COLOR THE NIGHT

NEW YEAR’S EVE 2026

DUNA RESTAURANT

18:00 • NEW YEAR’S EVE BUFFET DINNER

VITALITY SALAD BAR

Selected green salads, baby spinach, rocket, cucumber, broccoli, green apple and sprouts with herb dressing

COLD APPETIZERS

Smoked suckling pig terrine with lentil salad, roasted beetroot and gremolata vinaigrette

Dill-flavoured catfish terrine with saffron-lemon aioli and fermented carrot salad

Selection of colourful tomatoes with fresh cheese, basil and balsamic vinaigrette

SOUPS

Transylvanian-style sour cabbage soup

Coconut milk and pumpkin cream soup with fresh ginger

MAIN COURSES

Roasted pike-perch fillet with coriander and dill sauce

Marinated chicken breast bites in panko breadcrumbs

Rosé duck breast with cranberry and sour cherry sauce

Braised beef with French mustard and vegetable cream sauce

SIDE DISHES

Steamed vegetables

Saffron rice confetti

Noisette potatoes

Tomato bulgur

ITALIAN PASTA

Black tagliatelle / spaghetti

Tomato and seafood ragù

Lemon and Parmesan cream sauce

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VEGAN

Herb-seasoned pearl beans with roasted spinach and feta cheese

GRILL

Pineapple and turkey skewers with honey-mustard dressing

HUNGARIAN SPECIALITY

Stuffed cabbage with sour cream and fresh bread

WORLD FOOD

Colourful Asian vegetable wok with toasted sesame and sweet chilli sauce

CHILDREN’S MENU

Mozzarella sticks with smiley potatoes

DESSERTS

Raspberry and red berry mousse

Mango and passion fruit dessert

Pistachio dessert

Blueberry and blackcurrant curd cheese dessert

Dark chocolate mini dessert

FRESH FRUIT

CHEESE SELECTION

With nuts, seeds and dried fruits