

Csárda Menu



Welcome offer: **Hungarian flaky crackling scone 220.-**

◆ Appetizers ◆

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| 1. Cold goose liver a'la Halas with its fat, vitamin salad and toast* | 3.500.- |
| 2. Tartar beefsteak with vegetables and toast (150 g)* | 3.800.- |
| 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
~ served in a cup* | 1.050.-
730.- |
| 5. Ragout soup a' la Mizse with sour cream and lemon | ~ served in a bowl
~ served in a cup* | 1.400.-
980.- |
| 6. Kettle-goulash with homemade nipped pasta | ~ served in a kettle
~ served in a cup* | 1.400.-
980.- |
| 7. Venison ragout soup with forest mushroom
and small dumplings | ~ served in a bowl
~ served in a cup* | 1.400.-
980.- |
| 8. Meaty bean soup with homemade nipped pasta
(with smoked pork knuckle, Debrecener sausage and sour cream) | ~ served in a bowl | 1.650.- |
| 9. Garlic cream soup served with salty sticks with seeds | ~ served in a cup* | 950.- |

◆ Vegetarian and light dishes ◆

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| 10. Breaded Camembert cheese with fried potatoes and blueberry jam | 2.450.- |
| 11. Breaded Trappist cheese with steamed rice and tartar sauce | 2.250.- |
| 12. Vegetarian plate
(grilled Camembert cheese, egg-coated mushrooms, breaded cauliflower roses,
battered vegetables, steamed rice, tartar sauce) | 2.890.- |
| 13. Seedy coated, breaded mushrooms stuffed with Feta cheese
served with garlic sauce and steamed rice | 2.250.- |

◆ Children's favourites ◆

(smaller portions for children)

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| 14. Breaded chicken breast fillet with French fries and bottled peaches* | 1.600.- |
| 15. Turkey breast filled with cheese and ham,
served with French fries and bottled peaches* | 1.950.- |



◆ Specialities of the Hungarian cuisine ◆

16. Roasted duck with steamed cabbage and fried potatoes	2.950.-
17. Knuckle of pork roasted in oven in its skin with potatoes a' la „baker”	2.950.-
18. Roast meat a' la Gipsy (made of pork) with fried potatoes and salty pickled cucumber, spicy pickled pepper* <i>(grilled pork cutlet, pork neck with garlic, fried bacon)</i>	3.000.-
19. Royal roast with fried potatoes and salty pickled cucumber, spicy pickled pepper * <i>(grilled pork cutlet, beefsteak, fried bacon)</i>	4.100.-
20. Hungarian grey cattle ragout with mushrooms in game style sauce served with serviette dumplings	3.100.-
21. Beef stew with red wine served with small dumplings as Géza Hofi requested it ~ served in a kettle for hungry people ~ served on a plate after a soup*	2.850.- 2.150.-
22. Tripe stew with salted potatoes ~ served in a kettle for hungry people ~ served on a plate after a soup*	2.850.- 2.150.-
23. Uncle Bessenyei's browned cottage cheese pasta with cracklings	1.850.-

◆ Our plates with roasts ◆

24. Cottage platter of plenty for two people <i>(breaded turkey breast 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>	11.900.-
25. Plate of the csarda host (for 2 persons) <i>(goose liver baked in oven, roasted duck, breaded fillet of pike perch, fillet mignon of pork Parisian style, grilled rump steak of grey cattle, breaded Camembert cheese, breaded onion rings, steak potatoes, fried vegetables, steamed rice, pepper sauce, tartar sauce)</i>	13.870.-
26. Chef plate (for 2 persons) <i>(duck thigh with garlic, breaded pork neck, pullet breast Parisian style, breaded cauliflower, steamed cabbage, fried potatoes, parsley potatoes and tartar sauce)</i>	9.800.-



