# Musical Performance

Classical Selection with Hungarian Tones presented by

**Lumen Quartett** 

(String-quartet from students of Bartók Béla Faculty of Arts University of Szeged)

We sincerely thank Bodri Winery

for their generous support!

8th Biennial Conference of of the **European Society for Comparative Legal History:** Back to the Past and **Building the Future** 

Gala Dinner

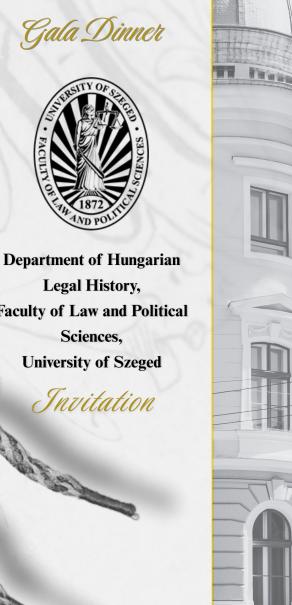


Legal History, Faculty of Law and Political Sciences, **University of Szeged** 

Invitation







You are invited to the

Gala Dinner

of 8th Biennial Conference of European Society of Comparative Legal History: "Back to the Past and Building the Future"

organised by the Department of
Hungarian Legal History, Faculty of
Law and Political Sciences, University
of Szeged and European Society of
Comparative Legal History

Date:

3 July 2025 at 6:30 PM

Venue:

Rector's Ceremonial Hall
Rector's Office
13 Dugonics Square, Szeged H-6720

### **PROGRAM**

18:30 - 19:00

Arrival

19:00 - 20:00

# Keynote Presentation

Prof. Dr. Stefan Vogenauer

(Director of Max Planck Institute for Legal History and Legal Theory, Germany): Back to the European Legal Past in Building the Future of Asian Contract Laws

**Chair: Kentaro Matsubara** (Professor, University of Tokyo, Japan)

20:00 - 20:30

# Welcome Speech

**Prof. Dr. László Rovó** (Rector, University of Szeged)

**Dr. Judit Fendler** (Chancellor, University of Szeged)

20:30 - 23:00

Dinner

#### **MENU**

# Appetizers and soup

- Hen Soup in Ede Újházy Style (Traditional Hungarian dish)
- Crispy fried Hungarian fermented cucumbers with garlic yogurt sauce
- Arancini
- Meatballs
- Duck liver mousse in a pastry tartlet (Hungarian dish)

## Main courses

- · Greek-style boneless chicken thigh
- · Chicken Kiev
- · Grilled catfish fillet served with a silky citrus butter sauce
- Honey-mustard pork knuckle slices with bacon-infused sauerkraut
- Hortobágyi-style savory pancakes stuffed with meat (Traditional Hungarian dish)
- · Zucchini boats stuffed with sun-dried tomato bulgur

## Side dishes

- Steamed vegetables
- Jasmine rice
- Potatoes tossed with parsley
- · Mixed seasonal fresh salad with dressing
- Tartar sauce

## Desserts

- Somlói dumplings (Traditional Hungarian dessert with sponge cake, walnuts, chocolate sauce, rum, and whipped cream)
- · Coconut chia pudding with fruit