



Pierrrot

COSMOPOLITAN
CUISINE OF THE
MONARCHY

PRIVATE GROUPS

&

EVENTS

Pierrot

Pierrot is a casually elegant, sophisticated, but friendly, welcoming Hungarian restaurant in a romantic setting, among the 13th century castle walls, where, under the leadership of our chef, we have raised classic Hungarian cuisine to a new level.

Pierrot has been recommended by the Michelin Guide and Gault Millau Guide since 2005, and its dining rooms and gardens are the perfect setting for a romantic wedding lunch or dinner.

The two dining rooms as well as the garden can seat up to 70 people.

Fine dining and a wide selection of wines are accompanied by live piano music on request.



IDEAL EVENTS?

FOR VIP AND EXECUTIVE LUNCHESES AND ELEGANT BUSINESS DINNERS

Both the spacious interior
and exterior are available

FOR MEMORALBE WEDDINGS

The beautiful garden

FOR ROMANTIC PROPOSALS

The intimate environment is perfect for such
occasions

DIPLOMATIC EVENTS

The location is another attraction

OR

If you just want to dazzle someone!



GATEHOUSE

Suitable for all weather, this gatehouse covered in 13th-century stone walls accommodates 30 people, making it ripe for an elegant reception, Champagne toast, or wedding ceremony.



BACK ROOM

Designed for corporate events and family gatherings alike, this cozy back room has garden access and accommodates 30 people.



FIRST ROOM

An elegant indoor room for up to 36 people, casual features a bar and live piano music on request.



GARDEN

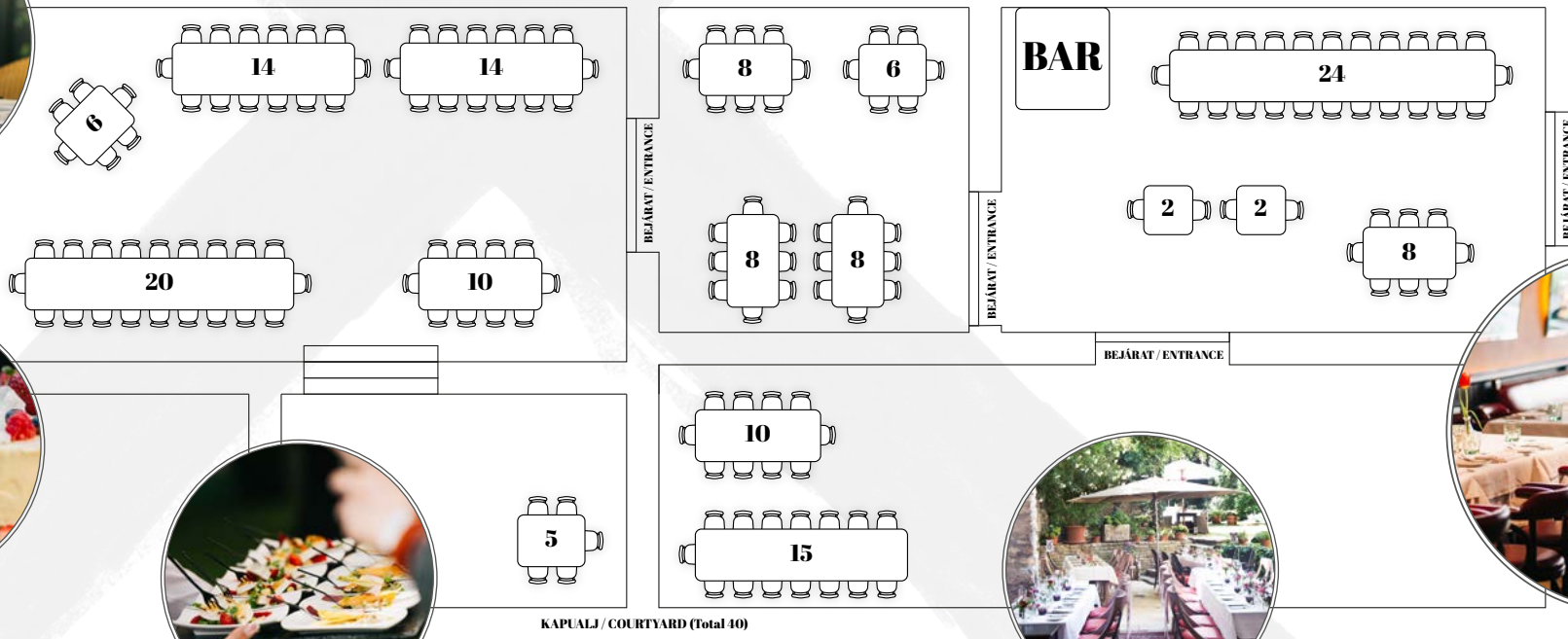
This romantic enclosed inner garden accommodates up to 70 people. It is decked out with plants and flowers and showcases a cozy lounge for post-dinner conversations. You can also request an elegant gin or Prosecco bar or some dessert or macaron corner station for this space. We are happy to provide Midnight snacks or festive cake.



