

Csárda Menu



Welcome offer: **Hungarian flaky crackling scone 180.-**

◆ Appetizers ◆

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| 1. Cold goose liver a'la Halas with its fat, vitamin salad and toast (100 g)* | 3.250.- |
| 2. Tartar beefsteak with fresh vegetables and toast (150 g)* | 3.600.- |
| 3. Pancakes filled with meat a'la Hortobágy (2 pieces) | 1.550.- |

◆ Soups ◆

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| 4. Meat soup with homemade liver dumplings
and vegetables | ~ served in a bowl | 1.050.- |
| | ~ served in a cup* | 730.- |
| 5. Ragout soup a' la Mizse with sour cream and lemon | ~ served in a bowl | 1.250.- |
| | ~ served in a cup* | 880.- |
| 6. Kettle-goulash with homemade nipped pasta | ~ served in a kettle | 1.350.- |
| | ~ served in a cup* | 950.- |
| 7. Venison ragout soup with forest mushroom
and small dumplings | ~ served in a bowl | 1.350.- |
| | ~ served in a cup* | 950.- |
| 8. Garlic cream soup with soup-pearls | ~ served in a cup* | 850.- |

◆ Vegetarian and light dishes ◆

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| 9. Breaded Camembert cheese with fried potatoes and blueberry jam | 2.250.- |
| 10. Vegetarian plate
<i>(grilled ewe-cheese, egg-coated mushrooms, breaded cauliflower roses,
battered vegetables, steamed rice, mashed potatoes, tartar sauce)</i> | 2.590.- |
| 11. Vegetables au gratin
<i>(broccoli, cauliflower, carrot, mushroom, zucchini)</i> | 1.850.- |
| 12. Seedy coated, breaded mushrooms stuffed with Feta cheese
served with garlic sauce and steamed rice | 2.100.- |
| 13. Breaded Trappist cheese with steamed rice and tartar sauce | 2.150.- |

◆ Specialities of the Hungarian cuisine ◆

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| 14. Roasted duck with steamed cabbage and fried potatoes | 2.850.- |
| 15. Knuckle of pork roasted in oven in its skin with potatoes a' la „baker” | 2.850.- |
| 16. Roast meat a' la Gipsy with fried potatoes and pickles from Vecsés
<i>(grilled pork cutlet, pork neck with garlic, fried bacon)*</i> | 2.850.- |



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| 17. Roast meat a' la Gipsy with fried potatoes and pickles from Vecsés
<i>(grilled pork cutlet, beefsteak, fried bacon)*</i> | 3.800.- | |
| 18. Hungarian grey cattle ragout with mushrooms
in game sauce served with serviette dumplings | 2.850.- | |
| 19. Beef stew with red wine served with small dumplings as Géza Hofi requested it
~ served in a kettle for gluttons | 2.650.- | |
| | ~ served on a plate after a soup* | 2.050.- |
| 20. Tripe stew with salted potatoes
~ served in a kettle for gluttons | 2.500.- | |
| | ~ served on a plate after a soup* | 1.950.- |
| 21. Uncle Bessenyei's browned cottage cheese pasta with cracklings | 1.790.- | |

◆ Our plates with roasts ◆

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| 22. Cottage platter of plenty for two people
<i>(turkey breast Parisian style stuffed with cheese and ham, grilled chicken thigh fillet, pork neck with garlic, knuckle of pork roasted in oven in its skin, roast meat on a spit, breaded Trappist cheese, breaded mushroom, steamed rice, parsley potatoes, fried potatoes, steamed vegetables, tartar sauce, mushroom sauce a'la Bakony)</i> | 9.650.- |
| 23. Plate of the csarda host (for 2 persons)
<i>(goose liver baked in oven, roasted duck, breaded fillet of pike perch, fillet mignon of mangalitsa pork rolled in bacon, grilled rump steak of grey cattle, breaded Camembert cheese, breaded onion rings, steak potatoes, steamed vegetables, steamed rice, pepper sauce)</i> | 12.570.- |
| 24. Chef plate (for 2 persons)
<i>(Roasted duck, pork neck with garlic, breaded pork cutlet, pullet breast Parisian style, fried bacon, steamed cabbage, fried potatoes, parsley potatoes and tartar sauce)</i> | 8.500.- |

◆ Children's favourites ◆

(smaller portions for children)

