

CSÁRDA MENU



WELCOME OFFER

Hungarian flaky crackling scone 330.-



APPETIZERS

1. COLD GOOSE LIVER TERRINE (100 G) 6.500.-
*served with apple and mayonnaise vitamin salad, fresh seasonal vegetables and toast**

2. TARTAR BEEFSTEAK (100 G) 6.190.-
*with fresh seasonal vegetables, butter and toast**

3. PANCAKE FILLED WITH MEAT 1.500.-
*served with sour cream and paprika sauce (1 piece)**

SOUPS



4. MEAT SOUP *in a bowl 0.5l* 1.950.-
with homemade liver dumplings and vegetables
in a cup 0.3l* 1.400.-

5. HUNGARIAN MEAT SOUP *in a bowl 0.5l* 1.950.-
with beef, vegetables and noodle
in a cup 0.3l* 1.400.-

6. PORK RAGOUT SOUP *in a bowl 0.5l* 2.280.-
A' LA MIZSE *in a cup* 0.3l* 1.650.-
with sour cream and lemon



CSÁRDA MENU



7. KETTLE-GOULASH *in a kettle 0.5l* 2.380.-
with homemade nipped pasta in a cup 0.3l* 1.700.-

8. VENISION

RAGOUT SOUP

with mushrooms

from the forest and the field



in a bowl 0.5l 2.480.-

in a cup 0.3l* 1.750.-

9. PUMPKIN

CREAM SOUP

with roasted seeds

in a cup 0.3l* 1.650.-



CHILDREN'S FAVOURITE

10. BREADED PULLET BREAST

*with French fries and bottled peach**

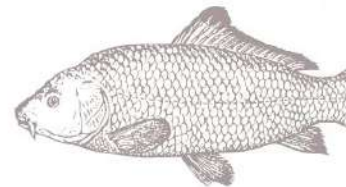
2.400.-

11. BREADED 'TEDDY BEAR'

PROCESSED CHEESE

*with French fries**

2.600.-



VEGETARIAN DISHES

12. BREADED TRAPPIST CHEESE

with fried potatoes and tartar sauce

3.950.-

13. PUMPKIN RISOTTO

*with grilled Camembert**

5.450.-

14. BREADED GOUDA CHEESE

with batata and cranberry sauce

5.150.-



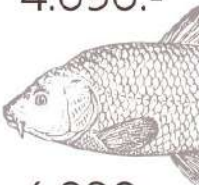
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SPECIALITIES OF THE HUNGARIAN CUISINE



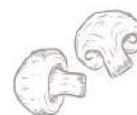
15. IN OVEN ROASTED GOOSE LIVER 12.900.-
served with crispy onion rings, fried potatoes
16. FAVOURITE OF THE CSARDA HOST 7.150.-
*slice of grilled goose liver, grilled pork cutlet, mushroom sauce a'la Bakony, fried potatoes, steamed rice**
17. 'DUCK FEAST' 7.150.-
*adorned with its breaded liver, served with stewed cabbage and steak potatoes (in oven roasted half duck with its breaded liver)**
18. KNUCKLE OF PORK 4.450.-
roasted in oven in its skin with onion potatoes stewed cabbage, served in a pan
19. CATFISH PAPRIKASH 5.550.-
with flap mushroom and cottage cheese pasta, served in a pan
20. BEEF STEW 4.090.-
braised in red wine with small dumplings, served in a kettle as Géza Hofi requested it
21. TRIPE STEW 4.090.-
with salted potatoes, served in a kettle
22. GEMENC-STYLE VENISON RAGOUT 6.850.-
with homemade napkin dumplings
23. COTTAGE CHEESE PASTA 2.750.-
with cracklings, as Uncle Bessenyei's requested it



CSÁRDA MENU



PLATTERS



24. COTTAGE PLATTER OF PLENTY 16.900.-
FOR TWO PEOPLE

breaded pullet breast stuffed with cheese and ham, breaded pork ribs, whole roasted pork knuckle, breaded duck liver, breaded Trappist cheese, breaded mushrooms, steamed vegetables, fried potatoes, parsley potatoes, steamed rice, mushroom sauce a'la Bakony and tartar sauce



25. 'MIZSE' FAMILY PLATTER* 18.800.-

breaded catfish fillet, in oven roasted half duck, pullet breast stuffed with cheese and ham a'la Parisian, grilled chicken thigh fillet, grilled Camembert cheese, breaded mushrooms and zucchini, stewed cabbage, fried potatoes, steamed rice, mixed salad with mayonnaise and tartar sauce

