



# CSÁRDA MENU



## WELCOME OFFER

Hungarian flaky crackling scone 300.-



## APPETIZERS

COLD GOOSE LIVER (100 G) TERRINE 6.500.-  
*served with apple and mayonnaise vitamin salad, fresh seasonal vegetables and toast\**

TARTAR BEEFSTEAK (100 G) 5.990.-  
*with fresh seasonal vegetables, butter and toast\**

PANCAKE FILLED WITH MEAT 1.500.-  
*served with sour cream and paprika sauce (1 piece)\**



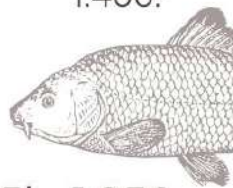
## SOUPS

MEAT SOUP  
*with homemade liver dumplings and vegetables*

*in a bowl 0.5l* 1.950.-  
*in a cup\* 0.3l* 1.400.-

HUNGARIAN MEAT SOUP  
*with beef, vegetables and noodle*

*in a bowl 0.5l* 1.950.-  
*in a cup\* 0.3l* 1.400.-



PORK RAGOUT SOUP A' LA MIZSE  
*with sour cream and lemon*

*in a bowl 0.5l* 2.280.-  
*in a cup\* 0.3l* 1.650.-

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KETTLE-GOULASH *in a kettle 0.5l* 2.380.-  
*with homemade nipped pasta in a cup\* 0.3l* 1.700.-

VENISION

RAGOUT SOUP

*with mushrooms  
from the forest and the field*



*in a bowl 0.5l* 2.380.-  
*in a cup\* 0.3l* 1.700.-

GARLIC CREAM SOUP

*with sippets*

*in a cup\* 0.3l* 1.550.-

COLD MIXED

FRUIT SOUP

*in a bowl 0.5l* 1.950.-  
*in a cup\* 0.3l* 1.400.-



## CHILDREN'S FAVOURITE

BREADED PULLET BREAST

*with French fries and bottled peach\**

2.400.-

## VEGETARIAN DISHES

BREADED TRAPPIST CHEESE

*with fried potatoes and tartar sauce*

3.950.-

VEGETABLE PASTA

*au gratin with cheese sauce*

3.250.-

GRILLED CAMEMBERT CHEESE

*with olive oil salad and toasted seeds*

4.550.-



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## SPECIALITIES OF THE HUNGARIAN CUISINE



IN OVEN ROASTED GOOSE LIVER 12.900.-  
*served with crispy onion rings, fried potatoes*

FAVOURITE OF THE CSARDA HOST 7.150.-  
*slice of grilled goose liver, grilled pork cutlet, mushroom sauce a'la Bakony, fried potatoes, steamed rice\**

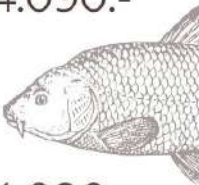
'DUCK FEAST' 6.850.-  
*adorned with its breaded liver, served with stewed cabbage and steak potatoes\*  
(in oven roasted half duck with its breaded liver)*



KNUCKLE OF PORK 4.450.-  
*roasted in oven in its skin with onion potatoes stewed cabbage, served in a pan*

CATFISH PAPRIKASH 5.450.-  
*with flap mushroom and cottage cheese pasta, served in a pan*

BEEF STEW 4.090.-  
*braised in red wine with small dumplings, served in a kettle as Géza Hofi requested it*



TRIPLE STEW 4.090.-  
*with salted potatoes, served in a kettle*

GEMENC-STYLE VENISION RAGOUT 6.850.-  
*with pasta*

COTTAGE CHEESE PASTA 2.750.-  
*with cracklings, as Uncle Bessenyei's requested it*



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## PLATTERS



### COTTAGE PLATTER OF PLENTY 16.900.- FOR TWO PEOPLE

*breaded pullet breast stuffed with cheese and ham, pork medallions a'la Parisian, spicy pork slice, grilled sausages, breaded Trappist cheese, breaded mushrooms, steamed vegetables, fried potatoes, parsley potatoes, steamed rice, creamy mushroom sauce and tartar sauce*



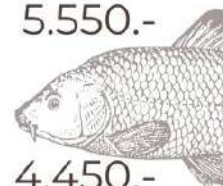
### 'MIZSE' FAMILY PLATTER\* 18.800.-

*breaded catfish fillet, in oven roasted half duck, pullet breast stuffed with cheese and ham a'la Parisian, grilled chicken thigh fillet, grilled Camembert cheese, breaded mushrooms and zucchini, stewed cabbage, fried potatoes, steamed rice, mixed salad with mayonnaise and tartar sauce*

