



2014 Autumn - Winter



chef: Balázs Siegriszt



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Starters

Smoked goose breast carpaccio and salad with julienned celery blue cheese, walnut and green apples	1 700.-
Eggplant Pathée with Pita bread and fresh Salad	1 350.-
Hot Chicken Wings with smoky Onion cream and Potatoe Chips	1 500.-
Tatar beefsteak	2800.-

Soups

Creamy celery and potato soup with thyme and pancetta	790.-
Hungarian Goulash Soup	950.-
Duck Soup „Rich” style	850.-
French Onion Soup with Three-Cheese Crouton	750.-

Salads

Roast beetroot salad with orange, mint and spicy mozzarella balls	1 450.-
Chicken Caesar Salad	1 990.-
Salmon Caesar Salad	2850.-
Fresh mixed salad	1 050.-

Poultry

Duck breast with honey and thyme, spicy plum sauce, truffle oil and aromatized potato soufflé	3350.-
Feta Cheese-Tomato stuffed Chicken Breast with Basil-Pesto Farfalle Pasta	2250.-
Roasted goose leg with braised red cabbage with tangerine, mashed potatoes and caramelized onions	2950.-
Grilled Chicken Breast with Mozzarella, served with Potatoe Chips and fresh mixed Salad	2650.-



Beef, Veal, Pork

Beer Baked Pork Knuckle with Bayern steamed Cabbage and crispy baked Potatoes	2200.-
Pork medallion skewers with pineapple, chipotle glaze, crispy sweet potatoes and roasted pepper cream	2980.-
Beef Steak (Tenderloin)/20-40-60DKG/ with selected Garnish	3900, 6500, 8500.-
Wienerschnitzel with Sunny Side Egg, fried Onion and steak Potatoes	3150.-
„Ypsilon” Plate De Luxe for 2 Persons (fried Chicken Breast stuffed with Ewe-Cheese, Turkey Breast „Parisian” style, Roasted Pork Loin, fried Mushrooms, grilled Sausage, Mixed Garnishes)	5900.-
BBQ beef short ribs with green apple salsa and French fries	2550.-

Traditional Hungarian dishes

Hungarian Goulash Soup	950.-
Roasted Sirloin „Lyon” style	2450.-
“Pincepörkölt” (goulash with potatoes) made from beef cheeks and Oporto wine from the Villany region	2250.-
„Sztrapacska” :Ewe Cheese –Potatoe-Onion Dumplings with fried Bacon pieces	1 550.-
Paprika chicken with Hungarian noodles	2100.-
Sautéed foie gras slices in Hungarian style	3700.-
Sweet, Soft Cake „Somlóí” style	980.-

Fish Dishes

Citrus marinated cod “packages” with spinach, mustard sauce and ember-roasted potatoes flavoured with onion and dill	2800.-
Catfish stew with curd cheese noodles and crispy grilled bacon cubes	2850.-
Grilled salmon steak, grilled vegetables, pine nuts, steamed jasmine rice and sour cream with chives	3800.-

Pasta and Cheese

Lasagne Bolognese with Parmesan Cheese and fresh Basil	2290.-
Tagliatelle with lemon and basil chicken breast and grilled tomatoes	2400.-
Breaded cheese with rice or French fries and tartar sauce	1 990.-
Grilled Ewe Cheese with grilled Vegetables and Green-Spice Oil	2600.-
Spaghetti Carbonara	1 600.-



Pickles

Pickled Cucumber	400.-
Pickled Cabbage Mix	350.-
Pickled Sweet Cabbage	350.-
Tomato Salad	450.-
Fresh cucumber Salad	450.-

Desserts

Homemade apple pie and mascarpone-orange mousse	1 200.-
Pancake „Gundel” style	1 100.-
Chocolate Soufflé with Forest Fruit sauce and a Scoop of Vanilla Ice Cream	1 050.-
Sweet, Soft Cake „Somlói” style	980.-

Snacks

Salted nuts - small bowl (100 gr)	350.-
Salted pistachio - small bowl (100 gr)	900.-



Bottled drinks

Coca-Cola 0,25 L	360.-
Coca-Cola light 0,25 L	360.-
Coca-Cola zero 0,25 L	360.-
Fanta orange 0,25 L	360.-
Fanta lemon 0,25 L	360.-
Fanta wild raspberry 0,25 L	360.-
Sprite 0,25 L	360.-
Traubiszóda 0,2 L	360.-
Kinley tonic 0,25 L	360.-
Kinley ginger 0,25 L	360.-
Meggy márka (sour cherry) 0,25 L	280.-

Soft drinks 0,1 L

Apple - 100%	140.-
Cranberry	140.-
Pineapple - 100%	140.-
Pear - 50%	140.-
Sour cherry - 50%	140.-
Orange - 100%	140.-
Peach - 50%	140.-
Tomato - 100%	140.-
Pink grapefruit - 100%	140.-
Freshly squeezed orange juice 0,1 L	350.-

Mineral Water

Natur Aqua mineral water - natural 0,25 L	320.-
Natur Aqua mineral water - with gas 0,25 L	320.-
Natur Aqua mineral water non carbonated 0,75 L	690.-
Natur Aqua mineral water carbonated 0,75 L	690.-

Ice tea 0,1 L

Lemon	140.-
Peach	140.-
Green	140.-



Lemonade 0,3 L

Lemon	490.-
Grapefruit	490.-
Oragne	490.-

Milk shakes 0,3 L

Banana	850.-
Chocolate	850.-
Strawberry	850.-
Raspberry	850.-

Energy drinks

Hell / Hell Zero (sugar free)	650.-
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Coffee and tea

