

Csárda Menu



Welcome offer: **Hungarian flaky crackling scone 300.-**

◆ Appetizers ◆

-
- | | |
|--|----------------|
| 1. Goose liver terrine served with apple and mayonnaise vitamin salad,
red onion rings, roasted sweet cake* | 5.900.- |
| 2. Cold pastes (homemade duck liver pate, homemade crackling cream, Liptauer cheese spread,
chickpea paste) served with fresh seasonal vegetables and toasted cake* | 3.150.- |
| 3. Tartar beefsteak (100 g) with fresh seasonal vegetables, butter and toast* | 5.790.- |
| 4. Pancake filled with meat a'la Hortobágy (1 piece)* | 1.500.- |

◆ Soups ◆

-
- | | | |
|--|------------------------------|----------------|
| 5. Meat soup with homemade liver dumplings
and vegetables | ~ served in a bowl (0,5 l) | 1.950.- |
| | ~ served in a cup* (0,3 l) | 1.400.- |
| 6. Meat soup Chef style (meat, vegetables, noodle) | ~ served in a bowl (0,5 l) | 1.950.- |
| | ~ served in a cup* (0,3 l) | 1.400.- |
| 7. Pork ragout soup a' la Mizse with sour cream and lemon | ~ served in a bowl (0,5 l) | 2.190.- |
| | ~ served in a cup* (0,3 l) | 1.550.- |
| 8. Kettle-goulash with homemade nipped pasta | ~ served in a kettle (0,5 l) | 2.280.- |
| | ~ served in a cup* (0,3 l) | 1.650.- |
| 9. Wild boar ragout soup with rosemary and sour cream,
forest mushrooms | ~ served in a kettle (0,5 l) | 2.280.- |
| | ~ served in a cup* (0,3 l) | 1.650.- |
| 10. Garlic cream soup with sippets | ~ served in a cup* (0,3 l) | 1.450.- |

◆ Vegetarian and light dishes ◆

-
- | | |
|---|----------------|
| 11. Taster of breaded cheeses with fried potatoes and steamed rice, cranberry sauce
(Camembert cheese, Trappist cheese, Smoked cheese, Cheddar cheese) | 4.550.- |
| 12. Breaded Trappist cheese with fried potatoes and tartar sauce | 3.950.- |
| 13. Breaded oyster mushroom with vegetable strips, tartar sauce | 3.550.- |

◆ Fish dishes ◆

-
- | | |
|---|----------------|
| 14. Breaded pike perch strips in panko breadcrumbs with almond,
served with sweet potato strips, apple and beetroot mayonnaise | 5.200.- |
| 15. Grey catfish steak with blue cheese sauce, skin-on sweet potato wedges* | 5.850.- |
| 16. Pike-perch fillet (250 g) roasted on its skin served vegetable strips, pumpkin cream* | 5.200.- |
| 17. Roasted trout in a whole served with fried potatoes,
parsley potatoes, apple and beetroot mayonnaise* | 4.950.- |
| 18. Catfish paprikash with flap mushroom and cottage cheese pasta, served in a pan | 5.200.- |



◆ Children's favourites ◆

(smaller portions for children)

- | | |
|---|---------|
| 19. Breaded chicken breast slices with French fries* | 2.200.- |
| 20. Crispy cheese balls with fried potatoes* | 2.200.- |
| 21. Captain Baloo's Favourite with smiley potatoes (Dino snacks)* | 2.200.- |

◆ Specialities of the Hungarian cuisine ◆

- | | |
|---|---------|
| 22. 'Duck feast' adorned with its breaded liver, served with stewed cabbage and steak potatoes*
<i>(in oven roasted half duck with its breaded liver)</i> | 6.850.- |
| 23. Roast a'la horseman with steak potatoes and pepper sauce*
<i>(sirloin steak, pork neck with garlic, roasted bacon, fried egg)</i> | 6.850.- |
| 24. Mixed grill platter a'la Mizse with steak potatoes, pepper sauce*
<i>(grilled chicken thigh fillet, grilled pork slices with garlic, pullet breast stuffed with cheese and mushroom rolled in mangalitza ham, Hungarian grilled sausage)</i> | 6.650.- |
| 25. Beef stew braised in red wine with small dumplings,
served in a kettle as Géza Hofi requested it | 4.090.- |
| 26. Tripe stew with salted potatoes served in a kettle | 3.950.- |
| 27. Uncle Bessenyei's cottage cheese pasta with cracklings | 2.750.- |

