

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 | 1.050.- |
| | ~ served in a cup* | 730.- |
| 5. Ragout soup a' la Mizse with sour cream and lemon | ~ served in a bowl | 1.400.- |
| | ~ served in a cup* | 980.- |
| 6. Kettle-goulash with homemade nipped pasta | ~ served in a kettle | 1.400.- |
| | ~ served in a cup* | 980.- |
| 7. Cold mixed fruit soup | ~ served in a bowl | 1.100.- |
| | ~ served in a cup* | 770.- |

◆ Vegetarian and light dishes ◆

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| 8. Breaded Camembert cheese with steamed rice and blueberry jam | 2.450.- |
| 9. Breaded Trappist cheese with steamed rice and tartar sauce | 2.250.- |
| 10. Vegetarians' favourite <i>(grilled Camembert cheese, egg-coated mushrooms, breaded cauliflower roses, battered vegetables, steamed rice, tartar sauce)</i> | 2.890.- |

◆ Specialities of the Hungarian cuisine ◆

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| 11. Duck 'feast' with steamed cabbage and homemade spicy potatoes (half duck)* | 3.500.- | |
| 12. Knuckle of pork roasted in oven in its skin with potatoes a' la „baker” | 2.950.- | |
| 13. Roast meat a'la Gipsy made of pork with homemade potatoes from oven and pickled cucumber* <i>(grilled pork cutlet, pork neck with garlic, fried bacon)</i> | 3.250.- | |
| 14. Royal roast with homemade potatoes from oven and pickled cucumber* <i>(grilled pork cutlet, beefsteak, fried bacon)</i> | 4.100.- | |
| 15. Beef stew braised in red wine served with small dumplings as Géza Hofi requested it | | |
| | ~ served in a kettle for hungry people | 2.850.- |
| | ~ served on a plate after a soup* | 2.150.- |
| 16. Tripe stew with salted potatoes | ~ served in a kettle for hungry people | 2.850.- |
| | ~ served on a plate after a soup* | 2.150.- |
| 17. Uncle Bessenyei's browned cottage cheese pasta with cracklings | 1.850.- | |



◆ Children's favourites ◆

(smaller portions for children)

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| 18. Breaded chicken breast fillet with French fries and bottled peaches* | 1.600.- |
| 19. Turkey breast filled with cheese and ham, served with French fries and bottled peaches* | 1.950.- |

◆ Our plate with roasts ◆

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| 20. 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, homemade potatoes from oven, steamed vegetables, tartar sauce, mushroom sauce a'la Bakony)</i> | 11.900.- |
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◆ Fish dishes ◆

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| 21. Pike perch fillet in panko breadcrumbs with parsley potatoes, tartar sauce <i>(panko breadcrumbs are wide-meshed crumbs)</i> | 3.650.- |
| 22. Catfish paprikash with flap mushroom and cottage cheese pasta, served in a pan | 3.650.- |
| 23. Breaded catfish fillet served with mayonnaise vitamin salad | 3.650.- |

◆ Poultry dishes ◆

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| 24. In oven roasted goose liver with crispy onion rings and homemade potatoes from oven | 6.500.- |
| 25. Grilled chicken thigh fillet with garden vegetables and blue cheese dressing | 2.650.- |
| 26. Pullet breast fillet with apple and Camembert cheese au gratin, served with Princess potatoes and steamed rice | 3.150.- |
| 27. Breaded turkey breast cutlets, served with Greek salad* | 3.250.- |
| 28. Cheeses stuffed pullet breast in seedy coat, served with mashed potatoes and bottled peaches* | 3.250.- |

◆ Pork dishes ◆

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| 29. Giant fillet mignon of pork (200 g) in Viennese-coat with fried potatoes and coleslaw with mayonnaise* | 3.250.- |
| 30. Favourite of the csarda host* <i>(grilled pork cutlet, slice of grilled goose liver, mushroom sauce a'la Bakony, homemade potatoes from oven, steamed rice)</i> | 3.900.- |



◆ Beef dishes ◆

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| 31. Tenderloin (200 g) with coloured pepper sauce and homemade spicy potatoes* | 5.950.- |
| 32. Rump steak of grey cattle with mustard sauce, breaded onion rings and homemade potatoes from oven | 3.890.- |

◆ Salads ◆

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| 33. Fresh vegetables with yogurt dressing and blue cheese | 1.050.- |
| 34. Coloured mixed salad* <i>(tomato salad, cucumber salad, homemade farm salad, pickles from the market)</i> | 850.- |
| 35. Tomato salad with onion dressing* | 780.- |
| 36. Cucumber salad* | 780.- |
| 37. Cucumber salad with sour cream* | 800.- |
| 38. Homemade farm salad* <i>(freshly made white slaw with onion, carrot, vitamin pepper, cucumber)</i> | 600.- |
| 39. Pickles from the market <i>(mildly spicy)*</i> | 550.- |

◆ Desserts ◆

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| 40. Flambéed milk pie with apricot jam and bottled apricots | 850.- |
| 41. Pancakes filled with strawberry and cottage cheese served with vanilla sauce | 1.100.- |
| 42. Sponge cake a' la Somló served in a cup* | 950.- |
| 43. Ice cream sundae with whipped cream and strawberry ragout* | 1.200.- |
| 44. Cake with poppy seeds and apple /sugar-free, gluten-free, dairy-free/* | 1.100.- |

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

The menu is valid from 11th July 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