

Csárda Menu



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

◆ Appetizers ◆

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| 1. Cold goose liver a'la Halas with its fat (100 g), vitamin salad, fresh seasonal vegetables and toast* | 3.500.- |
| 2. Tartar beefsteak (150 g) with fresh seasonal vegetables, butter and toast * | 3.990.- |
| 3. Pancake filled with meat a'la Hortobágy (1 piece)* | 900.- |

◆ Soups ◆

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| 4. Hungarian meat soup made of villager chicken with poultry liver dumplings | ~ served in a bowl | 1.400.- |
| | ~ served in a cup* | 980.- |
| 5. Hungarian meat soup (beef, vegetables, noodle) | ~ served in a bowl | 1.300.- |
| | ~ served in a cup* | 980.- |
| 6. Pork ragout soup a' la Mizse with sour cream and lemon | ~ served in a bowl | 1.400.- |
| | ~ served in a cup* | 980.- |
| 7. Kettle-goulash with homemade nipped pasta | ~ served in a kettle | 1.600.- |
| | ~ served in a cup* | 1.120.- |
| 8. Garlic cream soup with sippets | ~ served in a cup* | 980.- |
| 9. Cold mixed fruit soup | ~ served in a bowl | 1.300.- |
| | ~ served in a cup* | 980.- |

◆ Vegetarian and light dishes ◆

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| 10. Vegetarians' favourite
<i>(grilled Camembert cheese, egg-coated mushrooms, breaded cauliflower, mashed potatoes, buttered vegetables, steamed rice, tartar sauce)</i> | 2.990.- |
| 11. Breaded Camembert cheese with steamed rice and blueberry jam | 2.690.- |
| 12. Breaded Trappist cheese with steamed rice and tartar sauce | 2.500.- |
| 13. Roman salad with cold Hollandaise sauce, fruits, sprinkled with Cheddar cheese* | 1.850.- |

◆ Fish dishes ◆

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| 14. Pike perch fillet in panko breadcrumbs with parsley potatoes, tartar sauce
<i>(panko breadcrumbs are wide-meshed crumbs)</i> | 3.700.- |
| 15. Catfish paprikash with flap mushroom and cottage cheese pasta, served in a pan | 3.700.- |
| 16. Breaded catfish fillet served with mayonnaise vitamin salad | 3.850.- |



◆ Children's favourites ◆

(smaller portions for children)

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| 17. Breaded chicken breast fillet with French fries and bottled peaches* | 1.950.- |
| 18. Breaded pork snacks served with mashed potatoes and bottled peaches* | 1.950.- |

◆ Our plates with roasts ◆

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| 19. Cottage platter of plenty for two people | 11.900.- |
| <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> | |
| 20. Family platter with goose liver | 13.900.- |
| <i>(breaded slice of goose liver, roast duck leg with garlic, in homemade ham rolled pullet breast stuffed with cheeses, trout fillet in almond coat, pork medallions a'la Parisian, breaded Trappist cheese, cauliflower in panko breadcrumbs, buttered vegetables, steamed cabbage, homemade spicy potatoes, fried potatoes, rice with peas, tartar sauce, Hollandaise sauce, bottled peaches)</i> | |
| 21. Fish platter for two people | 12.800.- |
| <i>(roasted whole trouts with garlic, pike perch fillet in panko breadcrumbs, beer-battered catfish, parsley potatoes, mashed potatoes, buttered vegetables, tartar sauce)</i> | |

◆ Poultry dishes ◆

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| 22. In oven roasted goose liver with crispy onion rings and fried potatoes | 6.500.- |
| 23. Duck 'feast' with its breaded liver, served with steamed cabbage and mashed potatoes*
<i>(in oven roasted half duck with its breaded liver)</i> | 4.200.- |
| 24. Breaded roast duck liver with light garnish
<i>(with Roman salad, cold Hollandaise sauce, fruits, sprinkled with Cheddar cheese)</i> | 3.650.- |
| 25. Grilled chicken thigh fillet with garden vegetables and blue cheese dressing | 2.850.- |
| 26. Pullet breast fillet with apple and Camembert cheese au gratin,
served with Princess potatoes and steamed rice | 3.350.- |
| 27. Cheeses stuffed pullet breast in almond coat,
served with mashed potatoes and bottled peaches* | 3.350.- |



◆ Pork dishes ◆

28. Favourite of the csarda host* <i>(slice of grilled goose liver, grilled pork cutlet, mushroom sauce a'la Bakony, homemade spicy potatoes, steamed rice)</i>	3.990.-
29. Roast meat a'la Gipsy for hungry people, served with homemade spicy potatoes and salted cucumber* <i>(grilled pork cutlet, double pork neck with garlic, fried bacon)</i>	4.950.-
30. Pork neck with homemade spicy potatoes, fried bacon and salted cucumber served in a pan	3.450.-
31. Giant fillet mignon of pork (200 g) in Viennese-coat with fried potatoes and coleslaw with mayonnaise*	3.290.-
32. Knuckle of pork roasted in oven in its skin with potatoes a' la „baker”	2.950.-

◆ Beef dishes ◆

33. Tenderloin (200 g) with coloured pepper sauce, homemade spicy potatoes, and crispy onion rings*	6.250.-
34. Tournedos (200 g) with mixed salad and steak potatoes*	6.250.-
35. Rump steak of grey cattle with mustard sauce, breaded onion rings and steak potatoes	4.090.-
36. Royal roast with steak potatoes and pepper sauce* <i>(beefsteak, grilled pork cutlet, pork neck with garlic, fried bacon)</i>	5.650.-
37. 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*	2.350.-
38. Tripe stew with salted potatoes	
~ served in a kettle for hungry people	2.850.-
~ served on a plate after a soup*	2.350.-

◆ Salads ◆

39. Fresh vegetables with yogurt dressing and blue cheese	1.150.-
40. Coloured mixed salad* <i>(tomato salad, cucumber salad, homemade farm salad, pickles from the market)</i>	950.-
41. Tomato salad with onion dressing*	880.-
42. Cucumber salad*	880.-
43. Cucumber salad with sour cream*	950.-
44. Coleslaw with mayonnaise*	850.-
45. Homemade farm salad* <i>(white slaw with onion, carrot, pritamin pepper and cucumber)</i>	700.-
46. Pickles from the market (mildly spicy)*	600.-
47. Salted cucumber*	600.-



◆ Pasta and Sweets ◆

48. Uncle Bessenyei's cottage cheese pasta with cracklings	1.950.-
49. Flambéed milk pie with apricot jam and bottled apricots	950.-
50. Pancakes filled with strawberry and cottage cheese served with vanilla sauce	1.300.-
51. Pancakes filled with poppy seeds served with hot sour cherry sauce	1.300.-
52. Pancakes as you wish: filled with cocoa, homemade apricot marmalade, cinnamon, Nutella hazelnut spread (1 piece)*	350.-
53. Sponge cake a' la Somló served in a cup*	950.-
54. Ice cream sundae with sour cherry ragout, whipped cream (vanilla, chocolate, strawberry)*	1.300.-
55. Cake with poppy seeds and apple /sugar-free, gluten-free, dairy-free/*	1.300.-

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

The menu is valid from 10th May 2021.

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 sauces 60.-, Bowl for aspic 100.-, Sponge-rubber box 200.-,
0,8 l box 250.-, 1,2 l box 250.-,
2,5 l box 350.-, 3,5 l box 450.-, 4,5 l box 550.-,
Sponge-rubber tray little one 600.-, bigger one 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