



# CSÁRDA MENU

## WELCOME OFFER

Hungarian flaky crackling scone 300.-

## APPETIZERS

GOOSE LIVER TERRINE 5.900.-

*served with apple and mayonnaise vitamin salad, red onion rings and toast\**

TARTAR BEEFSTEAK (100 G) 5.790.-

*with fresh seasonal vegetables, butter and toast\**



## SOUPS

MEAT SOUP *in a bowl 0.5l* 1.950.-

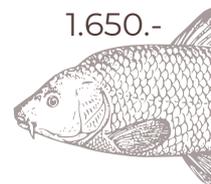
*with homemade liver dumplings and vegetables*  
*in a cup\* 0.3l* 1.400.-

PORK RAGOUT SOUP *in a bowl 0.5l* 2.190.-

A' LA MIZSE *in a cup\* 0.3l* 1.550.-  
*with sour cream and lemon*

KETTLE-GOULASH *in a kettle 0.5l* 2.280.-

*with homemade nipped pasta* *in a cup\* 0.3l* 1.650.-



## CHILDREN'S

## FAVOURITE

BREADED CHICKEN BREAST 2.200.-

SLICES

*with French fries and bottled peach\**





# CSÁRDA MENU

## SPECIALITIES OF THE HUNGARIAN CUISINE

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

FAVOURITE OF THE CSARDA HOST 6.690.-  
*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)*

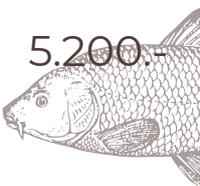


KNUCKLE OF PORK 4.250.-  
ROASTED IN OVEN IN ITS SKIN  
*with fried potatoes stewed cabbage, served in a  
pan*

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

TRIPE STEW 3.950.-  
*with salted potatoes served in a kettle*

CATFISH PAPRIKASH 5.200.-  
WITH FLAP MUSHROOM  
*with cottage cheese pasta, served in a pan*



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





# CSÁRDA MENU

## PLATTERS

### COTTAGE PLATTER OF PLENTY FOR TWO PEOPLE



16.500.-

*breaded pullet breast stuffed with cheeses  
breaded pullet breast, pork neck with garlic,  
knuckle of pork roasted in oven in its skin,  
breaded Trappist cheese, breaded mushroom,  
fried bacon,  
fried potatoes, steamed vegetables,  
steamed rice, tartar sauce*

### 'MIZSE' PLATTER FOR TWO PEOPLE



16.500.-

*'duck feast' roasted in oven,  
Pike-perch fillet (250 g) roasted on its skin,  
breaded pork chop fillet,  
breaded Trappist cheese, breaded cauliflower,  
fried potatoes, steamed cabbage, steamed rice,  
tartar sauce\**

## MAIN COURSES

### BREADED TRAPPIST CHEESE with fried potatoes and tartar sauce

3.950.-

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

5.200.-



### BREADED ROAST DUCK LIVER with steamed rice, tartar sauce

4.450.-





# CSÁRDA MENU

GRILLED CHICKEN THIGH FILLET 3.950.-  
*with garden vegetables and blue cheese dressing*



PULLET BREAST STUFFED 4.850.-  
WITH CHEESES  
*with sweet potatoes, steamed rice*

GIANT FILLET MIGNON OF PORK 4.950.-  
(200 G) IN VIENNESE-COAT  
*with fried potatoes and steamed rice\**

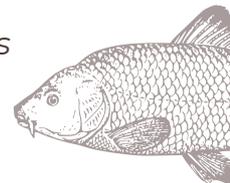
BREADED PORK NECK 4.850.-  
*with garlic sour cream, fried potatoes*



ROAST MEAT A' LA GIPSY 4.950.-  
*with fried potatoes*  
*(pork neck with garlic, fried bacon)*

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

GREY CATTLE SIRLOIN STEAK 5.850.-  
*with mustard sauce,*  
*with crispy fried onion rings, steak potatoes*





# CSÁRDA MENU

## SALADS

### FRESH VEGETABLES

*with yogurt dressing and blue cheese*



1.550.-

### COLOURFUL MIXED SALAD

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

1.300.-

### TOMATO SALAD

*with onion dressing*

1.100.-

### CUCUMBER SALAD



1.200.-

### CUCUMBER SALAD

*with sour cream*

1.250.-

### COLESLAW

800.-

### HOMEMADE FARM SALAD

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

990.-

### PICKLED CUCUMBER

800.-

### PICKLES FROM THE MARKET

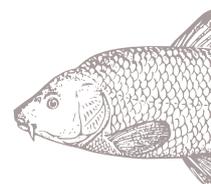
*mildly spicy*

800.-

### PICKLED APPLE PAPRIKA

*spicy*

800.-





# CSÁRDA MENU

## DESSERTS

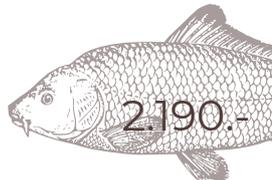
FLAMBÉED MILK PIE  1.300.-  
*with apricot jam and bottled apricots*

PANCAKES FILLED  
WITH POPPY SEEDS 1.850.-  
*with hot sour cherry sauce*

PANCAKES AS YOU WISH 550.-  
*filled with cocoa, homemade apricot marmalade,  
cinnamon (1 piece)\**

CHOCOLATE LAVA CAKE  1.750.-  
*with whipped cream and sour cherry ragout\**

SPONGE CAKE A' LA SOMLÓ 1.450.-  
*served in a cup\**

CAKE WITH POPPY SEEDS  
AND APPLE  2.190.-  
*/sugar-free, gluten-free, dairy-free, 2 pieces/*

The menu is valid from 27th January 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