◆ Our plates with roasts ◆

- | | |
|--|----------|
| 28. Cottage platter of plenty for two people
<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> | 15.900.- |
| 29. 'Mizse' Platter for two people*
<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> | 15.900.- |



◆ Poultry dishes ◆

30. In oven roasted goose liver served with crispy onion rings, fried potatoes	12.900.-
31. Garlic duck thighs served with steamed cabbage with dried plums, fried potatoes	7.250.-
32. Breaded pheasant breast stuffed with dried fruits served with Duchess potatoes, blue cheese sauce*	5.550.-
33. Breaded roast duck liver served with steamed rice, tartar sauce	4.450.-
34. Grilled chicken thigh fillet with garden vegetables and blue cheese dressing	3.950.-
35. Pullet breast stuffed with cheese and mushroom rolled in mangalitza ham served with fried potatoes, steamed rice and garlic sauce	4.750.-
36. Pullet breast fillet with apple and Camembert cheese au gratin, served with Duchess potatoes and steamed rice	4.850.-
37. Pullet breast stuffed with cheeses in almond coat, served with sweet potatoes, steamed rice	4.850.-

◆ Pork dishes ◆

38. Favourite of the csarda host* <i>(slice of grilled goose liver, grilled pork cutlet, mushroom sauce a'la Bakony, fried potatoes, steamed rice)</i>	6.690.-
39. Breaded mangalitza pork chop in panko breadcrumbs with lime yogurt salad, sweet potato wedges	6.850.-
40. Breaded pork chop fillet stuffed with onion and marrow, served with steak potatoes, steamed rice*	4.850.-
41. Giant fillet mignon of pork (200 g) in Viennese-coat served with fried potatoes and steamed rice*	4.950.-
42. Breaded pork neck with garlic sour cream, smoked cheese, fried potatoes	4.850.-
43. Layered knuckle with mushroom and onion, roasted in a pan with steak potatoes	4.250.-
44. Knuckle of pork roasted in oven in its skin with onion potatoes, stewed cabbage, served in a pan	4.250.-

◆ Beef and game dishes ◆

45. Grey cattle tenderloin (200 g) with grilled goose liver slice, blueberry Merlot sauce, grilled mushrooms, croquette, rösti (fried grated potato cakes)*	10.400.-
46. RIB-EYE Steak (300 g) with sweet chili sauce, skin-on sweet potato wedges *	8.400.-
47. Grey cattle sirloin steak with mustard sauce, with fried onion rings, steak potatoes	5.850.-
48. Roast boar with fig brown sauce, rösti (fried grated potato cakes), caramelized peach	5.150.-
49. Venison tenderloin ragout with forest mushrooms, tagliatelle	8.950.-



◆ Salads ◆

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

◆ Sauces ◆

62. Tartar sauce*	700.-
63. Mushroom sauce a'la Bakony*	800.-
64. Colourful pepper sauce*	700.-
65. Cranberry sauce*	700.-
66. Mustard sauce*	750.-
67. Cheese sauce*	850.-
68. Sweet chili sauce*	850.-
69. BBQ sauce*	850.-
70. Brown sauce*	850.-
71. Mayonnaise /sachet/*	200.-
72. Ketchup /sachet/*	200.-



◆ Sweets ◆

73. Flambéed milk pie with apricot jam and bottled apricots	1.300.-
74. Pancakes filled with poppy seeds served with hot sour cherry sauce	1.850.-
75. Apple pancake with vanilla sauce	1.850.-
76. Pancakes as you wish: filled with cocoa, homemade apricot marmalade, cinnamon (1 piece)*	450.-
77. Chocolate lava cake with floating island sauce, black cherry ragout*	1.750.-
78. Chef's dessert* <i>(plum and poppy seed pie with caramel sauce)</i>	1.800.-
79. Sponge cake a' la Somló served in a cup*	1.450.-
80. Cake with poppy seeds and apple (sugar-free, gluten-free, dairy-free, 2 pieces)	2.190.-
81. Vegan flódni (raw vegan, gluten-free, without refined sugar, 2 pieces) <i>(Hungarian Jewish Apple, Walnut, & Poppy Seed Pastry)</i>	2.190.-

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

*We can split the consumption of the table on request
but please let us know when you arrive or order your meal.*

The menu is valid from 3rd November 2023.

Small portions: 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