

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*

7.440.-

2. TATAR BEEFSTEAK (150 G)*
with fresh garden vegetables, butter and toast

7.150.-

3. AUBERGINE CREAM*
with ramsons, served with fresh vegetables and toast

3.149.-

4. PANCAKE FILLED WITH MEAT
A'LA HORTOBÁGY
(2 pieces)

2.990.-



SOUPS

5. MEAT SOUP CHEF STYLE
with beef, vegetables and soup pasta

in a bowl 0.5l 2.250.-
in a cup* 0.3l 1.550.-

6. MEAT SOUP
with liver dumplings and vegetables

in a bowl 0.5l 2.150.-
in a cup* 0.3l 1.500.-

7. 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.-

8. JÓKAI BEAN SOUP

in a bowl 0.5l 2.580.-
in a cup* 0.3l 1.800.-

9. KETTLE-GOULASH
with homemade nipped pasta

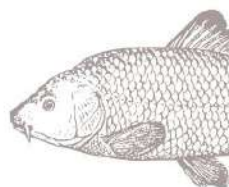
in a bowl 0.5l 2.580.-
in a cup* 0.3l 1.800.-

10. COLD MIXED FRUIT SOUP

in a bowl 0.5l 2.050.-
in a cup* 0.3l 1.450.-

11. STRAWBERRY CREAM SOUP
with lemon sorbet and roasted almonds

in a cup* 0.3l 1.790.-



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SPECIALITIES OF THE HUNGARIAN CUISINE

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



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

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

15. GRILLED PORK TENDERLOIN 5.790.-
with homemade sausage ratatouille and fried potatoes

16. IN OVEN ROASTED PORK KNUCKLES 5.250.-
on its skin, with master baker potatoes, served in a pan

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

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



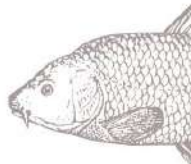
19. BEEF STEW 5.190.-
*braised in red wine with small dumplings,
served in a kettle as Géza Hofi requested it*

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

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

CHILDREN'S FAVOURITE

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



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PLATTERS

23. CHEF PLATTER FOR TWO PEOPLE

17.200.-

*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*



24. COTTAGE PLATTER OF PLENTY FOR TWO PEOPLE

18.900.-

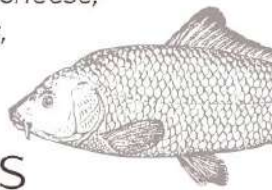
*chicken breast strips in cornflakes coat,
grilled chicken thigh fillet,
in oven roasted pork knuckles with skin,
breaded pork loin fillet stuffed with smoked cheese
and smoked pork collar,
spicy grilled pork slices, mini robber steak,
breaded Gouda cheese, breaded mushrooms,
steamed vegetables, fried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



