

# Csárda Menu



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

## ◆ Appetizers ◆

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| 1. Cold pastes (aubergine paste, Liptauer cheese spread, homemade duck liver pate, homemade crackling cream) served with fresh seasonal vegetables and toasted cake* | <b>2.850.-</b> |
| 2. Tartar beefsteak (100 g) with fresh seasonal vegetables, butter and toast*  | <b>5.450.-</b> |
| 3. Pancake filled with meat a'la Hortobágy (1 piece)*  | <b>1.400.-</b> |

## ◆ Soups ◆

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|---|------------------------------|----------------|
| 4. Meat soup with homemade liver dumplings and vegetables | ~ served in a bowl (0,5 l)   | <b>1.750.-</b> |
|   | ~ served in a cup* (0,3 l)   | <b>1.250.-</b> |
| 5. Hungarian meat soup (beef, vegetables, noodle)         | ~ served in a bowl (0,5 l)   | <b>1.750.-</b> |
|   | ~ served in a cup* (0,3 l)   | <b>1.250.-</b> |
| 6. Pork ragout soup a' la Mizse with sour cream and lemon | ~ served in a bowl (0,5 l)   | <b>1.990.-</b> |
|   | ~ served in a cup* (0,3 l)   | <b>1.350.-</b> |
| 7. Kettle-goulash with homemade nipped pasta              | ~ served in a kettle (0,5 l) | <b>1.990.-</b> |
|   | ~ served in a cup* (0,3 l)   | <b>1.350.-</b> |
| 8. Garlic cream soup with sippets                         | ~ served in a cup* (0,3 l)   | <b>1.350.-</b> |

## ◆ Vegetarian and light dishes ◆

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| 9. Taster of breaded cheeses with fried potatoes and steamed rice, cranberry sauce<br>(Camembert cheese, Trappist cheese, Smoked cheese, Cheddar cheese) | <b>4.190.-</b> |
| 10. Breaded Trappist cheese with fried potatoes and tartar sauce   | <b>3.890.-</b> |
| 11. Grilled pullet breast strips with fresh green salads, olive oil and balsamic vinegar dressing*   | <b>3.650.-</b> |
| 12. Garlic king crabs served in olive oil and spinach pasta  | <b>5.990.-</b> |

## ◆ Fish dishes ◆

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| 13. Grilled pike-perch roasted in a whole*<br>+ parsley potatoes and tartar sauce*      | 10 g | <b>180.-</b><br><b>1.100.-</b> |
| 14. Roasted trout in a whole with citrus butter, steamed vegetables and fried potatoes* |      | <b>4.850.-</b>                 |
| 15. Pike-perch fillet (250 g) roasted on its skin served with olive oil salad*          |      | <b>4.990.-</b>                 |
| 16. Catfish paprikash with flap mushroom and cottage cheese pasta, served in a pan      |      | <b>4.990.-</b>                 |



### ◆ Children's favourites ◆

*(smaller portions for children)*

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| 17. Breaded chicken breast slices with French fries, bottled peaches*                 | 2.100.- |
| 18. Captain Baloo's Favourite with smiley potatoes (Dino snacks) and bottled peaches* | 2.100.- |

### ◆ Specialities of the Hungarian cuisine ◆

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| 19. 'Duck feast' adorned with its breaded liver, served with stewed cabbage and steak potatoes*<br><i>(in oven roasted half duck with its breaded liver)</i> | 6.250.- |
| 20. Roast a'la horseman with steak potatoes and pepper sauce*<br><i>(sirloin steak, pork neck with garlic, roasted bacon, fried egg)</i>                     | 6.390.- |
| 21. Beef stew braised in red wine served with small dumplings<br>served in a kettle as Géza Hofi requested it  | 3.750.- |
| 22. Tripe stew with salted potatoes served in a kettle   | 3.650.- |
| 23. Uncle Bessenyei's cottage cheese pasta with cracklings   | 2.550.- |

### ◆ Our plates with roasts ◆

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| 24. <b>Cottage platter of plenty for two people</b><br><i>(breaded pullet breast stuffed with cheeses, 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.- |
| 25. <b>'Mizse' Platter for two people*</b><br><i>('duck feast' with its breaded liver, breaded pork chop fillet stuffed with onions and marrow, trout fillet in almond coat, grilled chicken thigh fillets, breaded Trappist cheese, cauliflower in panko breadcrumbs, parsley potatoes, steak potatoes, rice and peas, steamed cabbage, tartar sauce)</i>   | 15.500.- |

