**Csárda Menu**

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

**⬩ Appetizers ⬩**

1. Cold goose liver a’la Halas with its fat (100 g), vitamin salad, 5.600.-

 fresh seasonal vegetables and toast\*

 2. Tartar beefsteak (150 g) with fresh seasonal vegetables, butter and toast\* 4.690.-

 3. Pancake filled with meat a’la Hortobágy (1 piece)\* 1.290.-

**⬩ Soups ⬩**

 4. Meat soup with homemade liver dumplings ~ served in a bowl 1.490.-

 and vegetables ~ served in a cup\* 1.120.-

 5. Hungarian meat soup (beef, vegetables, noodle) ~ served in a bowl 1.490.-

 ~ served in a cup\* 1.120.-

 6. Pork ragout soup a’ la Mizse with sour cream and lemon ~ served in a bowl 1.600.-

 ~ served in a cup\* 1.120.-

 7. Kettle-goulash with homemade nipped pasta ~ served in a kettle 1.850.-

 ~ served in a cup\* 1.190.-

 8. Cold mixed fruit soup ~ served in a bowl 1.400.-

 ~ served in a cup\* 1.050.-

 9. Garlic cream soup with sippets ~ served in a cup\* 1.090.-

**⬩ Vegetarian and light dishes ⬩**

10. Taster of breaded cheeses with fried potatoes and steamed rice, tartar sauce 3.850.-

(Camembert cheese, Trappist cheese, smoked cheese, Cheddar cheese)

11. Breaded Camembert cheese with steamed rice and blueberry jam 3.550.-

12. Grilled Camembert cheese with Roman salad with fruit 3.750.-

13. Breaded Trappist cheese with fried potatoes and tartar sauce 3.150.-

14. Breaded mushrooms with steamed rice and tartar sauce 2.490.-

15. Vegans’ Favourite (breaded and grilled vegan snacks) with salad with olive oil 4.450.-

**⬩ Fish dishes ⬩**

16. Pike-perch fillet (250 g) roasted on its skin **4.650.-**

served with salad with olive oil, cold Hollandaise sauce\*

17. Breaded catfish fillet served with vitamin salad with mayonnaise **4.650.-**

18. Catfish paprikash with flap mushroom and cottage cheese pasta, served in a pan **4.450.-**

19. Trout stripes in almond coat with parsley potatoes, tartar sauce 4.250.-



⬩ Children’s favourites ⬩

(smaller portions for children)

20. Breaded chicken breast fillet with French fries and bottled peaches**\*** **1.990.-**

21. Breaded pork snacks served with French fries and bottled peaches**\*** **1.990.-**

**⬩ Specialities of the Hungarian cuisine ⬩**

22. ’Duck feast’ adorned with its breaded liver, served with stewed cabbage **4.900.-**

 and homemade spicy potatoes**\***

*(in oven baked half duck with its breaded liver)*

23. Roast a’la horseman with steak potatoes and pepper sauce\* 5.950.-

*(slice of sirloin, grilled pork rib, pork neck with garlic, roasted bacon, fried egg)*

24. Uncle Bessenyei’s cottage cheese pasta with cracklings **2.090.-**

25. Beef stew braised in red wine served with small dumplings **3.250.-**

 served in a kettle as Géza Hofi requested it

26. Tripe stew with salted potatoes served in a kettle **2.990.-**

**⬩ Our plates with roasts ⬩**

27. Cottage platter of plenty for two people 12.900.-

(turkey breast stuffed with cheese and ham a’la Parisian, grilled chicken thigh fillet,

pullet breast in almond coat, breaded pork neck with garlic sour cream and smoked cheese,

knuckle of pork roasted in oven in its skin,

breaded Trappist cheese, breaded mushroom,

fried potatoes, parsley potatoes, steamed vegetables, steamed rice,

tartar sauce, mushroom sauce a’la Bakony)

28. Family platter with goose liver 13.900.-

(slices of breaded roast duck 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)



⬩ Poultry dishes ⬩

29. In oven roasted goose liver with fried potatoes, roasted apple **7.950.-**

30. Breaded roast duck liver with light garnish **3.990.-**

 *(with Roman salad, cold Hollandaise sauce, fruits, sprinkled with Cheddar cheese)*

31. Grilled chicken thigh fillet with garden vegetables and blue cheese dressing **3.150.-**

32. Pullet breast in almond coat with Greek salad **4.150.-**

33. Pullet breast fillet with apple and Camembert cheese au gratin, **3.990.-**

served with Princess potatoes and steamed rice

34. Cheeses stuffed pullet breast in almond coat, **3.990.-**

 served with mashed potatoes and bottled peaches**\***

**⬩ Pork dishes ⬩**

35. Favourite of the csarda host**\* 4.950.-**

(slice of grilled goose liver, grilled pork cutlet, mushroom sauce a’la Bakony,

fried potatoes, steamed rice)

36. Roast meat a’la Gipsy served with fried potatoes, steamed rice\* 4.250.-

 (grilled pork cutlet, pork neck with garlic, fried bacon)

37. Giant fillet mignon of pork (200 g) in Viennese-coat 3.990.-

with fried potatoes and coleslaw with mayonnaise**\***

38. Breaded pork neck with garlic sour cream, smoked cheese, fried potatoes 3.990.-

39. Knuckle of pork roasted in oven in its skin with potatoes a’ la „baker” **3.350.-**

**⬩ Beef and game dishes ⬩**

40. Steak (200 g) with coloured pepper sauce, breaded onion rings, homemade spicy potatoes**\*** **6.850.-**

41. Rump steak of grey cattle with mustard sauce, breaded onion rings **4.890.-**

and steak potatoes

42. Quilted venison fillet with Cabernet sauce, forest mushrooms and potato croquettes **4.590.-**



**⬩ Salads ⬩**

43. Fresh vegetables with yogurt dressing and blue cheese 1.320.-

44. Greek salad 1.320.-

45. Coloured mixed salad**\* 1.150.-**

*(tomato salad, cucumber salad, homemade farm salad, pickles from the market)*

46. Tomato salad with onion dressing**\*** **950.-**

47. Cucumber salad**\*** **950.-**

48. Cucumber salad with sour cream**\*** **1.000.-**

49. Coleslaw**\*** **800.-**

50. Coleslaw with mayonnaise**\*** **850.-**

51. Homemade farm salad**\* 800.-**

 *(white slaw with onion, carrot, pritamin pepper and cucumber)*

52. Pickled cucumber**\*** **750.-**

53. Pickles from the market *(mildly spicy)***\*** **750.-**

54. Pickled apple paprika *(spicy)* **\* 750.-**

**⬩ Sweets ⬩**

55. Flambéed milk pie with apricot jam and bottled apricots **1.100.-**

56. Pancakes filled with strawberry and cottage cheese served with vanilla sauce **1.500.-**

57. Pancakes filled with poppy seeds served with hot sour cherry sauce **1.650.-**

58. Pancakes as you wish: filled with cocoa, homemade apricot marmalade, cinnamon, **390.-**

 Nutella hazelnut spread (1 piece)**\***

59. Sponge cake a’ la Somló served in a cup**\*** **1.350.-**

60. Tiramisu in a cup**\* 1.350.-**

61. Cake with poppy seeds and apple /sugar-free, gluten-free, dairy-free/**\* 1.600.-**

62. Slice of vegan strawberry cake**\* 1.600.-**

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

The menu is valid from 23rd May 2022.

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 80.-, Bowl for aspic 120.-, 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.

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| **István Antal** |  | **János Kása** |
| Manager |  | Executive Chef |
| master waiter |  | master chef |