25. 'MIZSE' PLATTER*

18.900.-

*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*



VEGETARIAN AND LIGHT MEALS

26. KING CRABS IN CREAMY SAUCE

5.350.-

with homemade tagliatelle and baby spinach

27. GRILLED SHRIMP SKEWERS

5.250.-

with lime yogurt salad

28. BREADED GOUDA CHEESE

4.599.-

with fried potatoes, steamed rice and tartar sauce

29. VEGETARIAN FEAST

5.799.-

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

30. EGG DUMPLINGS

2.799.-

in a red pot with lettuce



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FISH DISHES



31. GRILLED SALMON FILLET*

6.999.-

with sweet potato sticks and a mixed salad with honey and lemon

32. GRILLED BUTTERFISH FILLET*

6.399.-

with breaded zucchini flowers and a fresh mixed salad

33. GRILLED PIKE-PERCH FILLET

6.999.-

*with a dill-cream mushroom sauce,
served with fried potatoes and steamed rice*

34. PIKE-PERCH FILLET (250 G)

6.610.-

ROASTED ON ITS SKIN*

with green salad with olive oil

35. WHOLE ROASTED TROUT*

5.850.-

trout with grilled vegetables and a lemon butter sauce with fresh green herbs

POULTRY DISHES



36. CRISPY DUCK LIVER SLICES IN VIENNESE-COAT

4.950.-

with rice and peas, tartar sauce

37. APPLE CHICKEN BREAST FILLET WITH CAMEMBERT CHEESE AU GRATIN

5.850.-

served with sweet potato sticks and steamed rice

38. BREADED CHICKEN BREAST STUFFED WITH CHEESE AND HAM

5.650.-

served with fried potatoes, rice and peas

39. KIEV-STYLE CHICKEN BREAST

5.850.-

with mashed potatoes and bottled peach

40. CHICKEN BREAST WRAPPED IN BACON

5.899.-

served with cheddar cheese tagliatelle

41. CHICKEN BREAST STRIPS IN A CORNFLAKE COATING

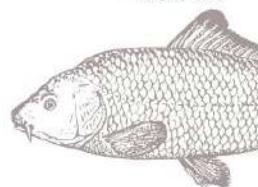
5.650.-

served with Greek salad

42. GRILLED CHICKEN THIGH FILLET

4.850.-

with salad and blue cheese yogurt dressing



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PORK DISHES



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

44. MIZSE-STYLE MIXED GRILL PLATTER* 5.950.-
with grilled corn, jacket potato and BBQ sauce
(spiced pork slices, chicken breast wrapped in bacon, grilled sausage)

45. GIANT FILLET MIGNON OF PORK (200 G) 5.990.-
IN VIENNESE-COAT*
with fried potatoes and coleslaw with mayonnaise

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

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

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

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



50. LUMBERJACKS' FAVORITE 5.950.-
with fried potatoes and steamed rice
(grilled pork ribs, roasted duck liver, wild mushrooms)

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

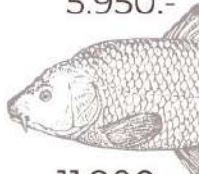
52. SPICY GRILLED LITTLE SAUSAGES 5.950.-
with rustic jacket potatoes and green herb dip

BEEF DISHES

53. SIRLOIN STEAK* 11.900.-
with BBQ sauce, roast vegetables, and sweet potato sticks

54. RIB-EYE STEAK* 9.390.-
with grilled corn, jacket potatoes and colourful pepper sauce

55. CLASSIC ONION ROAST* 8.670.-
with Angus sirloin and steak potatoes and colourful pepper sauce



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SALADS

56. FRESH VEGETABLES
with blue cheese yogurt dressing

1.750.-

57. GREEK SALAD



1.750.-

58. FRESH MIXED SALAD
with honey-lemon dressing

1.750.-

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

1.650.-

60. TOMATO SALAD*
with onion dressing

1.550.-

61. CUCUMBER SALAD*



1.550.-

62. CUCUMBER SALAD WITH SOUR CREAM*

1.650.-

63. COLESLAW*

950.-

64. COLESLAW WITH MAYONNAISE*
with mayonnaise

1.150.-

65. HOMEMADE FARM SALAD*
*white slaw with onion, carrot,
pritamin pepper and cucumber*

950.-

66. PICKLED CUCUMBER*

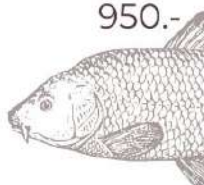
950.-

67. PICKLES FROM THE MARKET*
mildly spicy

950.-

68. PICKLED APPLE PAPRIKA*
spicy

950.-



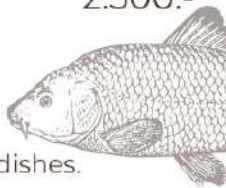
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DESSERTS



69. FLAMBÉED MILK PIE 1.650.-
with apricot jam and bottled apricots
70. PANCAKES FILLED WITH POPPY SEEDS 2.250.-
served with hot sour cherry sauce
71. PANCAKES FILLED WITH STRAWBERRY AND COTTAGE CHEESE 2.250.-
served with vanilla sauce
72. PANCAKES AS YOU WISH* 590.-
filled with cocoa, homemade apricot marmalade, cinnamon (1 piece)
- filled with nutella, cottage cheese (1 piece)*
73. HOMEMADE FLOATING ISLANDS* 1.950.-
74. SPONGE CAKE A' LA SOMLÓ* 1.790.-
served in a cup
75. ICE CREAM SUNDAE* 1.790.-
with whipped cream (vanilla, chocolate, strawberry)
76. CAKE WITH POPPY SEEDS AND APPLE 2.500.-
/gluten-free, dairy-free, sugar-free, 2 pieces/



The menu is valid from 2nd June 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.-,
0,5 l box 250.-, 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