Appetizers:
1. Pancake a’ la Hortobágy (1 piece) 850.-
2. Mushrooms stuffed with feta cheese in seedy coat, served with garlic sauce and rice 1.950.-
3. Grilled pullet breast served with iceberg lettuce with yogurt 1.700.-

Soups:
4. Meat soup with homemade liver dumplings and vegetables
   ~ served in a bowl 950.-
   ~ served in a cup 670.-
5. Ragout soup a’ la Mizse with sour cream and lemon
   ~ served in a bowl 1.100.-
   ~ served in a cup 770.-
6. Ragout soup made of venison with sour cream, and lemon
   ~ served in a bowl 1.100.-
   ~ served in a cup 770.-
7. Kettle goulash with homemade nipped pasta
   ~ served in a kettle 1.100.-
   ~ served in a cup 770.-
8. Leek cream soup with spicy croutons served in a cup 700.-

Children’s favourites:
9. Chicken breast filled with cheese, served with fried potatoes 1.700.-
10. Seedy-coated fillet mignon of pork with French fries 1.900.-

Fish dishes:
11. Breaded fillet of trout served with beet salad with apple 2.990.-
12. Grilled fillet of pike perch Jóasszony style with buttered parsley potatoes 3.190.-
13. Catfish paprikash with flap mushroom and cottage cheese pasta 3.190.-

Ready-made dishes:
14. Roasted duck with steamed cabbage and fried potatoes 2.450.-
15. Knuckle of pork baked in oven in its skin with potatoes a’ la „baker” 2.200.-
16. Knuckle of veal with mushroom sauce and dumpling 2.750.-
17. Tripe stew with salt potatoes 2.100.-
18. Beef stew with red wine served with small dumplings, as Géza Hofi requested it 2.100.-
19. Duck gizzard stew served with pearl barley with vegetables 2.100.-
Roasts a’ la carte:
20. Breaded Camembert cheese with blueberry jam and mixed garnish 2.050.-
21. Wooden platter a’la Mizse for two people 8.190.-
   (2 chops of fillet mignon of pork a’la Paris, 2 chops of grilled chicken drumstick,
    2 chops of knuckle of pork, 1 portion of breaded turkey breast stuffed with cheese and
    ham, roast meat on a spit, breaded mushroom, tartare sauce, mushroom sauce, steamed
    vegetable, steamed rice and fried potatoes)
22. Grilled drumstick of chicken served with salad with blue cheese 2.100.-
23. Pullet breast snacks with cheese sauce and noodles with green herbs 2.450.-
24. Turkey breast steak marinated in yogurt 2.450.-
    with creamy garlic sauce and croquettes with plum
25. Owner’s favourite 3.190.-
   (grilled pork rib, grilled goose liver, mushroom sauce and mixed garnish)
26. Roast meat a’ la Gipsy with mixed garnish and pickles 3.200.-
   (grilled pork rib, loin, fried bacon)
27. Fillet mignon of mangalitza pork rolled in bacon with bunch of
    buttered vegetables, fried potatoes and coloured pepper sauce
28. Breaded pork chop fillet stuffed with cheese and ham 2.690.-
    served with fried potatoes
29. Fillet mignon of pork with Hungarian goose liver and mixed garnish 3.990.-
30. Pork neck with homemade letscho and spicy potatoes 2.300.-
31. Breaded pork rib with bones served with mashed potatoes and lemon 2.200.-
32. Rump steak chop of grey cattle with steak potatoes, onion rings and
    mustard sauce
33. Venison fillet with forest fruit sauce and croquettes 3.190.-
34. Roast a’la Brasov 1.990.-

Salads:
35. Pickled cucumber 450.-
36. Farm salad 450.-
37. Pickles Vecsés style 490.-
38. Cucumber salad 650.-
39. Vitamin salad with yogurt dressing 980.-

Desserts:
40. Flambéd milk pie with apricot jam and bottled apricot 780.-
41. Pancakes filled with poppy seeds, served with hot sour cherry sauce 820.-
42. Pancakes filled with cottage cheese, served with blackberry sauce 820.-
43. Sponge cake a’ la Somló 880.-
44. Cake balls with walnut-hazelnut cream in amaretto chocolate sauce
    and whipped cream roses 920.-
45. Chestnut puree with whipped cream 820.-

Enjoy your meal!

Our menu is valid from 1st February 2016.
The price of small portion is counted as 70 % of the menu price.
We charge an extra packaging fee - upon the size of the box.
   Bowl for aspic 50.-, Sponge-rubber box 100.-, 1 l box 250.-, 2 l box 350.-, 4 l box 500.-, 7 l box 900.-,
   Metal tray 900.-
In our restaurant there is no extra charge for serving.
Prices are in HUF and include tax.

János Heródek
Chef, master chef

István Antal
Manager, master waiter