

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 the
European Society for
Comparative Legal History:
Back to the Past and
Building the Future**

Gala Dinner



**Department of Hungarian
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