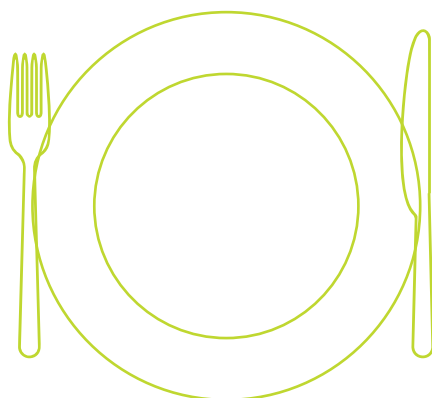




MENU



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Starters

AUBERGINE CREAM ASSORTED VEGETABLES AND TOAST (1)	3 490 FT
BAKED MARROWBONE SERVED WITH ONIONS, PICKLED VEGETABLES AND TOAST (1)	4 290 FT
HORTOBAGY PANCAKES (1,3,7) TRADITIONAL MINCED CHICKEN STEW FILLING, CREAMY PAPRIKA SAUCE. As a main course: 4150 Ft	2 490 FT
BREADED MUSHROOMS (1,3) TARTARE SAUCE (3,7,10) As a main course: 4490 Ft	2 690 FT
BREADED COURGETTES (1,3) TARTARE SAUCE (3,7,10) As a main course: 4490 Ft	2 690 FT
BREADED TRAPPISTA (1,3,7) TARTARE SAUCE (3,7,10) As a main course: 4990 Ft	2 990 FT
BREADED MUSHROOMS STUFFED WITH SHEEP'S CHEESE AND SPINACH (1,3,7) TARTARE SAUCE (3,7,10) As a main course: 4990 Ft	2 990 FT
GRILLED CAMEMBERT (7,8) WALNUT AND APPLE PUREE As a main course: 4990 Ft	2 990 FT
BREADED CAMEMBERT (1,3,7) APRICOT COMPOTE, BLUEBERRY JAM As a main course: 4990 Ft	2 990 FT
DUCK LIVER TERRINE WITH FRESH SALAD MIX, PAPRIKA JAM AND TOAST (1)	5 490 FT
STEAK TARTARE (FOR TWO) - 200 G TO SHARE (3,10), RAW MINCED FILET OF BEEF MIXED WITH RAW EGG YOLK, ONION, GARLIC AND HERBS, SERVED WITH BUTTER (7), TOAST (1) AND ASSORTED VEGETABLES	7 990 FT

GLUTENFREE TOAST IS AVAILABLE ON REQUEST

Soups

ROASTED GARLIC CREAM SOUP (7), TOAST (1),	1 790 FT
BLUE CHEESE SOUP (7) TOAST (1)	1 790 FT
BOUILLION WITH NOODLES (1,3,9)	1 790 FT
BOUILLION WITH SEMOLINA DUMPLING (1,3,9)	1 790 FT
BOUILLION WITH LIVER DUMPLING (1,3,9)	2 190 FT
BOUILLION WITH CHICKEN LIVER AND QUAIL EGGS (3,9)	2 190 FT
RICH BOUILLION (1,3,9) CHICKEN, PEAS, CARROTS, NOODLES	2 590 FT
„SCYTHE” SOUP (1,7) SOURED BROTH, GARLIC AND LEG OF VEAL	2 190 FT
GOULASH SOUP (9) WITH NOODLES (1,3)	2 690 FT
’JÓKAI’ BEAN SOUP (1,3,7,9) SMOKED HAM AND SOUR CREAM	2 690 FT
CHILLED FRUIT SOUP (7) – SEASONAL, INGREDIENTS MAY VARY	1 790 FT

