

Étlap

MENU

Apı	petiser	
1.	Beefsteak Tartare	<i>5790</i>
2.	Salmon Tartare with Beetroot Salad with Spring Onions and with Goat Cheese	4590
3.	Smoked Eggplant Cream in Grilled Peppers, with Cocktail Tomato Salad and Greek Pita	2990
4.	Duck Liver Variations (Truffled Duck Liver Mousse, Smoked Duck Liver and Duck Liver Pâté in Tokaji Wine) with Blueberry Red Onion Chutney and Braided Brioche	5790
6.	Grilled Goat Cheese with Rose Pepper Strawberry Dressing and Baby Salads	3590
7.	Salad plate Colourful salads with seasonal vegetables, with dressing according to your req (with Dill and Garlic, Cesar, Lemon-Olive, spicy Dressing)	2190 juest
9.	Hortobágy style rooster meat stuffed pancakes	2690
10.	Shrimp with Garlic and Ciabatta	3990
Sou	ıps	
11.	Rooster soup with testicle and shell-shape pasta	1990
12.	Veal liver dumpling soup	1990
13.	Meat soup village style	1990
15.	Porcini Cream Soup with Camembert Cheese Bun	2090
19.	Hungarian Grey Cattle Goulash with Nipped Pasta	<i>3590</i>
20.	Hungarian Grey Cattle Goulash with Nipped Pasta in a cup	2190
23.	Hungarian fish soup with catfish	3590
24.	Hungarian fish soup with catfish in a cup	2190
25.	Hungarian Fish Soup with Entrails	<i>3590</i>
26.	Hungarian Fish Soup with Entrails in a cup	2190

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41.	Camembert cheese fried in breadcrumbs with cranberry sauce	4190
42.	Grilled Walnut Camembert Cheese with Apple with Sesame-Seeds and	4190
	Mango Puree	
43.	Steamed and Roasted Vegetables with Grilled Goat Cheese and	4490
	Celery Puree	
44.	Mushrooms Stuffed with Sheep Milk Cheese with Chili Cauliflower	4490
	Puree, Sweet Potato and Romaine Lettuce with Gorgonzola	
46.	Polenta with Zucchini, Tomato, Smoked Mozzarella Cheese and	4490
	Crispy Oyster Mushrooms	
47.	Udon Noodles with Wok Vegetable and Smoked Tofu	4690
48.	Vegan Poke Bowl	4690
	quinoa courgette, Teriyaki sauce, edamame beans, avocado, mung bean sprou	ıts,
	cucumber, cabbage, radish, spinach, new onion, ginger, hazelnut, sesame see	ds

Children' dishes

51.	Chicken breast fried in breadcrumbs with fried potatoes	2390
<i>52.</i>	Pike Perch Fillets with Mashed Potatoes	2790
53.	Spaghetti Bolognese	2390
54.	Fried Cheese Slices with Potato Dippers and Tartar Sauce	2390

Bowls for two persons and four persons

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61.	Bowl of Abundance for 'A	Two Persons		9990
	Chicken à la Mátra, Borde	red Fried Chic	ken Breast, Medallions	
	of Fillet Mignon of Pork F	ried in a Crisp	Coat, Fried Mushroom	
	Heads, Rice, Fried Potato	oes and Rösti ı	vith Cottage Cheese	
63.	Premium Plate for Four I	Persons		24990
	Chicken Breast Stuffed wi	th Cheddar Ch	ieese,	

Duck Steak, Bacon Wrapped Pork, Rolled Sirloin of Beef Roasted on the Spit, Crispy Bavarian Pork Knuckle with Alsatian Cabbage, Jasmin Rice, Potato Pancake, with Home Made Steak Potatoes, Steamed Vegetables, Green Pepper and Wild Mushroom Sauce

Pot	ultry dishes	
64.	Grilled Chicken Breast with grilled vegetables	4790
67.	Chicken Breast with Cream, Smoked Mozzarella and Ham, Fried in a Pan, with Steak Potatoes	5190
68.	Butter-Fried Chicken Breast with Parmesan, Mashed Sweet Potatoes and Arugula Cocktail Tomato Salad	5190
69.	Bacon Wrapped Honey Mustard Chicken Breast, Crispy Salad with Gorgonzola and Sweet Potato	5190
73.	Duck Variation (Leg, Breast) with Purple Cabbage, Balsamic Apple and Mashed Potatoes with Cashew Nuts (with Duck Liver + 2200 HUF)	6690
77.	Chicken Breast Grilled with Serrano Ham and Brie Cheese, with Fresh Mango and Arugula Mashed Potatoes	5190
78.	Chicken Poke Bowl quinoa courgette, chicken breast, hazelnut sauce, edamame beans, mung bean sprouts, cucumber, carrot, spring onion, coriander, hazelnut, sesame seeds	5190
79.	Caesar Salad from Iceberg Lettuce with Sautéed Chicken Breast	4790
81.	Chicken Breast Stuffed with Cheddar Cheese and Ripened Ham in Seedy Crumbs, Romaine Salad with Nuts and Apples and Celery Mayonnaise	5190
82.	Bacon Wrapped Chicken Breast with Asparagus Salad with Fruits and Sweet Potato Chips	5190
83.	Grilled Duck Liver on apple-bed, mashed potato	9990
86.	Duck Breast with Rose Pepper Sauce, Grilled Vegetables and Polenta	5990
	rk dishes	= 000
95.	Crispy Bavarian Pork Knuckle with Cabbage and Roasted Dijon Potatoes	5990
97.	Mangalitsa Pork Cutlet Roasted on a Lava Stone with Potato Medallions with Garlic and Cheddar Cheese, and Lyonnaise Onion	6790
98.	Bacon Wrapped Pork Medallions with Grilled Homemade Cheese, Rosemary Steak Potatoes and Tzatziki	5790
102	. Pork Medallions Marinated in Spicy Sour Cream in a Crisp Coat, with Potato Salad with Mayonnaise	5390
103	. Breaded Cutlet (Wiener Schnitzel) from Fillet Mignon of Pork, with Green Salads with Dill and Yogurt and Roasted Potatoes	5390
104	. Slow-Roasted Pork Loin Steak with Barbecue Sauce, Jalapeno Pepper, Grilled Corn and with Potato Medallions	5390
107	. Pork and Potato Casserole (Brasov Style) from Fillet Mignon of Pork	4990

