

c o s m o

KITCHEN

Tis the season  
to party.

An artistic illustration of a man and a woman in formal attire. The man is on the right, wearing a suit, a white shirt, a dark bow tie, and glasses. The woman is on the left, wearing a dark, long-sleeved dress with a large bow at the waist. The background is a vibrant red, decorated with numerous small, glowing gold dots and thin, blue, wavy lines that resemble light trails or confetti. The overall style is elegant and festive.

# C O S M O

## K I T C H E N

Some nights deserve to be special - New Year's Eve is definitely one of them. At Cosmo Kitchen, we invite you to welcome the New Year in an atmosphere of casual elegance and creative sophistication. Inspired by the historical contrasts that characterize our concept, this night will be a feast for the senses - relaxed, enjoyable and unforgettable.

Our chef István Törzsök creates a menu that playfully breaks with tradition and reinterprets it. Accompanied by good drinks, atmospheric music and a pinch of extravagance, you will experience a turn of the year that knows no rigid rules - only the pleasure of enjoyment and togetherness.

New Year's Eve Gala incl. 7-course menu and live music: € 370 per person

Optional: wine pairing incl. aperitif & hot drinks: € 110 per person

Start: 18:30



# C O S M O

## KITCHEN

### NEW YEAR'S EVE MENU

Black radish

Crab, dashi beurre blanc

Sea bream ceviche

Pickled blueberries, Raskofi onion

Hortobágyi pancake

Paprika, sour cream, chicken leg, salted Amalfi lemon

Three kinds of celery

Pickled, espuma, grilled

Halibut

Radicchio, vanilla, Osietra caviar

Wagyu beef

Black salsify, cabbage roulade, smoked eel

Sweet surprise

Midnight snack

