

# 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	<b>3.500.-</b>
2. Tartar beefsteak with vegetables and toast (150 g)*	<b>3.800.-</b>
3. Pancakes filled with meat a'la Hortobágy (2 pieces)	<b>1.550.-</b>

## ◆ Soups ◆

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4. Meat soup with homemade liver dumplings and vegetables	~ served in a bowl	<b>1.050.-</b>
	~ served in a cup*	<b>730.-</b>
5. Ragout soup a' la Mizse with sour cream and lemon	~ served in a bowl	<b>1.400.-</b>
	~ served in a cup*	<b>980.-</b>
6. Kettle-goulash with homemade nipped pasta	~ served in a kettle	<b>1.400.-</b>
	~ served in a cup*	<b>980.-</b>
7. Garlic cream soup with croutons	~ served in a cup*	<b>950.-</b>

## ◆ Vegetarian and light dishes ◆

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

## ◆ Specialities of the Hungarian cuisine ◆

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11. Duck 'feast' with its liver, served with steamed cabbage and homemade spicy potatoes (half duck with its liver)*	<b>3.900.-</b>	
12. Knuckle of pork roasted in oven in its skin with potatoes a' la „baker”	<b>2.950.-</b>	
13. Roast meat a'la Gipsy made of pork with homemade potatoes from oven and salted cucumber* <i>(grilled pork cutlet, double pork neck with garlic, fried bacon)</i>	<b>3.650.-</b>	
14. Royal roast with homemade potatoes from oven, salted cucumber and pepper sauce* <i>(grilled pork cutlet, pork neck with garlic, beefsteak, fried bacon)</i>	<b>4.650.-</b>	
15. Beef stew braised in red wine served with small dumplings as Géza Hofi requested it		
	~ served in a kettle for hungry people	<b>2.850.-</b>
	~ served on a plate after a soup*	<b>2.150.-</b>
16. Tripe stew with salted potatoes	~ served in a kettle for hungry people	<b>2.850.-</b>
	~ served on a plate after a soup*	<b>2.150.-</b>
17. Uncle Bessenyei's browned cottage cheese pasta with cracklings	<b>1.850.-</b>	



### ◆ 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,<br>served with French fries and bottled peaches* | 1.950.- |

### ◆ Our plates with roasts ◆

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| 20. <b>Cottage platter of plenty for two people</b><br><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, homemade potatoes from oven, parsley potatoes, steamed vegetables, steamed rice, tartar sauce, mushroom sauce a'la Bakony)</i> | 11.900.- |
| 21. <b>Highwayman platter for two people</b><br><i>(grilled turkey breast, grilled chicken thigh fillet, duck liver with garlic, pork chop in its skin, homemade potatoes from oven, steamed rice, spicy ragout with marrow)</i>  | 8.900.-  |
| 22. <b>Fish platter for two people</b><br><i>(roasted whole trout with garlic, pike perch fillet in panko breadcrumbs, beer-battered catfish, parsley potatoes, mashed potatoes, buttered vegetables, tartar sauce)</i>   | 10.400.- |

### ◆ Fish dishes ◆

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| 23. Pike perch fillet in panko breadcrumbs with parsley potatoes, tartar sauce<br><i>(panko breadcrumbs are wide-meshed crumbs)</i> | 3.700.- |
| 24. Catfish paprikash with flap mushroom and cottage cheese pasta, served in a pan  | 3.700.- |
| 25. Breaded catfish fillet served with mayonnaise vitamin salad   | 3.700.- |

### ◆ Poultry dishes ◆

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| 26. In oven roasted goose liver with crispy onion rings and homemade potatoes from oven                               | 6.500.- |
| 27. Grilled chicken thigh fillet with garden vegetables and blue cheese dressing                                      | 2.650.- |
| 28. Pullet breast fillet with apple and Camembert cheese au gratin,<br>served with Princess potatoes and steamed rice | 3.250.- |
| 29. Cheeses stuffed pullet breast in seedy coat,<br>served with mashed potatoes and bottled peaches*                  | 3.350.- |

### ◆ Pork dishes ◆

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| 30. Giant fillet mignon of pork (200 g) in Viennese-coat<br>with fried potatoes and coleslaw with mayonnaise*  | 3.290.- |
| 31. Favourite of the csarda host*<br><i>(slice of grilled goose liver, grilled pork cutlet, mushroom sauce a'la Bakony, homemade potatoes from oven, steamed rice)</i> | 3.900.- |



### ◆ Beef dishes ◆

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

### ◆ Salads ◆

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

### ◆ Desserts ◆

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42. Flambéed milk pie with apricot jam and bottled apricots	850.-
43. Pancakes filled with cottage cheese and forest fruits served with vanilla sauce	1.200.-
44. Pancakes filled with poppy seeds served with hot sour cherry sauce	1.200.-
45. Sponge cake a' la Somló served in a cup*	950.-
46. Cinnamon apple pie served with caramel sauce*	1.200.-
47. Cake with poppy seeds and apple /sugar-free, gluten-free, dairy-free/*	1.200.-

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

The menu is valid from 5<sup>th</sup> October 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