Salads

BUCKWHEAT SALAD (10) ICEBERG LETTUCE, SPINACH, GREEN PEAS, BROAD BEANS, BROCCOLI CRUMBLES, LEAK, – MUSTARD DRESSING, SERVED WARM	3 590 FT
QUINOA SALAD (8,9) ICEBERG LETTUCE, TOMATOES, BROAD BEANS, CHICKPEAS, PAPRIKA, QUINOA – LIGHTLY SEASONED VINAIGRETTE, SERVED WARM	3 590 FT
POMODORO SALAD WITH BREADED CHICKEN STRIPS (1,3,7) ICEBERG LETTUCE, SUN-DRIED TOMATO, JOGHURT DRESSING, PARMESAN SHAVINGS	4 990 FT
CHICKEN CAESAR SALAD (1,3,4,7,10)	4 990 FT
GRILLED GOAT'S CHEESE (7) WITH FRESH MIXED SALAD	6 790 FT
FRESH MIXED SALAD ICEBERG LETTUCE TOMATO, MIXED GREEN LEAFS, HERBED OLIVE-DRESSING	2 490 FT
CHICKPEA SALAD (7) CHICKPEA, MIXED GREEN LEAFS, TOMATO, CUCUMBER, PAPRIKA, ONION, FETA, BALSAMIC VINEGAR DRESSING	3 490 FT
CHEF'S CHOICE SALAD (3,7) ICEBERG LETTUCE, TOMATOES, CUCUMBER, PAPRIKA, ONIONS, CRISPY BACON, HARD-BOILED EGG, JOGHURT-DRESSING, GRATED CHEESE	3 490 FT
CRISPY GARDEN SALAD BASE: ROMAINE LETTUCE, TOMATO, CAULIFLOWER, SPINACH, CARROT, SUGAR SNAP PEAS	2 990 FT

DRESSING OF CHOICE:

BALSAMIC VINEGAR / YOGHURT (7) / CITRUS OLIVE / HONEY-MUSTARD (10) / HERBED OLIVE

TOPPING OF CHOICE (250 HUF/UNIT):

FETA (7) / PARMESAN (7) / GRATED CHEESE (7) / ROASTED ALMOND (8) / HARD BOILED EGG / CRISPY BACON / CRUTON (1)

Kids menu

BREADED CHEESE (1,3,7) TARTARE SAUCE (3,7,10)	2 990 FT
BREADED CHICKEN TENDERS (1,3)	2 990 FT
HOME-MADE COD FINGERS (1,3,4), TARTARE SAUCE (3,7,10)	2 990 FT
SPAGHETTI BOLOGNESE (1,3,9) WITH GRATED CHEESE (7)	3 790 FT

MOST OF OUR MAINS ARE AVAILABLE IN HALF PORTIONS AS WELL,
PLEASE ASK YOUR SERVER FOR MORE INFORMATION

Fish Dishes

CATFISH-STEW IN A CREAMY PAPRIKA SAUCE PASTA WITH COTTAGE CHEESE AND LARDONS (1,3,4,7)	5 890 FT
BREADED COD LOIN (1,3,4) TARTARE SAUCE (3,7,10)	5 190 FT
GRILLED COD WITH WILD MUSHROOM RAGOUT (4)	5 190 FT
GRILLED COD WITH DILL SAUCE (4,7)	5 190 FT
GRILLED TROUT FILLET WITH FRESH MIXED SALAD (4)	4 890 FT
GRILLED SALMON FILLET WITH CRISPY GARDEN SALAD (4) WITH CITRUS OLIVE DRESSING	6 990 FT

Main courses

HUNTER'S STEW (7,9,10) BREAD DUMPLINGS (1,3,7) BEEF CHEEKS SERVED IN A HEARTY VEGETABLE SAUCE	5 990 FT
BEUSCHEL (LUNG STEW) (1,3,7,10) BREAD DUMPLINGS (1,3,7)	5 490 FT
SLOW-COOKED BEEF WITH BROWN SAUCE (1,9,10)	4 190 FT
CHICKEN PAPRIKASH (1,3,7) CHICKEN STEW IN A CREAMY PAPRIKA SAUCE	3 990 FT
TRIPE STEW (add marrow for a +500 Ft supplement)	3 990 FT
PORK STEW	3 990 FT
VEAL STEW IN PAPRIKA SAUCE (7) TEJFÖLLEL	4 490 FT
BEEF STEW	4 490 FT
ALFOLDI BEEF STEW COOKED WITH POTATOES AND EGG BARLEY (1,3)	5 190 FT
BACSKAI PORK STEW HUNGARIAN RATATOUILLE AND RICE	5 190 FT
HUNGARIAN RATATOUILLE SAUTÉED ONIONS, TOMATOES, PAPRIKA (add eggs and/or pepperoni for a +400 Ft supplement)	2 990 FT
PAN-FRIED EGG NOODES (1,3,7)	3 490 FT
CRISPY CARAMELISED CABBAGE PASTA (1,3)	3 490 FT
MUSHROOM PAPRIKASH (1,3,7)	3 990 FT
STRAPACHKA (THICK GNOCCHI) (1,3,7) WITH SHEEP'S CHEESE, LARDONS (7)	4 390 FT
HUNGARIAN COTTAGE CHEESE AND LARDONS PASTA (1,3,7)	4 390 FT
PAN-FRIED ORECCHIETTE (1,3,7) WITH PARMESAN, MOZZARELLA, SPINACH, TOMATO, PESTO	5 190 FT

