



21

MAGYAR VENDEGLŐ
HUNGARIAN KITCHEN

21ST CENTURY
HUNGARIAN
CUISINE

PRIVATE GROUPS

&

EVENTS

21

MAGYAR VENDEGLŐ
HUNGARIAN KITCHEN

At 21, Hungarian cuisine and Hungarian wines are served amid an informal and comfortable atmosphere, showcasing a cozy terrace overlooking a medieval street. We wanted to create a Hungarian restaurant that would revive the long- forgotten and missing "Syndbad" gastronomic experience, but in an original and innovative way, avoiding the typical "Hungarian restaurant" clichés found in plentiful menus and interiors.

Our guests like to eat a little more, talk a little louder, and taste a little more wine than they usually do in a restaurant...

The casual atmosphere, layout, and facilities of the restaurant make it an excellent venue for private and business functions combined with meals. Our restaurant is ideal for corporate Christmas parties, team-building events, wine tastings, and small business events, as well as large meetings, closing conference dinners, and diplomatic gatherings.



IDEAL EVENTS?

BUSINESS DINNERS

Easy accessibility is a bonus

TRAVEL AGENCIES AND FOREIGN GROUPS

They love the fantastic location

FAMILY EVENTS

The beautiful terrace
and spacious interior
are enticing for gatherings
of all kinds



21ST CENTURY HUNGARIAN CUISINE

INTERIOR SPACE

The interior of the restaurant can accommodate up to 60 people

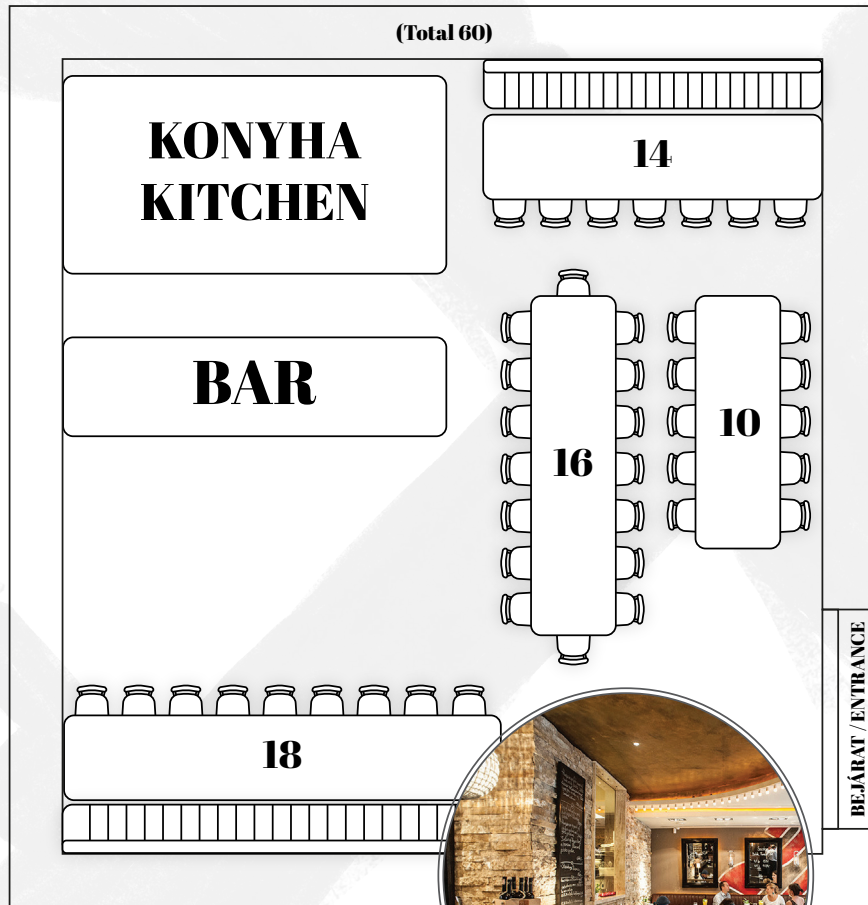
60
people

TERRACE

The terrace can accommodate an additional 40 people.

40
people

It is also possible to book the entire space.





MENU OFFER FOR OUR GROUPS 2024

STARTERS

HUNGARIAN BISTRO PLATE
*smoked ham, Mangalica sausage,
pork belly Venison salami, cottage cheese
& homemade bread*

