

Csárda Menu



Welcome offer: **Hungarian flaky crackling scone 280.-**

◆ Appetizers ◆

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| 1. Cold duck liver a'la Halas with its fat (100 g), vitamin salad, fresh seasonal vegetables and toast* | 6.000.- |
| 2. Tartar beefsteak (150 g) with fresh seasonal vegetables, butter and toast* | 5.450.- |
| 3. Pancake filled with meat a'la Hortobágy (1 piece)* | 1.400.- |

◆ Soups ◆

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| 4. Meat soup with homemade liver dumplings and vegetables | ~ served in a bowl (0,5 l) | 1.750.- |
| | ~ served in a cup* (0,3 l) | 1.200.- |
| 5. Hungarian meat soup (beef, vegetables, noodle) | ~ served in a bowl (0,5 l) | 1.750.- |
| | ~ served in a cup* (0,3 l) | 1.200.- |
| 6. Pork ragout soup a' la Mizse with sour cream and lemon | ~ served in a bowl (0,5 l) | 1.990.- |
| | ~ served in a cup* (0,3 l) | 1.290.- |
| 7. Kettle-goulash with homemade nipped pasta | ~ served in a kettle (0,5 l) | 2.050.- |
| | ~ served in a cup* (0,3 l) | 1.290.- |
| 8. Wild boar ragout soup with rosemary, forest mushrooms | ~ served in a bowl (0,5 l) | 1.990.- |
| | ~ served in a cup* (0,3 l) | 1.290.- |
| 9. Garlic cream soup with sippets | ~ served in a cup* (0,3 l) | 1.350.- |

◆ Vegetarian and light dishes ◆

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| 10. Taster of breaded cheeses with fried potatoes and steamed rice, tartar sauce
(Camembert cheese, Trappist cheese, Smoked cheese, Cheddar cheese) | 4.190.- |
| 11. Grilled Camembert cheese with fried potatoes and homemade garlic dipping sauces* | 3.990.- |
| 12. Breaded Trappist cheese with fried potatoes and tartar sauce | 3.750.- |
| 13. Breaded mushrooms with steamed rice and tartar sauce | 2.750.- |
| 14. Vegans' Favourite (breaded and grilled vegan snacks) with steamed rice and blueberry sauce | 4.650.- |
| 15. Savoy cabbage filled with vegetables, served with roasted paprika sauce and buttered potatoes | 3.550.- |

◆ Fish dishes ◆

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| 16. Pike-perch fillet (250 g) roasted on its skin served with salad with olive oil* | 4.850.- |
| 17. Catfish paprikash with flap mushroom and cottage cheese pasta, served in a pan | 4.950.- |
| 18. Trout stripes in almond coat with parsley potatoes, tartar sauce | 4.650.- |



◆ Children's favourites ◆

(smaller portions for children)

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| 19. Breaded chicken breast fillet with French fries, bottled peaches* | 2.100.- |
| 20. Captain Baloo's Favourite with smiley potatoes (Dino snacks, 'Medve' cheese snack) * | 2.100.- |

◆ Specialities of the Hungarian cuisine ◆

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| 21. 'Duck feast' adorned with its breaded liver, served with stewed cabbage and steak potatoes*
<i>(in oven baked half duck with its breaded liver)</i> | 6.250.- |
| 22. Roast a'la horseman with steak potatoes and pepper sauce*
<i>(slice of sirloin, grilled pork rib, pork neck with garlic, roasted bacon, fried egg)</i> | 6.390.- |
| 23. Uncle Bessenyei's cottage cheese pasta with cracklings | 2.550.- |
| 24. Beef stew braised in red wine served with small dumplings
served in a kettle as Géza Hofi requested it | 3.750.- |
| 25. Tripe stew with salted potatoes served in a kettle | 3.650.- |

◆ Our plates with roasts ◆

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| 26. Cottage platter of plenty for two people
<i>(turkey breast stuffed with cheese and ham a'la Parisian, 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)</i> | 14.900.- |
| 27. 'Mizse' Platter for two people
<i>('duck feast' with its breaded liver, breaded pork chop fillet stuffed with cheese and ham, trout fillet in almond coat, in whole roasted chicken thigh with garlic, breaded Trappist cheese, cauliflower in panko breadcrumbs, parsley potatoes, steak potatoes, rice with peas, steamed cabbage, tartar sauce)</i> | 14.900.- |