MIXED GRILL PLATTER FOR 2-3 PERSONS (10) WHOLE PORK SHANK, GRILLED SAUSAGES, GRILLED PORK CHOPS, SPICY POTATO WEDGES, PICKLES	14 900 FT
HOUSE SPECIAL „FENYŐ” PLATTER FOR 2 (1,3,7,10) PORK CHOP VARIATIONS (BREADED, GRILLED WITH GARLIC, DEEFRIED IN POTATO COAT) BREADED PORK LIVER, BREADED CHEESE, RICE, FRENCH FRIES AND TARTARE SAUCE	14 900 FT
BREADED PORK CUTLET (1,3)	3 990 FT
GRILLED PORK SHOULDER (10) WITH GARLIC AND BACON	3 990 FT
FRIED PORK CHOPS (1,3,7) COATED IN A POTATO BATTER, SOUR CREAM, GRATED CHEESE	4 790 FT
GRILLED PORK CUTLET (3) WITH HUNGARIAN RATATOUILLE AND EGGS	4 790 FT
BREADED PORK CHOPS STUFFED WITH MARROW (1,3)	4 790 FT
GRILLED PORK CHOPS (7) WITH MUSHROOM STEW	4 790 FT
GRILLED PORK CHOPS TOPPED (7) WITH HAM, MUSHROOMS AND CHEESE	4 790 FT
PORK TENDERLOIN STRIPS WITH GARLIC AND FRIED POTATOES	5 490 FT
PORK SHANK BAKED WITH ONION AND POTATOES	5 990 FT
ROAST PORK CHOPS BAKED WITH BACON, MUSHROOM, GREEN PEAS, ONIONS	5 990 FT
GRILLED PORK CHOPS (1,3,7) WITH GARLIC AND STRAPACHKA	5 990 FT
GIANT WIENER SCHNITZEL 300 G (1,3)	5 990 FT
PORK MEDALLIONS BACON CHIPS, DILL SAUCE (7)	5 490 FT
PORK MEDALLIONS WILD MUSHROOM RAGOUT	5 490 FT
PORK MEDALLIONS HUNGARIAN RATATOUILLE	5 490 FT
BREADED VEAL LEG TARTARE SAUCE (1,3,7,10)	4 490 FT
SIRLOIN STRIPS WITH BROWN SAUCE (1,9,10)	5 990 FT
SIRLOIN STEAK FRIED ONIONS (1)	6 390 FT
GRILLED SIRLOIN STEAK WITH A SAUCE AND TOPPING OF CHOICE, SIDE DISH IS NOT INCLUDE	6 590 FT
• <u>SAUCES</u> : GREEN PEPPERCORN(7) / BLUE CHEESE(1,7) / DILL((7) / BBQ(10) / HERBED BUTTER(7,10)	
• <u>TOPPINGS</u> : FRIED ONION(1) / BACON	
GRILLED FILET STEAK WITH A SAUCE AND TOPPING OF CHOICE, SIDE DISH IS NOT INCLUDE	8 990 FT
• <u>SAUCES</u> : GREEN PEPPERCORN(7) / BLUE CHEESE(1,7) / DILL((7) / BBQ(10) / HERBED BUTTER(7,10)	
• <u>TOPPINGS</u> : FRIED ONION(1) / BACON	

