lake Balaton with Riesling sauce and butter potatoes;
4. Deep fried cheese and wild mushroom stuffed veal cutlet in green herbs crumbs with butter and pine seeds enriched vegetables and steamed wild rice;
5. Black & white chocolate cake with amaretto wild cheery sauce



Remark: All prices include 27 % VAT and exclude 10 % service charge.