SUMMER GREEN SALAD
pears, aged goat cheese & fig dressing

FOIE GRAS PATÉ
*seasonal fruit chutney
& homemade brioche*

BEEF TARTAR
*beef, capers, shallots, mustard,
pickled vegetables & egg yolk*

SOUPS

HUNGARIAN CHICKEN SOUP
homemade pasta & vegetables

WILD MUSHROOM VELOUTÉ
pickled mushrooms & sour cream

GOULASH SOUP
nipped pasta

CREAMY GREEN PEA SOUP
goat cheese

MAIN COURSES

CHICKEN PAPRIKASH
buttered dumplings & sour cream

PIKE PERCH FILLET
cottage cheese pasta & smoked bacon

VEAL STEW
creamy egg barley risotto

SPINACH RISOTTO
grilled goats cheese & pine nuts

CHICKEN SUPREME
potato puree & seasonal vegetables

PORK FILLET
*gratin potatoes,
parika sauce & mushrooms*

ROASTED CAT FISH
seasonal Hungarian "Letcho" & potatoes

DESSERTS

21'S SOMLOI
*vanilla cream, walnut sponge cake
& chocolate sauce*

ESZTERHÁZY CAKE
seasonal fruit compote & whipped cream

COTTAGE CHEESE DUMPLINGS
strawberry basil fruit sauce

RIGÓ JANCSI
*layered chocolate mousse,
sponge cake & raspberry sorbet*

*A bottle of filtered water and a coffee
are provided free of charge for guests
who choose a minimum 3-course menu.*

2 COURSE
14 900 FT

3 COURSE
18 900 FT

4 COURSE
21 900 FT



OPEN BAR OFFERS 2024

WELCOME DRINK

KREINBACHER BRUT CLASSIC
Méthode Traditionnelle

AQUINCUM FILTERED WATER

ORANGE JUICE

3250 FT

The price of a welcome drink is per person

WINE OFFER

TWO GLASSES OF WHITE, ROSÉ OR RED WINE
RECOMMENDED BY A SOMMELIER

3850 FT

*We will gladly send you a wine proposal from our sommelier according
to the menu of your choice, based on our current wine list*

OPEN BAR OFFER I.

AQUINCUM FILTERED WATER

HOMEMADE LEMONADE

COCA-COLA PRODUCTS

CAPPY JUICES

BUDAPEST MOKKA SPECIALITY COFFEE

DILMAH TEA SELECTION

5750 FT

*The price for open bar I.
is per person for 2 hours*

OPEN BAR OFFER II.

AQUINCUM FILTERED WATER

HOMEMADE LEMONADE

COCA-COLA PRODUCTS

CAPPY JUICES

BUDAPEST MOKKA SPECIALITY COFFEE

DILMAH TEA SELECTION

DRAUGHT BEER

WHITE, ROSÉ AND RED WINES
RECOMMENDED BY THE SOMMELIER

10750 FT

*The price for open bar II.
is per person for 2 hours*

GENERAL TERMS AND CONDITIONS

Our prices are stated in HUF, include the currently **applicable VAT**.
Please note, a **20% service charge** will be added to the invoice.

Only upon receipt of the signed offer and an advance payment amounting to 50% of the planned budget is the event deemed ordered. In case of cancellation the advance payment will not be refunded. 50% of the planned budget should be paid by at least **14 working days** prior to the event and the remainder costs **within 8 days** following the event. In case of delayed payment, we keep the right to charge late payment fee which is the double of the current Hungarian Central Bank base rate.

A change in the Euro/Forint exchange rate may result in a price change.
We reserve the right to change prices.

Additional products and services ordered on the spot are to be paid together with the final invoice unless agreed otherwise. In the event of cancellation, you will be charged a percentage of the value of the service as follows: Should the event be cancelled within 29-14 days prior to the event, 50% of the offer will be charged. Should the event be cancelled within 14-0 days prior to the event, 100% of the offer will be charged in case of cancellation less than 28 days before the event, 50% of the deposit can be used on another day, on another occasion.

Final number of entries must be submitted at least 7 days before the event.

The menu and drinks are subject to change. We guarantee to provide alternatives within the same quality and price range as per our original offer.

Only upon prior agreement can we provide meals and drinks for artists, event organizers and subcontractors. We do not take responsibility for any damages of the customers or guests if the damages were not caused by us. We are not liable for failure to perform if such failure is as a result of Acts of God (including fire, flood, earthquake, storm, hurricane or other natural disaster), war, invasion, act of foreign enemies, hostilities (regardless of whether war is declared), civil war, rebellion, revolution, insurrection, military or usurped power or confiscation, terrorist activities, nationalisation, government sanction, blockage, embargo, labour dispute, strike, lockout or interruption or failure of electricity or telephone service.

Only upon prior agreement and a delivery note can alien goods, devices, meals and drinks can be brought in to the event. Do not take responsibility for the brought in goods, devices, meals and drinks nor for the damages caused by them.

Foreign goods, equipment, food and beverages may be brought into the event area only by prior arrangement, with a delivery note or against an individual protocol. No responsibility will be taken for the items brought in or for any damage caused by them.

By signing the offer, the client acknowledges and accepts the above contractual conditions.

Possible payment methods: cash, bank transfer, credit card.

I accept the offer and place the order:

Name

Date

Signature

CONTACT

Contact our colleagues to organise your event.

E-mail: hello@zsidai.com

Our colleagues are ready to take care of all the details of your event with the high standards of the Zsidai's Group.

Contact us for small or large events.

We also welcome you to visit us in person by appointment.

Kapcala Péter

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