## MAIN COURSES

PIKE-PERCH FILLET (250 G) 5.550.-  
ROASTED ON ITS SKIN  
*served with olive oil green salad\**

BREADED CATFISH FILLET 5.550.-  
*with mayonnaise potato salad*



BREADED ROAST DUCK LIVER 4.450.-  
*served with steamed rice and peas, tartar sauce*

GRILLED CHICKEN THIGH FILLET 4.250.-  
*with garden vegetables and blue cheese dressing*

PULLET BREAST STUFFED 4.950.-  
WITH CHEESES  
*served with sweet potatoes, steamed rice*



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BREADED PULLET BREAST 4.950.-  
STUFFED WITH CHEESE AND HAM  
*served with fried potatoes, steamed rice*

SESAME SEED BREADED 4.950.-  
PULLET BREAST  
*with mayonnaise mixed salad*



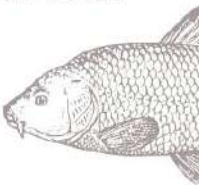
GIANT FILLET MIGNON OF PORK 5.250.-  
(200 G) IN VIENNESE-COAT  
*served with fried potatoes and coleslaw with mayonnaise\**

PORK MEDALLIONS 5.250.-  
*with creamy mushroom sauce,  
fried potatoes and steamed rice*



BREADED PORK NECK 4.850.-  
*with fried potatoes*

ROAST MEAT A' LA GIPSY 5.400.-  
*on a wooden plate with fried potatoes  
homemade mixed pickles  
(pork neck with garlic, fried bacon)*



HIGHWAYMAN'S PLATTER 6.850.-  
A'LA KÖNCSÖG  
*with fried potatoes and pepper sauce\*  
(porks slice, grilled chicken breast strips, grilled sausage)*

TENDERLOIN (200 G) 11.400.-  
*served with grilled goose liver slice,  
with coloured pepper sauce, steak potatoes\**

GREY CATTLE SIRLOIN STEAK 6.100.-  
*with mustard sauce,  
with crispy fried onion rings, steak potatoes*

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## SALADS



### FRESH VEGETABLES

*with yogurt dressing and blue cheese*

1.650.-

### COLOURFUL MIXED SALAD

tomato salad, cucumber salad,  
coleslaw, pickles from the market

1.400.-

### TOMATO SALAD

*with onion dressing*

1.200.-



### CUCUMBER SALAD

1.200.-

### CUCUMBER SALAD

*with sour cream*

1.300.-

### COLESLAW

800.-

### COLESLAW WITH MAYONNAISE

990.-

### HOMEMADE FARM SALAD

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

990.-

### PICKLED CUCUMBER

850.-

### PICKLES FROM THE MARKET

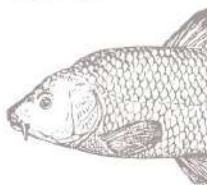
*mildly spicy*

850.-

### PICKLED APPLE PAPRIKA

*spicy*

850.-



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## DESSERTS

### FLAMBÉED MILK PIE

*with apricot jam and bottled apricots*



1.400.-

### PANCAKES FILLED WITH POPPY SEEDS

*served with hot sour cherry sauce*

1.950.-

### PANCAKES AS YOU WISH

*filled with cocoa, homemade apricot marmalade,  
cinnamon (1 piece)\**



550.-

### SPONGE CAKE A' LA SOMLÓ

*served in a cup\**

1.550.-

### VANILLA ICE CREAM

*with hot raspberry ragout (3 scoops)\**

2.050.-

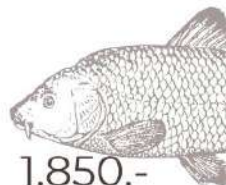
### CHOCOLATE LAVA CAKE

*with whipped cream, sour cherry ragout  
and vanilla ice cream\**

2.050.-

### VANILLA SOUR CHERRY TRIFLE\*

1.850.-



### CAKE WITH POPPY SEEDS AND APPLE

*/sugar-free, gluten-free, dairy-free, 2 pieces/*

2.190.-

The menu is valid from 29th March 2024.

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

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.

Cup for sauces 80.-, Small plastic box 120.-, Foam container 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.-,

Foam 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