KERT / GARDEN (Total 70)

HÁTSÓ TEREM / BACK ROOM (Total 30)

ELSŐ TEREM / FIRST ROOM (Total 36)



KAPUALJ / COURTYARD (Total 40)



Pierrot

MENU OFFER FOR OUR GROUPS 2024

STARTERS

MARINATED SALMON TROUT
cucumber, radish & dill

DUCK LIVER PATE
*seasonal fruit chutney
& toasted brioche*

ZUCCHINI CARPACCIO
*aged balsamic, cured egg cream
& citrus dressing (V)*

BEEF TARTARE
pickled vegetables, cured egg & cress

SOUPS

GOULASH SOUP
with nipped pasta

CHICKEN CONSOMMÉ
chicken liver dumplings

PORCHINI VELOUTÉ
pickled mushrooms

HUNGARIAN FISH SOUP DELUXE
mussels, prawns & pike perch

MAIN COURSES

CRISPY DUCK LEG
*sweet potato puree,
red cabbage strudel & jus*

WIENER SCHNITZEL
potato pottage

SEARED PIKE PERCH FILLET
*seasonal grilled vegetables
& beurre blanc sauce*

STRACCHINO CHEESE RAVIOLI
truffle parmesan sauce & cress (V)

PORK TENDERLOIN
*fondant potato, seasonal vegetables pickled
mustard seeds & jus*

BEEF CHEEK STEW
buttered dumplings & pickles

DESSERTS

SOMLOI GALUSKA
rich chocolate sauce

BELGIUM CHOCOLATE MOUSSE
crumbl & salted caramel

PASSION FRUIT TART
bourbon vanilla ice cream

RICH VANILLA MILLE-FEUILLE
fresh raspberry & 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

17 500 FT / 50.00 €

3 COURSE

21 500 FT / 61.00 €

4 COURSE

25 500 FT / 73.00 €

All our prices are including VAT. A 18% service charge will be added to your bill.

Pierrot

OPEN BAR OFFERS 2024

WELCOME DRINK

KREINBACHER PRESTIGE BRUT
Méthode Traditionnelle

AQUINCUM FILTERED WATER

ORANGE JUICE

3250 FT / 8.50 €

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 / 10.00 €

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

SOMMELIER SERVICE

12 000 FT / 31.50 €

Your Sommelier will introduce you to the wines you have chosen during dinner and recommend additional wines to pair with your meal.

OPEN BAR OFFER I.

AQUINCUM FILTERED WATER

HOMEMADE LEMONADE

COCA-COLA PRODUCTS

CAPPY JUICES

BUDAPEST MOKKA SPECIALITY COFFEE

DILMAH TEA SELECTION

5750 FT / 15.00 €

*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

10 750 FT / 28.50 €

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

All our prices are including VAT. A 18% service charge will be added to your bill.

GENERAL TERMS AND CONDITIONS

Our prices are stated in HUF, include the currently **applicable VAT**.
Please note, a **18% 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.

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.

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

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.

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