MAIN COURSES

26. PIKE-PERCH FILLET (250 G) 5.650.-
ROASTED ON ITS SKIN

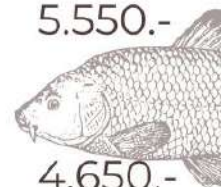
*served with parsley potatoes, mayonnaise with caper**

27. BREADED CATFISH FILLET 5.550.-
with mayonnaise potato salad

28. BREADED ROAST DUCK LIVER 4.650.-
served with steamed rice and peas, tartar sauce

29. GRILLED CHICKEN THIGH FILLET 4.250.-
with garden vegetables and blue cheese dressing

30. BREADED PULLET BREAST 5.150.-
STUFFED WITH CHEESE AND HAM
served with fried potatoes and steamed rice



CSÁRDA MENU



31. DUCK THIGHS 7.250.-
*served with fried potatoes, steamed cabbage
and red onion marmalade*

32. PULLET BREAST 5.150.-
*with plum croquette and garlic sauce**



33. GIANT FILLET MIGNON OF PORK
(200 G) IN VIENNESE-COAT 5.550.-
*served with fried potatoes and coleslaw**

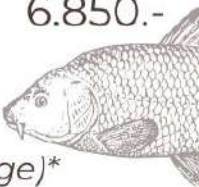
34. PORK TENDERLOIN 6.850.-
*in smoked ham with dill and paprika sauce,
ewe cheese dumplings*



35. ROAST MEAT A' LA GIPSY 5.550.-
*on a wooden plate with fried potatoes
homemade mixed pickles
(pork neck with garlic, fried bacon)*

36. BBQ RIBS 4.850.-
with fried potatoes and steamed cabbage

37. HIGHWAYMAN'S PLATTER 6.850.-
A'LA KÖNCSÖG
*with fried potatoes and pickles from the market
(pork slice, in oven roasted knuckle, grilled sausage)**



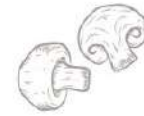
38. SIRLOIN (200 G) 13.900.-
*with grilled goose liver slice,
served with grilled forest mushrooms, steak potatoes**

39. ANGUS SIRLOIN STEAK 7.800.-
*with mustard sauce,
with crispy fried onion rings, steak potatoes**

CSÁRDA MENU



SALADS



40. FRESH VEGETABLES 1.750.-
with yogurt dressing and blue cheese

41. COLOURFUL MIXED SALAD 1.500.-
*tomato salad, cucumber salad,
coleslaw, pickles from the market*

42. TOMATO SALAD 1.300.-
with onion dressing



43. CUCUMBER SALAD 1.200.-

44. CUCUMBER SALAD 1.300.-
with sour cream

45. COLESLAW 800.-

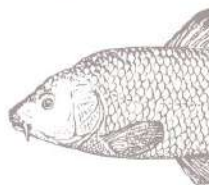
46. COLESLAW WITH MAYONNAISE 1.200.-

47. HOMEMADE FARM SALAD 990.-
*white slaw with onion, carrot,
pritamin pepper and cucumber*

48. PICKLED CUCUMBER 850.-

49. PICKLES FROM THE MARKET 850.-
mildly spicy

50. PICKLED APPLE PAPRIKA 850.-
spicy



CSÁRDA MENU



DESSERTS



51. FLAMBÉED MILK PIE 1.400.-
with apricot jam and bottled apricots
52. PANCAKES FILLED 1.950.-
WITH POPPY SEEDS
served with hot sour cherry sauce
53. PANCAKES AS YOU WISH 550.-
*filled with cocoa, homemade apricot marmalade,
cinnamon (1 piece)**
54. SPONGE CAKE A' LA SOMLÓ 1.550.-
*served in a cup**
55. CHOCOLATE LAVA CAKE 2.050.-
*with whipped cream, sour cherry ragout
and vanilla ice cream**
56. POPPY SEED BREAD&BUTTER 2.050.-
PUDDING 
*with cherry and vanilla**
57. CAKE WITH POPPY SEEDS 2.190.-
AND APPLE
/sugar-free, gluten-free, dairy-free, 2 pieces/

The menu is valid from 25th October 2024.

We can prepare only whole portion of the (*) marked dishes.

Small portions: 70% of the menu price.

Please ask the waiter for our menu card with allergens.

We charge an extra packaging fee - upon the size of the box.
Cup for sauces 80.-, Small plastic box 120.-, Foam container 200.-,
0,8 l box 250.-, 1,2 l box 250.-, 2,5 l box 350.-,
3,5 l box 450.-, 4,5 l box 550.-,
Foam tray little one 600.-, bigger one 700.-.

In our restaurant there is no extra charge for serving.
Our prices are in HUF and include VAT.

LILLA SÁNDORNÉ GÖMÖRI
Business Manager

JÁNOS KÁSA
Executive chef
master Chef