


Arany Kaviár
Restaurant
Since 1990

WORLD TABLE



PRODUCTS THAT TELL STORIES



BESPOKE CULINARY EXPERIENCE
PRESENTED BY OUR R&D CHEF,
JOSE GUERRERO.

AT THE WORLD TABLE,
CREATIVITY, BOLDNESS AND
INGREDIENTS PLAY THE MAIN
ROLE.

DURING THIS UNIQUE
EXPERIENCE, YOU CAN A
PERFECTLY COMPOSED MENU
WITH CAREFULLY SELECTED
DRINK PAIRINGS WHILE
LISTENING TO THE STORIES
ABOUT THE PRODUCTS.

OUR R&D CHEF IS IN CHARGE OF
THE ANALYSIS AND THE
RESEARCH FOR INNOVATIVE
SOLUTIONS. HE IS CONSTANTLY
TRAVELING TO LOOK FOR NEW
PRODUCTS AND TECHNOLOGIES.
HE PASSIONATELY EXPERIMENTS
THE WAY TO TRANSFORM AN
EVENING BY US INTO A TRULY
WONDERFUL AND UNIQUE
EXPERIENCE. THIS TIME AT THE
WORLD TABLE.



WWW.ARANYKAVIAR.HU

WORLD TABLE

WHAT IS INCLUDED?

A PERSONALIZED TASTING OF 50-60 COURSES AT THE 'WORLD TABLE' OF ARANY KAVIÁR RESTAURANT

DURATION OF THE DINNER: 2-3 H

BOOKING PROCESS:

- THE EXPERIENCE IS AVAILABLE FOR 2, 3 AND 4 GUESTS.
- RESERVATIONS ARE POSSIBLE AT LEAST 14 DAYS BEFORE THE CHOSEN DATE BY SPECIFYING PREFERENCES, ALLERGIES AND INTOLERANCES, FOR WHICH WE WILL SEND YOU A PERSONALIZED OFFER 7 DAYS PRIOR TO THE DINNER. IN ORDER TO CONFIRM A BOOKING THE ENTIRE AMOUNT IS REQUESTED AS A DEPOSIT.
- THE PRICE OF THE WORLD TABLE EXPERIENCE IS 150,000 HUF /PERSON, INCLUDING WATER AND COFFEE, AS WELL AS VAT, BUT DOES NOT INCLUDE THE 15% SERVICE FEE.

RESERVATION

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