BREADED CHICKEN LIVER (1,3)	3 690 FT
PAN-SEARED CHICKEN LIVER STRIPS	3 690 FT
BREADED PORK LIVER (1,3)	3 690 FT
PAN-SEARED PORK LIVER STRIPS	3 690 FT
PAN-SEARED PORK LIVER STRIPS WITH MARROW	3 990 FT
GRILLED PORK LIVER WITH MARROW	3 990 FT
GRILLED PORK LIVER WITH CRISPY SCORED BACON	3 990 FT
BREADED PORK MARROW (1,3) TARTARE SAUCE (3,7,10)	3 990 FT
BREADED CHICKEN THIGH (1,3) BONELESS	3 290 FT
GRILLED CHICKEN THIGH BONELESS	3 290 FT
BREADED BREAST OF CHICKEN (1,3)	4 490 FT
GRILLED BREAST OF CHICKEN GRILLED VEGETABLE MEDLEY	4 590 FT
BREAST OF CHICKEN BAKED WITH BACON, BROWN SAUCE AND CHEESE (1,7)	4 590 FT
BREADED BREAST OF CHICKEN SUN-DRIED TOMATO AND FETA STUFFING (1,3,7)	4 590 FT
CHICKEN KIEV CHEESE AND HERB BUTTER STUFFING (1,3,7)	4 590 FT
CHICKEN POLPETTI CHEESE AND HAM STUFFING (1,3,7)	4 590 FT
GRILLED CHICKEN BREAST WITH GOAT'S CHEESE (7), BLUEBERRY SAUCE, BACON CHIPS, SPINACH	5 490 FT
CHICKEN PARMESAN (1,3,7) PAN-FRIED PESTO ORECCHIETTE (MOZZARELLA, PESTO, TOMATO, SPINACH)	5 990 FT
GRILLED BREAST OF CHICKEN WITH GARLIC ICEBERG LETTUCE, TOMATO, FETA, ROATED ALMOND, HONEY-MUSTARD DRESSING (7,8,10)	5 990 FT
GOOSE LEG CONFIT, SAUTEED RED CABBAGE	5 990 FT
PAN-SEARED DUCK BREAST, SAUTEED RED CABBAGE	5 990 FT

Sauces

KETCHUP, MAYONNAISE (3,10), TARTARE SAUCE (3,7,10)	250 FT
MÁRTÁSOK: GREEN PEPPER (7) / BLUE CHEESE (7), DILL (7), BBQ (10), HERBED BUTTER (7,10)	450 FT

Side dishes

STEAMED BASMATI RICE	1 400 FT
SWEETCORN BASMATI RICE	1 400 FT
MUSHROOM BASMATI RICE	1 400 FT
RICE WITH PEAS	1 400 FT
BOILED POTATOES WITH PARSLEY	1 200 FT
FRENCH FRIES	1 400 FT
MASHED POTATOES (7)	1 400 FT
SPICY POTATO WEDGES	1 400 FT
EGG BARLEY (1,3)	1 400 FT
NOODLES (1,3)	1 400 FT
SAUTEED RED CABBAGE	1 400 FT
SWEET POTATO FRIES	1 800 FT
CROQUETTES (1,3) CRISPY, FRIED MASHED POTATO ROLLS	1 800 FT
PAN-FRIED POTATO DUMPLINGS WITH ONIONS AND SOUR CREAM (1,3,7)	1 800 FT
GRILLED VEGETABLE MEDLEY	2 100 FT
BREAD DUMPLING (1,3,7)	1 800 FT

Pickles

PICKLED CUCUMBER SALAD	1 250 FT
PICKLED CUCUMBER SALAD WITH SOUR CREAM (7)	1 400 FT
PICKLED TOMATO SALAD	1 350 FT
BUTTERHEAD LETTUCE, LIGHTLY SWEETENED VINAIGRETTE DRESSING	1 350 FT
PICKLED RED CABBAGE	1 250 FT
PICKLED MIXED VEGETABLES	1 250 FT
PICKLED GHERKINS (10)	1 250 FT
PICKLED PAPRIKA	1 250 FT
SELECTION OF PICKLED VEGETABLES TO SHARE (10)	2 490 FT
MIXED VEGETABLES, RED CABBAGE, PAPRIKA, GHERKINS	
SELECTION OF FRESH VEGETABLES IN VINAIGRETTE DRESSING	2 490 FT
BUTTERHEAD LETTUCE, TOMATO, CUCUMBER	

