

Csárda Menu

Welcome offer: **Hungarian flaky crackling scone 250.-**



◆ Appetizers ◆

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| 1. Cold goose liver a'la Halas with its fat (100 g), vitamin salad,
fresh seasonal vegetables and toast* | 3.850.- |
| 2. Tartar beefsteak (150 g) with fresh seasonal vegetables, butter and toast* | 4.100.- |
| 3. Pancake filled with meat a'la Hortobágy (1 piece)* | 1.050.- |

◆ Soups ◆

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| 4. Meat soup with homemade liver dumplings
and vegetables | ~ served in a bowl | 1.400.- |
| | ~ served in a cup* | 980.- |
| 5. Hungarian meat soup (beef, vegetables, noodle) | ~ served in a bowl | 1.400.- |
| | ~ served in a cup* | 980.- |
| 6. Pork ragout soup a' la Mizse with sour cream and lemon | ~ served in a bowl | 1.500.- |
| | ~ served in a cup* | 1.050.- |
| 7. Kettle-goulash with homemade nipped pasta | ~ served in a kettle | 1.600.- |
| | ~ served in a cup* | 1.120.- |
| 8. Venison ragout soup with forest mushrooms | ~ served in a bowl | 1.700.- |
| | ~ served in a cup* | 1.190.- |
| 9. Garlic cream soup with sippets | ~ served in a cup* | 1.050.- |

◆ Vegetarian and light dishes ◆

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| 10. Vegetarians' favourite
<i>(grilled Camembert cheese, egg-coated mushrooms, breaded cauliflower,
fried potatoes, steamed rice, tartar sauce)</i> | 3.150.- |
| 11. Breaded Camembert cheese with steamed rice and blueberry jam | 2.850.- |
| 12. Breaded Trappist cheese with fried potatoes and tartar sauce | 2.600.- |
| 13. Breaded mushrooms with steamed rice and tartar sauce | 2.100.- |

◆ Fish dishes ◆

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| 14. Pike-perch fillet (250 g) roasted on its skin
served with salad with olive oil, cold Hollandaise sauce | 4.100.- |
| 15. Catfish paprikash with flap mushroom and cottage cheese pasta, served in a pan | 3.700.- |
| 16. Breaded catfish fillet served with parsley potatoes and tartar sauce | 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 French fries 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, fried potatoes, 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, homemade spicy potatoes, rice with peas, tartar sauce, bottled peaches)</i> | |

◆ Poultry dishes ◆

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| 21. In oven roasted goose liver with crispy onion rings and fried potatoes | 6.750.- |
| 22. In oven roasted duck served with steamed cabbage and homemade spicy potatoes*
<i>(half duck)</i> | 4.200.- |
| 23. Breaded roast duck liver with light garnish
<i>(with Roman salad, cold Hollandaise sauce, fruits, sprinkled with Cheddar cheese)</i> | 3.650.- |
| 24. Grilled chicken thigh fillet with garden vegetables and blue cheese dressing | 2.950.- |
| 25. Pullet breast fillet with apple and Camembert cheese au gratin,
served with Princess potatoes and steamed rice | 3.650.- |
| 26. Cheeses stuffed pullet breast in almond coat,
served with mashed potatoes and bottled peaches* | 3.650.- |
| 27. Chicken wings with honey chili dip, steak potatoes and mashed potatoes | 2.650.- |



◆ Pork dishes ◆

28. Favourite of the csarda host*	3.990.-
<i>(slice of grilled goose liver, grilled pork cutlet, mushroom sauce a'la Bakony, fried potatoes, steamed rice)</i>	
29. Roast meat a'la Gipsy served with fried potatoes*	4.950.-
<i>(grilled pork cutlet, double pork neck with garlic, fried bacon)</i>	
30. Fillet mignon of pork medallions with roasted duck liver with onion served with fried potatoes and steamed rice	3.950.-
31. Giant fillet mignon of pork (200 g) in Viennese-coat with fried potatoes and coleslaw with mayonnaise*	3.650.-
32. Pork neck with spicy pepper sauce served with homemade spicy potatoes	3.550.-
33. Knuckle of pork roasted in oven in its skin with potatoes a' la „baker”	3.150.-

◆ Beef and game dishes ◆

34. Tenderloin (200 g) with coloured pepper sauce, homemade spicy potatoes and crispy onion rings*	6.450.-
35. Rump steak of grey cattle with mustard sauce, breaded onion rings and steak potatoes	4.290.-
36. Royal roast with steak potatoes and pepper sauce*	5.850.-
<i>(beefsteak, grilled pork cutlet, pork neck with garlic, fried bacon)</i>	
37. Beef stew braised in red wine served with small dumplings served in a kettle as Géza Hofi requested it	2.950.-
38. Tripe stew with salted potatoes served in a kettle	2.950.-
39. Quilted venison fillet with blueberry ragout served with croquette potatoes	4.290.-
40. Venison ragout with mushroom served with serviette dumplings	3.850.-

◆ Salads ◆

41. Fresh vegetables with yogurt dressing and blue cheese	1.150.-
42. Coloured mixed salad*	1.050.-
<i>(tomato salad, cucumber salad, homemade farm salad, pickles from the market)</i>	
43. Tomato salad with onion dressing*	950.-
44. Cucumber salad*	950.-
45. Cucumber salad with sour cream*	1.000.-
46. Coleslaw*	750.-
47. Coleslaw with mayonnaise*	850.-
48. Homemade farm salad*	700.-
<i>(white slaw with onion, carrot, pritamin pepper and cucumber)</i>	
49. Pickled cucumber*	600.-
50. Pickles from the market <i>(mildly spicy)*</i>	600.-



◆ Pasta and Sweets ◆

51. Uncle Bessenyei's cottage cheese pasta with cracklings	1.950.-
52. Flambéed milk pie with apricot jam and bottled apricots	990.-
53. Pancakes filled with blueberry and cottage cheese served with vanilla sauce	1.400.-
54. Pancakes filled with poppy seeds served with hot sour cherry sauce	1.400.-
55. Pancakes as you wish: filled with cocoa, homemade apricot marmalade, cinnamon, Nutella hazelnut spread (1 piece)*	350.-
56. Sponge cake a' la Somló served in a cup*	1.050.-
57. Lemon pie*	1.400.-
58. Cake with poppy seeds and apple /sugar-free, gluten-free, dairy-free/*	1.400.-
59. Short pear cake /gluten-free, lactose-free/*	1.400.-
60. Vegan strawberry cake*	1.400.-

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

The menu is valid from 5th October 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.

István Antal

Manager
master waiter

János Kása

Executive Chef
master chef