

125
GUNDEL
ANNO • 1894



Kálmán Kalla
Legendary chef between 1992-2006

Zsolt Litauszki
Current executive chef since 2018

THE 125-YEAR-OLD GUNDEL INTRODUCES

125 Night • Chefs • Courses

May 21 7 PM

Gundel's two exceptional chefs' creations in one menu.
Be one of the 125 guests!

Host for the evening:
Gábor Gundel Takács



125
Night • Chefs • Courses

Kalla & Litauszki

IN THE 125-YEAR-OLD GUNDEL

Dinner with Legends

When a concept – in this case Gundel – turns 125 years old, it's time to celebrate it and commemorate it. To stop a little, look back on the past – and at the same time look forward to what the future will bring. At the intersection of the two is the fantastic present: a unique dinner, of which there will only be one. For those who attend, it will be an event sparked by creative genius and joyful innovation, a history-making dinner that will be talked about for years to come.

Soon after Hungary's democratic transformation, Kálmán Kalla became the emblematic figure of Gundel's resurrection. Péter Zwack, the Hungarian ambassador to the

United States at the time, and his guests were dazzled by Kalla's fantastic culinary creations at the Hungarian Embassy in Washington, D.C., where Kalla was chef. Eventually George Lang, Gundel's new owner, sought out Kalla, hoping to convince him to return to Hungary. Kalla eventually couldn't say no to the Gundel name and what it represents. Now, the legendary chef returns to Gundel. Kalla, together with the current executive chef, Zsolt Litauszki, will bring to life an unforgettable experience. For us it's not a competition, but a synergistic collaboration: Two passionate chefs' creations come together in one menu. Be one of the 125 guests to take part in this one-time event!

1 2 5
Night • Chefs • Courses

THE MENU

Surprise by Kálmán Kalla

Golden Raisin Goose Liver Duo, Red Pepper Jam

Nettle Velouté with Quail Egg

Asparagus, Hollandaise Sauce

Surprise by Zsolt Litauszki

Venison Loin, Wild Boar Cheek, Semolina Strudel, Rhubarb

Cottage Cheese Dumplings Wampetics (Honeyed Sour Cream, Strawberry)

**The price of the dinner is 29,125 HUF, plus drinks and the service fee.
For more information and reservations please contact our colleagues by
email at info@gundel.hu or call +36 1 889 8111.**



Gundel Restaurant

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