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| 25. Breaded chicken breast fillet with French fries and bottled peaches* | 1.600.- |
| 26. Breaded chicken breast fillet filled with cheese,
served with French fries and bottled peaches* | 1.700.- |
| 27. Pasta with cheese and sour cream* | 1.200.- |



◆ Fish dishes ◆

28. Whole roasted trout (approx. 250 g) with iceberg lettuce with yogurt and dried fruits*	3.290.-
29. Pike perch fillet (approx. 200 g) in panko breadcrumbs with parsley potatoes and mayonnaise with beetroot <i>(panko breadcrumbs are wide-meshed crumbs)</i>	3.490.-
30. Catfish paprikash with flap mushroom and cottage cheese pasta, served in a pan	3.590.-
31. Pike perch strips in beer batter with buttered vegetables and mashed potatoes	3.490.-
32. Breaded catfish fillet served with potato salad with mayonnaise	3.490.-
33. Fish taster (for 1 person)* <i>(grilled fillet of pike perch, breaded fillet of trout, amur fillet with garlic, buttered vegetables, fried potatoes, mashed potatoes, tartar sauce)</i>	3.690.-

◆ Poultry dishes ◆

34. In oven roasted goose liver with onion rings a'la Lyon and fried potatoes	6.500.-
35. Goose liver pyramid with mashed potatoes <i>(grilled goose liver slices with fried apple and brown sauce with red wine)</i>	6.500.-
36. Red roasted duck legs with fried apple crown, steamed cabbage, red onion jam	3.350.-
37. Grilled chicken thigh fillet with garden vegetables and blue cheese dressing	2.490.-
38. Pullet breast fillet au gratin with apple and Camembert cheese, served with Princess potatoes and steamed rice	2.800.-
39. Turkey breast steak marinated in yogurt with creamy garlic sauce and plum croquettes*	2.800.-
40. Turkey breast chops in sesame coat, served with rice and peas	2.800.-

◆ Pork dishes ◆

41. Giant fillet mignon of pork (200 g) in Viennese-coat with fried potatoes and coleslaw with mayonnaise*	2.790.-
42. Fillet mignon of mangalitsa pork rolled in bacon with onion rings a'la Lyon, coloured pepper sauce, steak potatoes	3.590.-
43. Favourite of the csarda host* <i>(grilled pork cutlet, slice of grilled goose liver, mushroom sauce a'la Bakony, mixed garnish)</i>	3.800.-
44. Roast meat a'la Robber, as our friend, János Bozsó used to like it <i>(with garlic and steak potatoes)</i>	2.550.-



◆ Beef dishes ◆

45. Tenderloin (200 g) with grilled pepper and tomato, spicy potatoes and pepper sauce*	4.950.-
46. Flatroasted sirloin crispy baked onion rings and fried potatoes*	4.500.-
47. Rump steak of grey cattle with mustard sauce, breaded onion rings and fried potato wedges	3.890.-

◆ Salads ◆

48. Fresh vegetables with yogurt dressing with blue cheese	980.-
49. Coloured mixed salad <i>(tomato salad, cucumber salad, farm salad, pickles from Vecsés)*</i>	750.-
50. Tomato salad with onion dressing*	680.-
51. Cucumber salad*	680.-
52. Cucumber salad with sour cream*	730.-
53. Homemade farm salad*	550.-
54. Pickled cucumber*	490.-

◆ Desserts ◆

55. Flambéed milk pie with apricot jam and bottled apricots	750.-
56. Pancakes filled with poppy seeds served with hot sour cherry sauce	950.-
57. Pancakes filled with apple served with vanilla sauce	950.-
58. Cheese cake with mascarpone and forest fruits served with vanilla ice cream*	980.-
59. Sponge cake a' la Somló served in a cup*	750.-
60. Dessert with lemon cream and raspberry ice cream*	980.-
61. Short pear cake (gluten-free, lactose-free)*	850.-

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

The menu is valid from 9th March 2019.

The price of small portion is counted as 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.
Bowl for aspic 50.-, Sponge-rubber box 100.-, 0,8 l box 250.-, 1,2 l box 350.-,
2,5 l box 500.-, 4,5 l box 900.-, Metal tray 500.-

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

István Antal
Manager
master waiter

János Heródek
Chef
master chef