◆ Poultry dishes ◆

28. Grilled goose liver slices with honey black cherry ragout, potato croquettes	10.200.-
29. Breaded goose liver slices in panko breadcrumbs with fried potatoes, quince compote with honey and orange	10.200.-
30. In oven roasted fatty livers of duck with roasted onions, spicy potatoes	8.900.-
31. Breaded roast duck liver with rice with peas, tartar sauce	4.150.-
32. Grilled chicken thigh fillet with garden vegetables and blue cheese dressing	3.650.-
33. Breaded pullet breast with fried potatoes, corn salad with mayonnaise	4.150.-
34. Pullet breast fillet with apple and Camembert cheese au gratin, served with Princess potatoes and steamed rice	4.350.-
35. Pullet breast stuffed with cheeses, in almond coat, served with fried potatoes, steamed rice and bottled peaches	4.350.-
36. Grilled turkey breast fillet with four cheese sauce, Princess potatoes, steamed rice	4.350.-

◆ Pork dishes ◆

37. Favourite of the csarda host* <i>(slice of grilled goose liver, grilled pork cutlet, mushroom sauce a'la Bakony, fried potatoes, steamed rice)</i>	6.190.-
38. Breaded pork chop fillet stuffed with cheese and ham with steak potatoes, steamed rice	4.450.-
39. Giant fillet mignon of pork (200 g) in Viennese-coat with fried potatoes and coleslaw with mayonnaise*	4.550.-
40. Fillet mignon of pork served in a pan with steamed rice <i>(grilled fillet mignon of pork, steamed vegetables, cheese sauce)</i>	4.450.-
41. Breaded pork neck with garlic sour cream, smoked cheese, fried potatoes	4.250.-
42. Knuckle of pork roasted in oven in its skin with onion potatoes, stewed cabbage, served in a pan	3.650.-

◆ Beef and game dishes ◆

43. Steak (200 g) with coloured pepper sauce, grilled mushroom, steak potatoes*	6.990.-
44. Rump steak of grey cattle with mustard sauce, breaded onion rings and steak potatoes	5.150.-
45. Quilted venison fillet with forest mushrooms and potato croquettes	5.150.-
46. Stewed venison in game sauce, served with bread dumplings	5.150.-



◆ Salads ◆

47. Fresh vegetables with yogurt dressing and blue cheese	1.450.-
48. Coloured mixed salad*	1.250.-
<i>(tomato salad, cucumber salad, homemade farm salad, pickles from the market)</i>	
49. Tomato salad with onion dressing*	1.000.-
50. Cucumber salad*	1.000.-
51. Cucumber salad with sour cream*	1.050.-
52. Coleslaw*	800.-
53. Coleslaw with mayonnaise*	900.-
54. Corn salad with mayonnaise*	950.-
55. Homemade farm salad*	950.-
<i>(white slaw with onion, carrot, piritamin pepper and cucumber)</i>	
56. Beetroot salad*	800.-
57. Pickled cucumber*	800.-
58. Pickles from the market <i>(mildly spicy)</i> *	800.-
59. Pickled apple paprika <i>(spicy)</i> *	800.-

◆ Sweets ◆

60. Flambéed milk pie with apricot jam and bottled apricots	1.300.-
61. Gundel pancakes	1.750.-
62. Pancakes filled with poppy seeds served with hot sour cherry sauce	1.750.-
63. Pancakes as you wish: filled with cocoa, homemade apricot marmalade, cinnamon (1 piece)*	450.-
64. Sponge cake a' la Somló served in a cup*	1.450.-
65. Tiramisu in a cup*	1.450.-
66. Cake with poppy seeds and apple /sugar-free, gluten-free, dairy-free/*	1.800.-
67. Slice of vegan strawberry cake*	1.800.-

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

The menu is valid from 28th January 2023.

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 700.-

In our restaurant there is no extra charge for serving.

Our prices are in HUF and include VAT.

Lilla Sándorné Gömöri

Business Manager

János Kása

Executive Chef
master chef