

CSÁRDA MENU



WELCOME OFFER

Hungarian flaky crackling scone

400.-



APPETIZERS

1. COLD GOOSE LIVER TERRINE (100 G)*

served with apple and mayonnaise vitamin salad,
fresh seasonal vegetables and toast

6.800.-

2. TATAR BEEFSTEAK (150 G)*

with fresh vegetables, butter and toast

6.990.-

3. PANCAKE FILLED WITH MEAT

A'LA HORTOBÁGY

(2 pieces)

2.990.-



SOUPS

4. MEAT SOUP CHEF STYLE

with pork, vegetables and soup pasta

in a bowl 0.5l 2.050.-

in a cup* 0.3l 1.450.-

5. MEAT SOUP

with liver dumplings and vegetables

in a bowl 0.5l 2.150.-

in a cup* 0.3l 1.500.-

6. PORK RAGOUT SOUP A' LA MIZSE

with sour cream and lemon

in a bowl 0.5l 2.580.-

in a cup* 0.3l 1.800.-

7. JÓKAI BEAN SOUP

in a bowl 0.5l 2.580.-

in a cup* 0.3l 1.800.-

8. KETTLE-GOULASH

with homemade nipped pasta

in a bowl 0.5l 2.580.-

in a cup* 0.3l 1.800.-

9. VENISION RAGOUT SOUP

with forest mushrooms

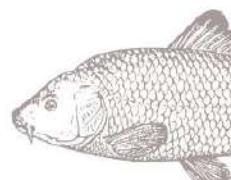
in a bowl 0.5l 2.780.-

in a cup* 0.3l 1.950.-

10. GARLIC CREAM SOUP

with cheesy breadsticks

in a cup* 0.3l 1.790.-





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SPECIALITIES OF THE HUNGARIAN CUISINE

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

12. ROASTED DUCK* 6.450.-
with stewed cabbage and fried potatoes (oven roasted half duck)

13. CATFISH PAPRIKASH 6.120.-
with flap mushroom and cottage cheese pasta, served in a pan

14. HUNGARIAN PORK TENDERLOINS 5.790.-
*with fried potatoes
(grilled pork tenderloins with Hungarian ratatouille
- Hungarian dish made of stewed onion, tomato and paprika)*

15. IN OVEN ROASTED PORK KNUCKLES 5.250.-
on its skin, with onion potatoes, served in a pan 

16. ROAST A'LA BRASOV 5.450.-
*made from pork tenderloin
(dish of diced pork and fried potatoes with lots of garlic)*

17. GREY CATTLE BEEF RAGOUT 6.250.-
with mushroom, served with napkin dumplings

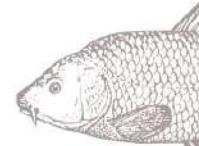
18. BEEF STEW 5.050.-
*braised in red wine with small dumplings,
served in a kettle as Géza Hofi requested it*

19. TRIPE STEW 4.590.-
with salted potatoes, served in a kettle

20. COTTAGE CHEESE PASTA 3.450.-
with cracklings, as Uncle Bessenyei requested it

CHILDREN'S FAVOURITE

21. BREADED CHICKEN BREAST* 2.600.-
with French fries and bottled peach

22. BREADED 'TEDDY BEAR'
PROCESSED CHEESE* 2.600.-
with French fries and bottled peach 

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PLATTERS

23. CHEF PLATTER FOR TWO PEOPLE

*beer-battered pike-perch,
breaded chicken breast stuffed with cheese and ham,
in oven roasted pork knuckle with skin,
spicy grilled pork slices,
breaded Camembert cheese, breaded mushrooms,
steamed vegetables, fried potatoes,
parsley potatoes, steamed rice,
mushroom sauce a'la Bakony and tartar sauce*



17.200.-

24. COTTAGE PLATTER OF PLENTY FOR TWO PEOPLE

*chicken breast strips in cornflakes coat,
grilled chicken thigh fillet,
in oven roasted pork knuckles with skin,
breaded pork loin fillet stuffed with smoked cheese
and smoked pork collar,
spicy grilled pork slices, mini robber steak,
breaded Gouda cheese, breaded mushrooms,
steamed vegetables, fried potatoes,
parsley potatoes, rice and peas,
mushroom sauce a'la Bakony and tartar sauce*



18.900.-

25. 'MIZSE' PLATTER*

*whole roasted trout,
in oven roasted half duck,
chicken breast strips in cornflakes coat,
breaded pork collar with garlic sour cream and smoked cheese,
breaded zucchini,
stewed cabbage, steamed vegetables,
steak potatoes, steamed rice
and tartar sauce*

18.900.-

VEGETARIAN AND LIGHT MEALS

26. KING CRABS IN CREAMY SAUCE

with homemade tagliatelle and baby spinach

5.350.-

27. BREADED GOUDA CHEESE

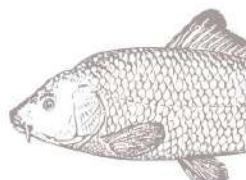
with fried potatoes, steamed rice and tartar sauce

4.490.-

28. VEGETARIAN FEAST

*(grilled Camembert cheese, mushrooms a'la Parisian,
breaded zucchini, breaded cauliflowers)
with steamed vegetables, steamed rice and tartar sauce*

