

CSÁRDA MENU



WELCOME OFFER

Hungarian flaky crackling scone 350.-



APPETIZERS

1. COLD GOOSE LIVER TERRINE (100 G)* 6.800.-
*served with apple and mayonnaise vitamin salad,
fresh seasonal vegetables and toast*

2. LUKEWARM GOOSE LIVER (100 G)* 6.800.-
with apple slices and grilled polenta

3. TATAR BEEFSTEAK (100 G)* 6.400.-
*with fresh seasonal vegetables, butter and
toast*

4. SPICY CHICKEN BREAST* 3.450.-
*with fresh garden vegetables and
homemade dressing*

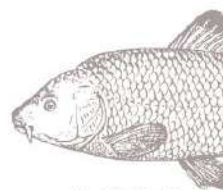


SOUPS

5. MEAT SOUP
CHEF STYLE *in a bowl 0.5l* 1.990.-
*with meat, vegetables
and soup pasta* *in a cup* 0.3l* 1.450.-

6. MEAT SOUP *in a bowl 0.5l* 1.990.-
*with homemade liver
dumplings and vegetables* *in a cup* 0.3l* 1.450.-

7. PORK RAGOUT SOUP *in a bowl 0.5l* 2.380.-
A' LA MIZSE *in a cup* 0.3l* 1.700.-
with sour cream and lemon



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8. JÓKAI BEAN SOUP *in a kettle 0.5l* 2.480.-
in a cup 0.3l* 1.750.-



9. KETTLE-GOULASH *in a kettle 0.5l* 2.480.-
with homemade nipped pasta *in a cup* 0.3l* 1.750.-

10. COLD MIXED *in a bowl 0.5l* 1.990.-
FRUIT SOUP *in a cup* 0.3l* 1.450.-

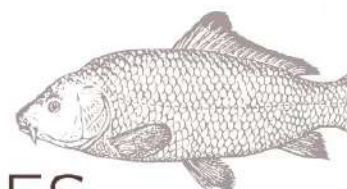
11. TOMATO CREAM SOUP *in a cup* 0.3l* 1.750.-
cold, with basil and spicy feta cheese cubes



CHILDREN'S FAVOURITE

12. BREADED CHICKEN BREAST* 2.400.-
with French fries and bottled peach

13. BREADED 'TEDDY BEAR'
PROCESSED CHEESE* 2.600.-
with French fries



VEGETARIAN DISHES

14. CREAMY KING CRABS 5.150.-
with homemade pasta and baby spinach

15. GRILLED GOAT CHEESE* 4.850.-
with fresh green salad and homemade dressing

16. BREADED TRAPPIST CHEESE 4.150.-
with fried potatoes, steamed rice and tartar sauce

17. VEGAN'S FAVOURITE* 4.950.-
*aubergine boat with grilled mushroom, zucchini,
carrot strips*



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SPECIALITIES OF THE HUNGARIAN CUISINE



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| 18. IN OVEN ROASTED GOOSE LIVER | 12.900.- |
| <i>with crispy onion rings, fried potatoes</i> | |
| 19. ROASTED DUCK* | 5.950.- |
| <i>with stewed cabbage and fried potatoes
(oven roasted half duck)</i> | |
| 20. CATFISH PAPRIKASH | 5.750.- |
| <i>with flap mushroom and cottage cheese pasta,
served in a pan</i> | |
| 21. HUNGARIAN PORK TENDERLOINS | 5.550.- |
| <i>with fried potatoes</i> | |
| 22. ROAST A'LA BRASOV | 5.450.- |
| <i>made from pork tenderloin
(dish of diced pork and fried potatoes with lots of
garlic)</i> | |
| 23. IN OVEN ROASTED PORK KNUCKLES | 4.650.- |
| <i>with skin a'la Housewife</i> | |
| 24. BEEF STEW | 4.190.- |
| <i>braised in red wine with small dumplings,
served in a kettle as Géza Hofi requested it</i> | |
| 25. TRIPE STEW | 4.090.- |
| <i>with salted potatoes, served in a kettle</i> | |
| 26. COTTAGE CHEESE PASTA | 2.950.- |
| <i>with cracklings, as Uncle Bessenyei requested it</i> | |
| 27. EGG DUMPLINGS | 2.950.- |
| <i>in a red pan with lettuce</i> | |



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PLATTERS



28. CHEF PLATTER FOR TWO PEOPLE 16.800.-

*beer-battered pike-perch,
breaded chicken breast stuffed with cheese and ham,
in oven roasted pork knuckle with skin,
spicy grilled pork slices,
breaded Camembert cheese, breaded mushrooms,
steamed vegetables, fried potatoes,
parsley potatoes, steamed rice,
mushroom sauce a'la Bakony and tartar sauce*