Beef, Venison and Game Dishes	
112. Paprika flavoured veal stew with curdled ewe-cheese dumplings	5990
113. Beef Cheek with Truffles, with Potato Medallions with Crème Fraîche	6390
and Celery	
114. Chili and Vegetable Beef Sirloin Strips in Tortilla, with Romaine	7 990
Lettuce with Cheddar Cheese	
116. Rolled Sirloin of Beef Roasted on the Spit with Piquant Jalapeno sauce, with Steak Potatoes and Lyonnaise Onion	9490
117. Steak of sirloin of beef with Madagascar green pepper sauce (from 300 grams of Steak + 3900 HUF)	9490
119. Angus Rib-Eye Steak Grilled with Cheddar Cheese, with	7490
Rosemary Potatoes and Barbecue Sauce	
120. Tenderloin Steak with Truffle Mashed Potatoes, Embalmed Cranberry and Smoked Duck Liver	10990
(from 300 grams of Steak + 3900 HUF)	
121. Nebraska Angus Beef Brisket with Onion Ragout, with Forest	6990
Mushrooms and BBQed Fingerling Potatoes	
122. Medallions of Sirloin of Beef in Panko Breadcrumbs, with Chili Dip, Rosemary Steak Potatoes and Red Cabbage Coleslaw Salad	8490
125. Deer Stew with Forest Mushrooms and Potato Doughnuts	6390
Freshwater fish and seafood	
142. Spaghetti with Shrimp and Salmon in a Garlic Cream Sauce	6490
143. Pike Perch Fillets with Vegetables and Lemon Butter Sauce	5490
144. Catfish stew in creamy paprika sauce, pasta with cottage cheese	5990
146. Tuna Steak with Sesame Seeds, with Edamame Salad, Ponzu Sauce and Mashed Sweet Potatoes	6790
147. Smoked Salmon Steak with Romaine Salad with Beet and Pear, with Caramelized Goat Cheese and with Sweet Potato Slice	6990
148. Salmon steak with hollandaise sauce	6490

5990

6790

5990

149. Fried catfish Fillets with Mayonnaise Potato Salad

155. Caesar Salad with Sautéed Garlic Shrimp

152. Salmon, Pike Perch Fillets with Prawns grilled with Mustard and

Honey, Celery Purée with Yoghurt and Potato Pancake

Pickles of home made style	
161. Cabbage salad	990
162. Cucumber salad with sour cream	990
163. Leavened Cucumbers	990
164. Beetroot Salad	990
165. Mixed salad	990
166. Tomato salad	990
168. Hot Apple Paprika Filled with Cabbage	990
169. Red Cabbage Coleslaw Salad	990
103. Rea Cabbage Colesian Balan	J J0
Desserts	
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170. Vienna Crumbs with Homemade Apricot Jam and Apple Chutney	2190
171. White Chocolate Cheesecake with Strawberry	2190
172. Gundel pancake	2190
173. Golden Dumplings with White Chocolate Vanilla Cream	2190
174. Floating island	2190
175. Somló sponge cake with whipped cream	2190
176. Tiramisu	2190
177. French Pancake (Crêpe) with Lime Cottage Cheese Mousse	2190
178. Chocolate bomb with mango ice cream	2390
179. Fruit Baked in Marzipan Cream with Vanilla Ice Cream	2390
180. Strawberry and Mascarpone Tiramisu with Pistachio	2190
181. Carrot Cake with Almonds and Walnuts, with Ginger and Coconut	2190
Sauce and Raspberry Ice Cream	
182. Tapioca Pudding with Mango Chutney and hazelnut	2190
184. Capri chalice	2190
("Somló" sponge cake and mixed ice cream)	
188. Mixed ice cream with whipped cream	2090
189. Ice cream-surprise for children	2090
193. Strawberry and Rasberry Ice Cream with Fruits	2190
156. Strawberry and rasberry fee Greath want France	2170

Most of our dishes are freshly made to fulfill satisfaction. Your kind patience and understanding is appreciated! There is a 10% service charge added to your bill.

Thank you!

ENJOY YOUR MEAL!