5.150.-



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FISH DISHES



29. GRILLED SALMON FILLET 6.850.-
with basil and sun-dried tomato homemade pasta

30. GREY CATFISH FILLET 6.350.-
FRIED IN GOLDEN BREADCRUMBS
with homemade mayonnaise potato salad

31. PIKE-PERCH FILLET (250 G) 6.450.-
ROASTED ON ITS SKIN*
with green salad with olive oil

32. WHOLE ROASTED TROUT* 5.850.-
with grilled vegetables and citrus herb butter



POULTRY DISHES

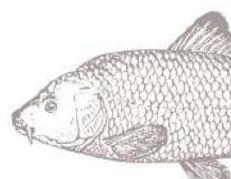
33. CONFIT DUCK THIGHS 7.690.-
with mashed potatoes

34. CRISPY DUCK LIVER SLICES 4.950.-
IN VIENNESE-COAT
with classic rice and peas, tartar sauce

35. APPLE CHICKEN BREAST FILLET WITH 5.850.-
CAMEMBERT CHEESE AU GRATIN
served with croquettes and steamed rice

36. BREADED CHICKEN BREAST 5.650.-
STUFFED WITH CHEESE AND HAM
served with fried potatoes, rice and peas

37. GRILLED CHICKEN THIGH FILLET 4.850.-
with salad and blue cheese yogurt dressing



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PORK DISHES



38. CSARDA OWNER'S FAVOURITE* 8.550.-
*with fried potatoes and steamed rice
(grilled goose liver slices, grilled pork ribs, mushroom sauce a'la Bakony)*

39. BROTHERS-IN-LAW'S FAVOURITE* 8.450.-
*with fried potatoes and pepper sauce
(spicy grilled pork slices, in oven roasted pork knuckles with skin, steak, fried egg)*

40. GIANT FILLET MIGNON OF PORK (200 G) 5.990.-
IN VIENNESE-COAT*
with fried potatoes and homemade mixed pickles

41. GRILLED TENDERLOIN 5.790.-
with forest mushroom gnocchi

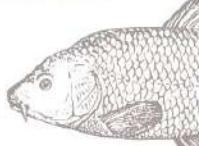
42. ROAST MEAT A' LA GIPSY 5.850.-
*rich in garlic, served with fried bacon
and rustic roasted potatoes with skins*

43. PORK COLLAR IN CRISPY COAT 5.650.-
with garlic sour cream, smoked cheese and fried potatoes

44. PORK COLLAR STEAK* 5.850.-
*with mustard sauce, served with rustic baked potatoes with skins
and crispy breaded onion rings*

45. BREADED PORK LOIN FILLET 5.650.-
STUFFED WITH MARROW
with fried potatoes and steamed rice

46. BREADED FILLET OF PORK LOIN STUFFED 5.850.-
WITH SMOKED PORK COLLAR AND SMOKED CHEESE
with fried potatoes and steamed rice



BEEF DISHES

47. BEEF TENDERLOIN STEAK* 10.900.-
served with fried egg, rustic skin-on potatoes and Lyon-style onions

*We can prepare the tenderloin in any other way according to our
guests request (Budapest style, Rossini style etc.).
Please consult with our waiter when ordering.*

48. RIB-EYE STEAK* 9.100.-
with truffle potato gratin and colorful pepper sauce

49. CLASSIC ONION ROAST* 7.800.-
with Angus sirloin and steak potatoes

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SALADS

50. FRESH VEGETABLES
with blue cheese yogurt dressing

1.750.-



51. COLOURFUL MIXED SALAD*
*tomato salad, cucumber salad,
coleslaw, pickles from the market*

1.650.-

52. TOMATO SALAD*
with onion dressing

1.550.-

53. CUCUMBER SALAD*

1.550.-

54. CUCUMBER SALAD WITH SOUR CREAM*

1.650.-



55. COLESLAW*

950.-

56. HOMEMADE FARM SALAD*

990.-

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

57. PICKLED CUCUMBER*

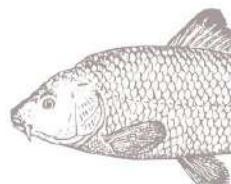
950.-

58. PICKLES FROM THE MARKET*
mildly spicy

950.-

59. PICKLED APPLE PAPRIKA*
spicy

950.-



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DESSERTS



60. FLAMBÉED MILK PIE
with apricot jam and bottled apricots

1.650.-

61. PANCAKES FILLED WITH POPPY SEEDS
served with hot sour cherry sauce

2.250.-

62. PANCAKES FILLED CINNAMON AND APPLE
served with vanilla sauce

2.250.-

63. PANCAKES AS YOU WISH*

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

590.-

*filled with nutella, cottage cheese
(1 piece)*



720.-

64. HOMEMADE FLOATING ISLANDS*

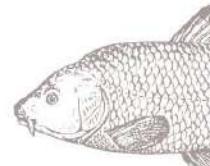
1.950.-

65. SPONGE CAKE A' LA SOMLÓ*
served in a cup

1.790.-

66. CAKE WITH POPPY SEEDS AND APPLE
/gluten-free, dairy-free, sugar-free, 2 pieces/

2.500.-



The menu is valid from 31st January 2026.

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.-, 1,5 l box 350.-, 2,5 l box 350.-,

3,5 l box 450.-, 4,5 l box 550.-,

Foam tray little one 600.-, medium/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

ATTILA KOVÁCS
Executive chef
master Chef