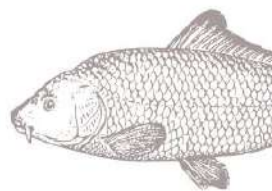


29. COTTAGE PLATTER OF PLENTY FOR TWO PEOPLE 16.500.-

*grilled chicken thigh fillet,
breaded pork chops stuffed with smoked cheese
and smoked pork neck,
in oven roasted pork knuckle with skin,
spicy grilled pork slices,
breaded Trappist cheese, breaded mushrooms,
steamed vegetables, fried potatoes,
parsley potatoes, rice and peas,
mushroom sauce a'la Bakony and tartar sauce*

30. 'MIZSE' FAMILY PLATTER* 16.950.-

*whole roasted trout,
in oven roasted half duck,
chicken breast strips Parisian style,
breaded pork ribs,
breaded zucchini,
stewed cabbage, steamed vegetables,
steak potatoes, steamed rice and
tartar sauce*



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FISH DISHES



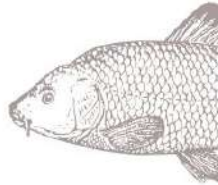
31. CATFISH FILLET WITH SOUR CREAM* 5.950.-
with bacon potatoes, roasted tomatoes and peppers

32. PIKE-PERCH FILLET (250 G)
ROASTED ON ITS SKIN* 5.950.-
with green salad with olive oil



33. WHOLE ROASTED TROUT* 5.550.-
with grilled vegetables and citrus herb butter

POULTRY DISHES



34. PYRAMID OF GOOSE LIVER 12.900.-
grilled slices of goose liver with roasted apple and burgundy sauce, served with mashed potatoes

35. APPLE CHICKEN BREAST FILLET 5.350.-
WITH CAMEMBERT CHEESE AU GRATIN
served with fried potatoes and steamed rice

36. CHICKEN WITH PAPRIKA SAUCE* 5.350.-
and egg dumplings

37. BREADED CHICKEN BREAST 5.250.-
STUFFED WITH CHEESE AND HAM
served with fried potatoes and steamed rice

38. BREADED CHICKEN BREAST STRIPS 5.250.-
with Greek salad

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

40. BREADED FILLETED CHICKEN THIGHS 4.650.-
with parsley potatoes and homemade season compote



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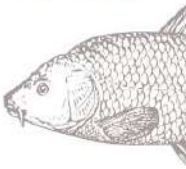


PORK DISHES

41. PORK RIBS A' LA CSARDA  7.850.-
with fried potatoes and steamed rice (goose liver, bacon, mushroom, homemade ratatouille)
42. BROTHERS-IN-LAW'S FAVOURITE* 8.450.-
with fried potatoes and pepper sauce (pork slices, grilled chicken thigh, steak, fried egg)
43. GIANT FILLET MIGNON OF PORK (200 G) IN VIENNESE-COAT* 5.550.-
with parsley potatoes
44. ROAST MEAT A' LA GIPSY  5.350.-
rich in garlic, served with fried bacon and fried potatoes
45. BREADED PORK LOIN FILLET STUFFED WITH MARROW 5.550.-
with fried potatoes and steamed rice
46. BREADED FILLET OF PORK LOIN STUFFED WITH SMOKED PORK TENDERLOIN AND SMOKED CHEESE 5.550.-
with fried potatoes and steamed rice

BEEF DISHES

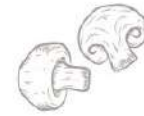
47. STEAKS A'LA BUDAPEST 13.900.-
with fried potatoes and steamed rice (goose liver, green peas, mushroom)
48. CLASSIC ONION ROAST 7.800.-
with sirloin, served with steak potatoes



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SALADS



49. FRESH VEGETABLES 1.750.-
with yoghurt dressing and blue cheese

50. GREEK SALAD 1.750.-

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



52. TOMATO SALAD* 1.300.-
with onion dressing

53. CUCUMBER SALAD* 1.200.-

54. CUCUMBER SALAD WITH SOUR
CREAM* 1.300.-

55. LETTUCE* 1.150.-

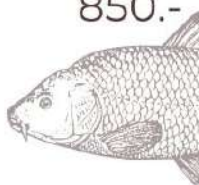
56. COLESLAW* 800.-

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

58. PICKLED CUCUMBER* 850.-

59. PICKLES FROM THE MARKET* 850.-
mildly spicy

60. PICKLED APPLE PAPRIKA* 850.-
spicy



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DESSERTS



61. FLAMBÉED MILK PIE 1.400.-
with apricot jam and bottled apricots
62. PANCAKES AS YOU WISH* 550.-
filled with cocoa, homemade apricot marmalade, cinnamon (1 piece)
63. HOMEMADE FLOATING ISLANDS* 1.650.-
64. SPONGE CAKE A' LA SOMLÓ* 1.550.-
served in a cup
65. RÁKÓCZI COTTAGE CHEESE DESSERT* 1.850.-
in a glass
66. HOMEMADE ICE CREAM CUP* 1.650.-
with whipped cream (raspberry, vanilla, pistachio)
67. CAKE WITH POPPY SEEDS AND APPLE 2.190.-
/gluten-free, dairy-free, sugar-free, 2 pieces/



The menu is valid from 12th March 2025.

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

ATTILA KOVÁCS
Executive chef
master Chef