◆ Fish dishes ◆

27. Whole roasted trout (approx. 250 g) with mashed potatoes, buttered vegetables and garlic sauce* **3.490.-**
28. Pike perch fillet in panko breadcrumbs **3.650.-**
with parsley potatoes and mayonnaise with beetroot
(panko breadcrumbs are wide-meshed crumbs)
29. Catfish paprikash with flap mushroom and cottage cheese pasta, served in a pan **3.650.-**
30. Breaded catfish fillet served with fried potatoes with mayonnaise vitamin salad **3.650.-**
31. **Fish taster** (for 2 persons) **11.500.-**
(whole roasted trout, pike perch stripes Orly style, breaded catfish fillet, buttered vegetables, fried potatoes, mashed potatoes, tartar sauce, garlic sauce)

◆ Poultry dishes ◆

32. In oven roasted goose liver with onion rings a'la Lyon and fried potatoes **6.500.-**
33. Red roasted duck legs with fried apple, steamed cabbage, red onion jam **3.550.-**
34. Grilled chicken thigh fillet with garden vegetables and blue cheese dressing **2.650.-**
35. Pullet breast filled with Roquefort and peach, served with mashed potatoes, creamy au jus **3.150.-**
36. Pullet breast fillet with apple and Camembert cheese au gratin, **3.150.-**
served with Princess potatoes and steamed rice
37. Turkey breast chops in sesame coat, served with Greek salad **3.250.-**
38. Date of chicken breast and goose liver on the grilling sheet, **4.200.-**
served with honeyed, caramelized apple rings, croquettes and muscatel sauce

◆ Pork dishes ◆

39. Giant fillet mignon of pork (200 g) in Viennese-coat **3.050.-**
with fried potatoes and coleslaw with mayonnaise*
40. Pork neck in bread crumbs with fried potato wedges and pickles from the market **2.850.-**
(mildly spicy)
41. Fillet mignon of pork with goose liver Hungarian style, **4.600.-**
fried potatoes and steamed rice
42. Favourite of the csarda host* **3.900.-**
(grilled pork cutlet, slice of grilled goose liver, mushroom sauce a'la Bakony, with fried potatoes and steamed rice)
43. Roast meat a'la Robber, as our friend, János Bozsó used to like it **2.850.-**
(with garlic and steak potatoes)



◆ Beef dishes ◆

44. Tenderloin (200 g) with toasted marrow with onion piquantly and fried potato wedges with capital mushrooms *	5.950.-
45. Flatroasted sirloin with crispy baked onion rings and fried potatoes, pepper sauce*	5.950.-
46. Rump steak of grey cattle with mustard sauce, breaded onion rings and fried potato wedges	3.890.-

◆ Salads ◆

47. Fresh vegetables with yogurt dressing and blue cheese	1.050.-
48. Greek salad	1.050.-
49. Coloured mixed salad* <i>(tomato salad, cucumber salad, homemade farm salad, pickles from the market)</i>	850.-
50. Tomato salad with onion dressing*	780.-
51. Cucumber salad*	780.-
52. Cucumber salad with sour cream*	800.-
53. Homemade farm salad* <i>(freshly made white slaw with onion, carrot, pritamin pepper, cucumber)</i>	600.-
54. Salty pickled cucumber*	550.-
55. Pickles from the market <i>(mildly spicy)*</i>	550.-

◆ Desserts ◆

56. Flambéed milk pie with apricot jam and bottled apricots	850.-
57. Pancakes filled with poppy seeds served with hot sour cherry sauce	1.100.-
58. Cheese cake with mascarpone and forest fruits served with vanilla ice cream*	1.050.-
59. Sponge cake a' la Somló served in a cup*	950.-
60. Short pear cake with raspberry ragout /gluten-free, dairy-free/*	950.-
61. Cake with walnut and apple /sugar-free, gluten-free, dairy-free/*	950.-

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

The menu is valid from 1st February 2020.

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 90.-, Sponge-rubber box 150.-, 0,8 l box 250.-, 1,2 l box 250.-,
2,5 l box 350.-, 4,5 l box 550.-, Metal tray 900.-

In our restaurant there is no extra charge for serving.

Our prices are in HUF and include VAT.

János Kása

István Antal
Manager
master waiter

Executive Chef
master chef

Tamás Tóth
Chef
master chef