

# CSÁRDA MENU

## WELCOME OFFER

Hungarian flaky crackling scone

400.-



## APPETIZERS

1. COLD GOOSE LIVER TERRINE (100 G)\*

6.800.-

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

2. TATAR BEEFSTEAK (150 G)\*

6.990.-

*with fresh vegetables, butter and toast*

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 in a bowl 0.5l 2.580.-

*with sour cream and lemon*

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*

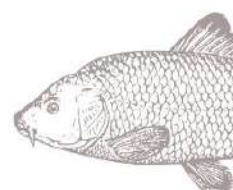
in a bowl 0.5l 2.780.-

in a cup\* 0.3l 1.950.-

10. FRENCH ONION CREAM SOUP

*with cheesy breadsticks*

in a cup\* 0.3l 1.790.-





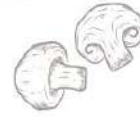
# CSÁRDA MENU



## VEGETARIAN AND LIGHT MEALS

11. KING CRABS IN CREAMY SAUCE 5.350.-  
*with homemade tagliatelle and baby spinach*

12. WARM GOAT CHEESE\* 5.150.-  
*on croquettes served with blueberry sauce*



13. BREADED GOUDA CHEESE 4.490.-  
*with fried potatoes, steamed rice and tartar sauce*

14. VEGETARIAN FEAST 5.150.-  
*(grilled Camembert cheese, mushrooms a'la Parisian, breaded zucchini, breaded cauliflowers)  
with steamed vegetables, steamed rice and tartar sauce*



## SPECIALITIES OF THE HUNGARIAN CUISINE

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

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

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

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

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

20. IN OVEN ROASTED PORK KNUCKLES 5.250.-  
*with skin, a'la Housewife  
(roasted diced potatoes with bacon a'la Kolozsvár, mushrooms, and pearl onions)*



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

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

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



# CSÁRDA MENU



## PLATTERS

### 24. 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 d'la Bakony and tartar sauce*



### 25. 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 d'la Bakony and tartar sauce*



### 26. '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*

## CHILDREN'S FAVOURITE

### 27. BREADED CHICKEN BREAST\*

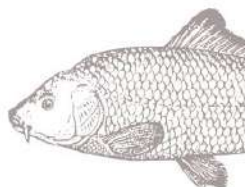
2.600.-

*with French fries and bottled peach*

### 28. BREADED 'TEDDY BEAR' PROCESSED CHEESE\*

2.600.-

*with French fries and bottled peach*





# CSÁRDA MENU

## FISH DISHES

### 29. GRILLED SALMON FILLET

*with basil and sun-dried tomato homemade pasta*

6.850.-

### 30. GREY CATFISH FILLET

**FRIED IN GOLDEN BREADCRUMBS**

*with homemade mayonnaise potato salad*

6.350.-

### 31. PIKE-PERCH FILLET (250 G)

**ROASTED ON ITS SKIN\***

*with green salad with olive oil*

6.450.-

### 32. WHOLE ROASTED TROUT\*

*with grilled vegetables and citrus herb butter*

5.850.-

## POULTRY DISHES

### 33. BREADED GOOSE LIVER SLICES

*with mashed potatoes and homemade seasonal compote*

12.900.-

### 34. CONFIT DUCK THIGHS

*with mashed potatoes and orange red onion chutney*

7.690.-

### 35. CRISPY DUCK LIVER SLICES

**IN VIENNESE-COAT**

*with classic rice and peas, tartar sauce*

4.950.-

### 36. CHICKEN BREAST

**COVERED WITH CAMEMBERT CHEESE**

*served with grilled apple slices, croquettes, and steamed rice*

5.850.-

### 37. CHICKEN WITH PAPRIKA SAUCE\*

*and dumplings*

5.650.-

### 38. BREADED CHICKEN BREAST

**STUFFED WITH CHEESE AND HAM**

*served with fried potatoes, rice and peas*

5.650.-

### 39. BREADED CHICKEN BREAST STUFFED

**WITH DRIED PLUMS AND CAMEMBERT CHEESE**

*served with steamed rice*

5.850.-

### 40. GRILLED CHICKEN THIGH FILLET

*with salad and blue cheese yogurt dressing*

4.850.-

### 41. BREADED FILLETED CHICKEN THIGHS

*with parsley potatoes and homemade seasonal compote*

4.850.-





# CSÁRDA MENU



## PORK DISHES



### 42. CSARDA OWNER'S FAVOURITE\*

8.550.-

*with fried potatoes and steamed rice*

*(grilled goose liver slices, grilled pork ribs, mushroom sauce a'la Bakony)*

### 43. 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)*

### 44. GIANT FILLET MIGNON OF PORK (200 G) IN VIENNESE-COAT\*

5.990.-

*with fried potatoes, steamed rice and homemade mixed pickles*

### 45. GRILLED TENDERLOIN

5.790.-

*with forest mushroom gnocchi*



### 46. ROAST MEAT A' LA GIPSY

5.850.-

*rich in garlic, served with fried bacon  
and rustic roasted potatoes with skins*

### 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 STUFFED WITH MARROW

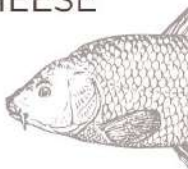
5.650.-

*with fried potatoes and steamed rice*

### 50. BREADED FILLET OF PORK LOIN STUFFED WITH SMOKED PORK COLLAR AND SMOKED CHEESE

5.850.-

*with fried potatoes and steamed rice*



## BEEF DISHES

### 51. STEAKS

10.900.-

*with truffle potato gratin and colorful pepper sauce*

### 52. CLASSIC ONION ROAST\*

7.800.-

*with Angus sirloin, served with steak potatoes*

### 53. GREY CATTLE BEEF RAGOUT

6.250.-

*with mushroom, served with napkin dumplings*





# CSÁRDA MENU

## SALADS



54. FRESH VEGETABLES  
*with blue cheese yogurt dressing*

1.750.-

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

1.650.-

56. TOMATO SALAD\*  
*with onion dressing*

1.400.-

57. CUCUMBER SALAD\*

1.400.-

58. CUCUMBER SALAD WITH SOUR CREAM\*

1.500.-

59. COLESLAW\*

950.-

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

990.-



61. PICKLED CUCUMBER\*

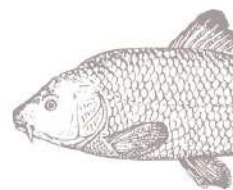
950.-

62. PICKLES FROM THE MARKET\*  
*mildly spicy*

950.-

63. PICKLED APPLE PAPRIKA\*  
*spicy*

950.-





# CSÁRDA MENU

## DESSERTS

### 64. FLAMBÉED MILK PIE

*with apricot jam and bottled apricots*

1.650.-

### 65. PANCAKES FILLED WITH POPPY SEEDS

*served with hot sour cherry sauce*

2.250.-

### 66. APPLE PASTRY WITH VANILLA SAUCE

2.250.-

### 67. PANCAKES AS YOU WISH\*

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

590.-

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

720.-

### 68. HOMEMADE FLOATING ISLANDS\*

1.950.-

### 69. SPONGE CAKE A' LA SOMLÓ\*

*served in a cup*

1.790.-

### 70. CAKE WITH POPPY SEEDS AND APPLE

*/gluten-free, dairy-free, sugar-free, 2 pieces/*

2.500.-

The menu is valid from 4th November 2025.

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