Ristretto	390.-
Espresso	390.-
Decaffeinated coffee	390.-
Long coffee	390.-
Cappuccino	490.-
Decaffeinated cappuccino	490.-
Coffee latte	490.-
Macchiato	450.-
Latte Macchiato	550.-
Melange	650.-
Ice Coffee	850.-
Hot Chocolate	850.-
Chocolate Milk	450.-
Tea (black, fruit, chamomile, green, hip)	390.-



Draught beer

Zlatopramen 0,3 L	490.-
Zlatopramen 0,4 L	620.-
Bitburger 0,25 L	600.-
Bitburger 0,4 L	850.-
Erdinger 0,3 L	750.-
Erdinger 0,5 L	1 150.-
Erdinger 1 L	2200.-
Radler (sour cherry, lemon, orange, raspberry) 0,4 L	650.-

Bottled beers

Dreher Classic 0,5 L	650.-
Dreher Bak 0,5 L	750.-
Zltopramen half 'n Half felbamate 0,5 L	890.-
Coronita 0,33 L	1 000.-
Guinness 0,33 L	1 300.-

Bottled beers - non-alcoholic

Dreher non-alcoholic 0,5 L	690.-
Erdinger non-alcoholic 0,5 L	1 150.-

Coolers

Somersby Cider (Appel, Pear) 0,33 L	850.-
Aperol Spritz 0,3 L	1 050.-

Wine of the house

White (dry, half sweet) 0,1 L	280.-
Red (dry, half sweet) 0,1 L	280.-
Rosé 0,1 L	280.-
Sangria 0,1 L	300.-

Please look at our wine list for wider selection of quality wine!



Champagne

Törley Charmant Doux 0,2 L	1 050.-
Hungária Extra dry 0,2 L	1 390.-
Non-alcoholic Champagne 0,75 L	1 090.-
Törley Champagne	2900.-
(Charmant doux, Charmant rosé, Muscatteler, Gála sec) 0,75 L	
Hungária Extra dry 0,75 L	4900.-
Henkell Trocken 0,75 L	4900.-
Martini Asti 0,75 L	6900.-
Schlumberger 0,75 L	7500.-
Moët & Chandon Brut Imperial 0,75 L	21 000.-

Aperitifek (8 cl)

Martini (dry, bianco, rosso)	750.-
Campari	1 450.-

Vodka, Tequila (4 cl)

El Jimador Gold	850.-
El Jimador Silver	850.-
Olmecca Gold	850.-
Olmecca Silver	850.-
Finlandia	750.-
Finlandia lime	750.-
Absolut Blue	750.-
Russky Standard Platinum	950.-
Smirnoff Balck	1 050.-

Whisky (4 cl)

Canadian Club	650.-
Ballantine's	750.-
Ballantine's Brasil	750.-
Ballantine's 12 years old	1 250.-
Johnnie Walker Red	750.-
Johnnie Walker Black	1 250.-
Jim Beam	750.-



Jim Beam black	950.-
The Famous Grouse	750.-
Jameson	750.-
Jameson 12 years old	1 750.-
Jack Daniel's	850.-
Chivas Regal	1 100.-
Glendfiddich	1 750.-
Glenlivet 12 years old	1 700.-
Jack Daniel's Single Barrel	1 900.-
Caol Ila	2500.-

Cognac, Armagnac, Gin, Bitter (4 cl)

Metaxa *****	750.-
Beefeater	700.-
Gordon's	750.-
Zwack Unicum	750.-
Zwack Unicum Next	750.-
Zwack Unicum Plum	750.-
Jagermeister	750.-
Hennessy VS	1 550.-

Liqueur (4 cl)

Charleston Follies	580.-
Malibu	580.-
Sambuca	700.-
Pernod	700.-
Grand Marnier	950.-
Southern Comfort	650.-
Bailey's	800.-
Amaretto di Saronno	950.-
Cointreau	1 050.-



Rum (4 cl)

Bacardi	750.-
Captain Morgan Spiced	750.-
Havana Club Anejo Especial	650.-
Bacardi premium black	950.-
Bacardi 151	1 250.-

Other Spirits (4 cl)

Becherovka	590.-
Williams	650.-
Ouzo 12	650.-
Grappa	750.-
Cachaca Pitu	750.-
Kosher Plum	950.-
Calvados Boulard	1 350.-
Absinthe Tunel Green (80%)	990.-

Awarded palinka (4 cl)

Zsindelyes Palinka

Apple brandy with honey and cinnamon	950.-
Cherry	1 090.-
Sour Cherry on fruit bed	1 490.-
Quince	1 290.-
Black currant	1 290.-
Red currant	1 490.-
Whitethorn	1 690.-
Mulberry	1 890.-
Wild strawberry	1 990.-



Szicsek Pálinkafőzde

Homoki apricot on fruit bed	1 000.-
Homoki plum on fruit bed	1 000.-
Aged „gipsy-cherry”	1 190.-
Elderberry	1 290.-
Hip	1 650.-
Raspberry	1 750.-

Others

Palinka recommended by the House (Apricot on fruit bed)	800.-
Palinka recommended by the House (Plum on fruit bed)	800.-
Black cherry (Ördögi)	1 000.-
Honey raspberry (Ördögi)	1 000.-
Sour cherry with honey aour cherry (Rézangyal)	1 100.-
Barrique törköly (Rézangyal)	1 100.-
Barrique plum (Rézangyal)	1 100.-
Irsai Oliver grape palinka (János Márton)	1 690.-
Apricot 55% (Rézangyal)	1 550.-
Plum 55% (Rézangyal)	1 550.-
Green walnut liqueur with honey-bed (Márton)	1 650.-
White strawberry (Zwack nemes)	1 950.-



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Our kitchen is open till 23.30.



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