AGOS

NEW YEAR'S EVE COLLECTION

31 DECEMBER – NEW YEAR'S EVE À LA CARTE MENU

MEDITERRANEAN LUXURY WITH HUNGARIAN HERITAGE

STARTERS

BLUEFIN TUNA & OSCIETRA CAVIAR — **11 990 HUF**
bluefin tuna tartare | Oscietra caviar | avocado mousse | citrus pearls | brioche crisps

❄ **FOIE GRAS CANNELLONI** — **10 990 HUF**
foie gras parfait | Tokaji apple compote | walnut praline | brioche crumble | aged balsamic

SCALLOP & CAULIFLOWER ROYALE — **10 990 HUF**
seared Hokkaido scallops | cauliflower cream | brown butter | caviar emulsion | toasted hazelnut crumble

CARABINERO PRAWN PIL-PIL — **12 990 HUF**
Mediterranean red prawns | garlic-chili butter | grilled focaccia | lobster bisque emulsion

❄ **ROASTED LANGOUSTINE BISQUE** — **10 990 HUF**
roasted langoustine tail | Champagne bisque | saffron | fennel | herb oil

MAINS

SALT MARSH LAMB — **24 990 HUF**
rosemary-roasted saddle of lamb | braised lamb belly | white bean velouté | grilled eggplant | black olive jus

JOSPER-GRILLED SURF & TURF — **26 990 HUF**
beef tenderloin | jumbo tiger prawns | truffle potato purée | lobster butter | veal jus

JOSPER-SMOKED VENISON SADDLE — **22 990 HUF**
smoked saddle of venison | foie gras croquette | parsnip cream | glazed baby beetroot | juniper and blackberry jus

❄ **MEDITERRANEAN TURBOT** — **22 990 HUF**
roasted turbot fillet | mussel ragout | saffron velouté | confit cherry tomatoes

LOBSTER & CRAB RISOTTO — **19 990 HUF**
butter-poached lobster | king crab | Champagne bisque | Parmigiano Reggiano | chives

SHOULD YOU HAVE ANY ALLERGIES OR SPECIAL DIETARY NEEDS, PLEASE LET US KNOW.
OUR WAITSTAFF WILL BE DELIGHTED TO PROVIDE DETAILED INFORMATION REGARDING INGREDIENTS.
KINDLY NOTE THAT A 15% SERVICE CHARGE WILL BE ADDED TO YOUR FINAL BILL.

TO SHARE

AGOS MIDNIGHT GRILL EXPERIENCE FOR TWO — **49 990 HUF**
Josper-grilled Angus beef tenderloin medallions | duck breast | giant tiger prawns | Iberico secreto | truffle fries | grilled seasonal vegetables | chimichurri | green peppercorn sauce

WITH JOSPER-GRILLED OCTOPUS — **+5 990 HUF**

SIDE DISHES

BLACK TRUFFLE FRIES — **3 990 HUF**
Parmesan | parsley

POTATO MILLE-FEUILLE — **3 990 HUF**
Gruyère cheese | thyme butter

JOSPER-GRILLED ASPARAGUS — **4 490 HUF**
lemon beurre noisette

WINTER GARDEN SALAD — **3 490 HUF**
mixed leaves | pomegranate | candied walnuts | citrus vinaigrette

DESSERTS

MIDNIGHT COUNTDOWN — **6 490 HUF**
dark chocolate sphere | Champagne mousse | raspberry center | warm Valrhona chocolate sauce poured tableside

BLACK FOREST ROYALE — **5 490 HUF**
Valrhona chocolate mousse | Amarena cherries | Kirsch cream | chocolate sponge | gold leaf

PISTACHIO & RASPBERRY ÉCLAIR — **5 290 HUF**
Sicilian pistachio cream | raspberry confit | white chocolate glaze

TOKAJI ASZÚ BABA — **5 490 HUF**
Tokaji Aszú-soaked baba | vanilla diplomat cream | candied citrus fruits

CHEF'S SIGNATURE EXPERIENCES

PRESTIGE CELEBRATION MENU
Foie Gras Cannelloni
Salt Marsh Lamb
Midnight Countdown
39 990 HUF / PERSON

ULTIMATE MIDNIGHT EXPERIENCE
Bluefin Tuna & Oscietra Caviar
Josper Surf & Turf
Midnight Countdown
49 990 HUF / PERSON

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