BREAKFAST 7:00-11:30

SCRAMLED EGGS/FRIED EGGS/OMLETT /1,3/ 3 tojásból	1790 FT
TOPPINGS goat cheese/mushroom/cheddar/baco onion/paprika/tomato/chorizo/gorgonzola	400 FT
STUFFED BREAD WITH HAM AND CHEDDAR /1,3,7/ with garlic sour cream	2190 FT
STUFFED BREAD WITH CHORIZO AND CHEDDAR /1,3,7/ with garlic sour cream	2190 FT
STUFFED BREAD WITH MAC AND CHEESE /1,3,7/ with bacon	2190 FT
EGGS BENEDICT WITH HAM /1,3,7/ with holland sauce with cheese	2490 FT
EGGS BENEDICT WITH SMOKED SALMON /1,3,4,7/ with holland sauce with cheese	3890 FT
EGGS BENEDICT WITH CHORIZO /1,3,7/ with holland sauce with cheese	2490 FT
ENGLISH BREAKFAST /1,3/ /bacon, mushroom, tomato bean, grill sausage, eggs, bread/	2890 FT
WAFFLE WITH NUTELLA /1,3,5,7/	2190 FT
WAFFLE WITH MAPLE SYRUP /1,3,7/	2590 FT
PORTUGUESE CROQUE MADAME /1,3,7/ /grillsausage, cheddar, ham, egg,, tomato sauce/	2690 FT
GLUTENFREE BREAD /OUR KITCHEN IS NOT GLUTEN FREE!/	+ 500 FT

wifi: Famabisztro-Famafree58

MENU 11:30-20:45

CLASSIC

MEAT SOUP /1,9/	1990 FT	THAI VEGETABLE SO
FÁMA SALAD WITH CHICKEN /3,4,7/	2890 FT	HOME MADE CHEESE PORK SAUSAGE VARI
FÁMA SALAD WITH GOAT CHEESE /3	5,4,7/ 3890 FT	WITH VEGETABLES /1
CHICKEN WRAP /1,3,7,9/	3490 FT	SALMON IN BUTTER , with spinash cream and eggs
FÁMA BURGER /1,3,7/	4590 FT	with moroccan lemon
with home made steak potato		TENDERLOIN STEAK with mushroom cream and fr
CHICKEN IN	3590 FT	and home made steak potat
PANKO BREAD CRUMBS /1,3/ with mashed potato /7/ ot home made steak potato		PORK RIBS /1,3,7,9,10/ with pasta in cottage cheese
SPAGETTI BOLOGNESE /1,7,9/	2990 FT	COTTAGE CHEESE BA WITH TONKA BEANS and maple syrup ice cream
VIEL WIENER SNITZEL /1,3/ home made steak potato	5490 FT	

V ho or mashed potato /7/

NEW

	1990 FT	THAI VEGETABLE SOUP /1,4,6,9/	1890 FT
IICKEN /3,4,7/ DAT CHEESE /3,4	2890 FT ,7/ 3890 FT	HOME MADE CHEESE AND PORK SAUSAGE VARIATION, WITH VEGETABLES /1,7/	3990 FT
/	3490 FT	SALMON IN BUTTER /1,3,4,7/ with spinash cream and eggs in bread crums, with moroccan lemon	5490 FT
otato	4590 FT	TENDERLOIN STEAK /1,7,10/	11990 FT
	3590 FT	with mushroom cream and fried mushroom and home made steak potato	11990 F 1
BS /1,3/		PORK RIBS /1,3,7,9,10/	4290 FT
ato		with pasta in cottage cheese	
E /1,7,9/	2990 FT	COTTAGE CHEESE BALLS WITH TONKA BEANS /1/	1990 FT

3 COURSE TASTING MENU

MUSHROOM SOUP WITH PAPRIKA /1,3,9/ sous vide egg, mushroom balls, thyme

COLORED AFRICAN CATFISH ROLLS /1,3,4,7,9/ with shrimp jus and parsley jelly

MILLE FEUILLE WITH MELON FOAM /1,3/ /LACTOSE-FREE/

9900 FT

MUSHROOM SOUP WITH PAPRIKA /1,3,9/ sous vide egg, mushroom balls, thyme 2290 FT

COLORED AFRICAN CATFISH ROLLS /1,3,4,7,9/ with shrimp jus and parsley jelly 3990 FT

MILLE FEUILLE WITH MELON FOAM /1,3/ /LACTOSE-FREE/ 1990 FT

CUCUMBER SALAD	890	Ft
CUCUMBER SALAD WITH SOUR CREAM	990	Ft
SOURDOUGH VEGETABLES	690	Ft
FRESH MIXED SALAD	990	Ft
HOME MADE STEAK POTATO	790	Ft
SWEET POTATO	990	Ft
MASHED POTATO	590	Ft
KETCHUP/MUSTARD/MAYO/ SOUR CREAM/HOT SAUCE/PIZZA SAUCE	400	Ft
EXTRA BREAD/SCONE	400	Ft

ALLERGENIC

INFORMATION

1.Cereals containing gluten and products made from them (wheat, rye, barley, oats, spelt, kamut wheat or their hybrid versions) 2. Crustaceans and their products 3. Eggs and egg products 4. Fish and fish products 5. Peanuts and products made from them 6. Soybeans and products made from them 7. Milk and milk products (including lactose) 8. Nuts (almonds (Amygdalus communis L.), hazelnut (Corylus avellana), walnut (Juglans regia), cashew (Anacardium occidentale), pecan [Carya illinoiesis (Wangenh.) K. Koch], Brazil nut (Bertholletia excelsa), pistachio (Pistacia vera), macadamia and Queensland nut (Macadamia ternifolia) 9. Celery and products made from it 10. Mustard and products made from it 11. Sesame seeds and products made from them 12. Sulfur dioxide and sulfites expressed as SO2 10mg/kg, or in amounts exceeding 10 mg/liter concentration 13. Lupine and products made from it (wolf bean flour/lupine flour) 14. Molluscs and products made from them

The allergen information on our menu is the recipe for the given dish is marked based on. Our kitchen staff makes all our dishes the best he prepares it with care, however all our food is prepared in one room and in one atmosphere. It is technically not possible to completely separate the orders. We ask our guests with particularly sensitive reactions to allergies, take this into account when ordering! In any case, indicate your sensitivity to our server colleague!