### ◆ Poultry dishes ◆

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|---|---------|
| 26. Breaded roast duck liver with rice and peas, tartar sauce   | 4.150.- |
| 27. Grilled chicken thigh fillet with garden vegetables and blue cheese dressing                                      | 3.650.- |
| 28. Pullet breast stuffed with cheese, ham, mushroom with rice and peas, fried potatoes                               | 4.450.- |
| 29. Pullet breast fillet with apple and Camembert cheese au gratin,<br>served with Princess potatoes and steamed rice | 4.450.- |
| 30. Pullet breast stuffed with cheeses in almond coat,<br>sweet potatoes, steamed rice and bottled peaches            | 4.650.- |



### ◆ Pork dishes ◆

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| 31. Favourite of the csarda host*<br><i>(slice of grilled goose liver, grilled pork cutlet, mushroom sauce a'la Bakony, fried potatoes, steamed rice)</i> | 6.590.- |
| 32. Breaded pork chop fillet stuffed with onion and marrow,<br>served with steak potatoes, steamed rice*  | 4.450.- |
| 33. Pork belly with brown beer sauce, served with potato wedges   | 4.550.- |
| 34. Giant fillet mignon of pork (200 g) in Viennese-coat<br>with fried potatoes and coleslaw with mayonnaise*   | 4.550.- |
| 35. Fillet mignon of pork served in a pan with steamed rice<br><i>(grilled fillet mignon of pork, steamed vegetables, cheese sauce)</i>                   | 4.750.- |
| 36. Dried tomato mushroom homemade tagliatelle with grilled tenderloin  | 4.650.- |
| 37. Breaded pork neck with garlic sour cream, smoked cheese, fried potatoes   | 4.250.- |
| 38. Knuckle of pork roasted in oven in its skin with onion potatoes,<br>stewed cabbage, served in a pan   | 3.750.- |

### ◆ Beef and game dishes ◆

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| 39. Beef steak (200 g) with colourful pepper sauce, in a toasted roll,<br>with fried onion rings, fried egg, steak potatoes* | 7.500.- |
| 40. RIB-EYE Steak (300 g) with herb butter, gratin potatoes*   | 7.900.- |
| 41. Grey cattle sirloin steak with mustard sauce,<br>with fried onion rings, steak potatoes                                  | 5.250.- |
| 42. Quilted venison fillet with Hunter's ragout, potato croquettes and steamed rice  | 6.890.- |

### ◆ Sauces ◆

|                                 |       |
|---------------------------------|-------|
| 43. Tartar sauce*               | 700.- |
| 44. Mushroom sauce a'la Bakony* | 800.- |
| 45. Colourful pepper sauce*     | 700.- |
| 46. Cranberry sauce*            | 700.- |
| 47. Mustard sauce*              | 750.- |
| 48. Cheese sauce*               | 850.- |
| 49. Mayonnaise*                 | 600.- |
| 50. Ketchup /sachet/*           | 200.- |



### ◆ Salads ◆

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| 51. Fresh vegetables with yogurt dressing and blue cheese  | 1.550.- |
| 52. Colourful mixed salad*<br><i>(tomato salad, cucumber salad, coleslaw, pickles from the market)</i> | 1.300.- |
| 53. Tomato salad with onion dressing*  | 1.100.- |
| 54. Cucumber salad*  | 1.200.- |
| 55. Cucumber salad with sour cream*  | 1.250.- |
| 56. Coleslaw*  | 800.-   |
| 57. Coleslaw with mayonnaise*  | 900.-   |
| 58. Homemade farm salad*<br><i>(white slaw with onion, carrot, piritamin pepper and cucumber)</i>      | 990.-   |
| 59. Beetroot salad*  | 800.-   |
| 60. Pickled cucumber*  | 800.-   |
| 61. Pickles from the market <i>(mildly spicy)*</i>   | 800.-   |
| 62. Pickled apple paprika <i>(spicy) *</i>   | 800.-   |

### ◆ Sweets ◆

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| 63. Flambéed milk pie with apricot jam and bottled apricots                                  | 1.300.- |
| 64. Chef's dessert (milk pudding, homemade apricot jam, English cream, biscuit crumbs)*      | 1.450.- |
| 65. Pancakes filled with poppy seeds served with hot sour cherry sauce                       | 1.750.- |
| 66. Pancakes as you wish: filled with cocoa, homemade apricot marmalade, cinnamon (1 piece)* | 450.-   |
| 67. Sponge cake a' la Somló served in a cup*   | 1.450.- |
| 68. Chocolate lava cake with floating island sauce, black cherry ragout*                     | 1.750.- |
| 69. Cake with poppy seeds and apple /sugar-free, gluten-free, dairy-free/*                   | 1.800.- |

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

The menu is valid from 7<sup>th</sup> March 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