Desserts

COTTAGE CHEESE STRUDEL (1,3,7)	2 390 FT
FLOATING ISLAND (3,7)	1 990 FT
COTTAGE CHEESE DUMPLINGS SWEET CREAM FRAICHE (1,3,7)	2 490 FT
PANCAKES STUFFED WITH CREAMY WALNUT, CHOCOLATE SAUCE (1,3,7,8)	1 990 FT
PANCAKES STUFFED WITH CHESTNUT PUREE, CHOCOLATE SAUCE (1,3,7,8)	1 990 FT
PANCAKES WITH APRICOT JAM FILLING / PANCAKES WITH COCOA (1,3,7)	1 390 FT
PANCAKES WITH CREAMY COTTAGE CHEESE FILLING (1,3,7)	1 990 FT
PANCAKES WITH HAZELNUT CREAM (1,3,7,8)	1 990 FT
SOMLÓI SPONGE CAKE (1,3,7,8) WITH VANILLA CUSTARD, WALNUTS, CHOCOLATE SAUCE, WHIPPED CREAM	2 190 FT
ICE CREAM CUP (3,7,8)	1 990 FT
HOT ICE CREAM (1,3,7,8) (ICE CREAM WRAPPED IN PANCAKE, TOPPED WITH HOT CHOCOLATE SAUCE)	1 990 FT
FENYŐ CUP (1,3,7,8) (FRESH FRUIT SALAD, SPONGE CAKE, CHOCOLATE SAUCE, ICE CREAM, WHIPPED CREAM)	1 990 FT
SACHER CUP (1,3,7) (CHOCOLATE SPONGE CAKE, APRICOT JAM, CHOCOLATE SAUCE, ICE CREAM, WHIPPED CREAM)	1 990 FT
CHESTNUT PUREE (8) WHIPPED CREAM (7)	1 990 FT
FRESH FRUIT SALAD	1 590 FT

Gluten-, dairy and sugarfree desserts

FLÓDNI (3,8) LAYERED WITH APPLES, POPPY SEED CREAM, PLUM JAM AND SOUR CHERRIES	2 290 FT
HOME-MADE APPLE PIE (8) VEGAN	2 290 FT
HOME-MADE CHERRY PIE (8) VEGAN	2 290 FT
CHOCOLATE MOUSSE CAKE WITH CHERRIES (3) WHIPPED CREAM	2 290 FT
VIENNESE CUSTARD SLICE (3) VANILLA FLAVOURED CREAM BETWEEN PASTRY LAYERS	2 290 FT

ALLERGENS

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|---|---|
| 1. Contains GLUTEN (grains such as wheat, rye, barley, oats, spelt) | 8. Contains TREE- NUTS (such as almonds, hazelnuts, walnuts, cashews, pecans, Brazilian nuts, Macadamia nuts) |
| 2. Contains CRUSTACEANS and/or SHELLFISH | 9. Contains CELERY |
| 3. Contains EGGS/ is made using ingredients that may contain EGGS | 10. Contains MUSTARD SEEDS or derived products |
| 4. Contains FISH | 11. Contains SESAME SEEDS or derived products |
| 5. Contains PEANUTS | 12. Contains SULPHATES |
| 6. Contains SOY | 13. Contains LUPIN |
| 7. Contains DAIRY | 14. Contains MOLLUSCS |

PLEASE NOTE: A SERVICE CHARGE OF 12% WILL BE ADDED TO YOUR BILL.

MALL/ HALF PORTIONS OF MOST DISHES ARE AVAILABLE ON REQUEST- SIMILARLY, A REGULAR PORTION CAN BE SPLIT, (PLATED AND SERVED SEPARATELY) TO ACCOMMODATE THOSE LOOKING FOR A LIGHTER MEAL. PLEASE NOTE THAT SMALL/ HALF PORTIONS COME AT 60% OF THE REGULAR PRICE.

TAKEAWAY BOXES ARE AVAILABLE: SMALL BOX - 150 FT / SOUP CONTAINER/ LARGE BOX – 200 FT / PAPER CARRY BAG– 50 FT