

Group Menu Offer @ **peppers!**

(From 6 to 26 people, one day advance reservation is required, one menu per group only.)

Group Menus, Served Family Style on Large Platters

Family Style Menu 1

Stone oven bruschetta with marinated tomatoes
Serrano ham with minted melon and olives
Gambas al pilpil with garlic, chili peppers poached in olive oil

Roasted pork tenderloin with baked quince
Grilled pike perch with lemon-olive dressing
Potato gnocchi with smoked bacon and tomato sauce
Mashed potatoes, buttered vegetables and spinach

Strawberry biscuit with forest berry sauce
Apple beignets with Amaretto sauce
Panna Cotta with Amarena cherries

HUF 5 900 / person

Family Style Menu 2

Hungarian salumi selection with cheese
Sautéed goose liver with brioche and "pálinka" grapes
Rucola salad with nuts, pears and Gorgonzola dolce cheese

Grilled shrimp and salmon with caramelized fennel
Roasted duckling with chestnuts and red cabbage
Ricotta - spinach ravioli with creamed saffron sauce
Grilled zucchini and peppers, roasted potatoes, polenta cakes

Tiramisu Peppers! style
Valrhona chocolate soufflé with vanilla sauce
Creamed raspberry sponge cake

HUF 6 300 / person

3 - Course Group Menus

As antipasti we serve with all 3-course menus a selection of grilled vegetables and olives along with Tuscan bread, roasted peppers dip & dipping olive oil. For the main course a large bowl of mixed salad, roasted potatoes and vegetables are served.

Menu 1

Potato gnocchi with smoked
chili and Pancetta bacon

Field greens with honey-nut
dressing, grilled chicken breast
OR

Veal scaloppini with lemon-
caper sauce

Strawberry biscuit with
forest berry sauce

HUF 5 100 / person

Menu 2

Beef Carpaccio with
olive oil, Parmesan cheese

Glazed duck breast with
balsamic sauce
OR

Pan roasted pike perch with
citrus-olive oil dressing

Creamed raspberry
sponge cake

HUF 5 900 / person

Menu 3

Grilled scallops with lemon
butter on spinach-beans

Rack of Racka lamb with
grilled peppers, polenta cake
OR

Grilled sirloin steak with
chili peppers sauce

Apple beignets with
Amaretto sauce

HUF 6 300 / person

Beverage package

Bronze package

Gál Tibor Egri Leányka 2007
St. Andrea Áldás Bikavér 2006
HUF 2 300 per person

Silver package

St. Andrea Napbor Cuvée 2006
Cervaes Cuvée Heimann 2006
HUF 2 800 per person

Gold package

Oremus Tokaji Mandolás Furmint
Vylyan Villányi Merlot 2006
HUF 3 200 per person

Local mineral water, coffee, soft
drinks are included in all packages.

All prices include VAT.

2010