

2nd class restaurant

MENU

STARTERS

1. Hungarian peasant dish, from local producers, with homemade sourdough bread 4900 Ft

SOUPS

2. Rich chicken soup with semolina dumplings 2300 Ft
3. Mushroom cream soup with -ravioli 2300 Ft
- 4.
5. Balaton fish soup served in a earthenware bowl 4900 Ft
6. Goulash soup served in a earthenware bowl 4500 Ft

SALADS .

7. Grilled chicken breast on a bed of salad sprinkled with nuts and seeds, topped with honey-mustard dressing 4500 Ft
8. Grilled smoked Jersey cheese with almonds, endive salad with apple and pear 4900 Ft

FISH

9. Grilled lemon-dill perch fillet, parsley potatoes, sun-dried tomato salsa, with green pea puree 6900 Ft
10. Whole baked trout, with porcini risotto and fried garlic 6900 Ft

MAIN COURSES

11. 'Dödölle' – Hungarian potato dumpling with mangalica cracklings and sour cream served in an earthenware plate 4300 Ft
12. Chicken breast fillet wrapped in Black Forest ham, stuffed with aged walnut cheese, salad sprinkled with nuts and seedson top with honey-mustard dressing, and homemade steak potatoes 5900 Ft
13. Roast goose leg, with apple stewed red cabbage, Lyon onion potatoes 6900 Ft
14. Walnut-ginger grilled chicken thigh fillet with skin, with fried salad, mashed potatoes 5,500 Ft
15. Whole roasted pork tenderloin, Stroganoff style, and jasmine rice 6900 Ft
16. Knuckle of ham marinated in beer with Bavarian cabbage and “napkin” dumplings 6 900 Ft
17. Beef stew made in red wine with 'dödölle' – Hungarian potato dumplings 6 900 Ft
18. Pork cutlet fried in breadcrumbs with pan-roasted potatoes 4 900 Ft

STREET FOODS

19. Korona Burger and salad with Coleslaw, with French fries
(Homemade hamburger bun, beef patty, cheddar cheese, bacon, onion ragout with mustard) 4 900 Ft
20. BBQ Cheeseburger, prosciutto, tortilla chips, dip, French fries
(Homemade hamburger bun, beef patty, grilled Cero cheese) 4 900 Ft
21. Bone marrow toast made of homemade leavened bread 2900 Ft
22. “Forestanera” Pizza 4500 Ft
(Tomato sauce, Black Forest ham, mozzarella, rocket, tomato slices, parmesan)
23. “Picante” Pizza 4500 Ft
(Tomato sauce, cheddar cheese, bacon, pepperoni)
24. Hungarian Pizza 4500 Ft
(Tomato sauce, salami, paprika salami, sausage, bacon, red onion, mozzarella)
25. Four Cheeses Pizza 4500 Ft
(Tomato sauce, mozzarella, parmesan, Trappist cheese, smoked cheeses)
26. Pizza a’la Corn 3800 Ft
(Tomato sauce, mozzarella, ham, corn)
27. Pizza with feta, zucchini, chicken breast 4,500 Ft
(Sour cream-garlic base, mozzarella, feta cheese, zucchini, chicken breast strips, fresh dill)

PASTA

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| 28. | Gnocchi with spinach and cream | 3900 Ft |
| 29. | Spaghetti all'aglio e olio (<i>olive oil, garlic, dried tomatoes, chili if requested</i>) | 3800 Ft |
| 30. | Spaghetti Bolognese | 3900 Ft |
| 31. | Spaghetti with shrimp, fresh spices, parmesan cheese | 4500 Ft |

CHILDREN'S MENU

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| 32. | Breaded cheese balls with fried potatoes, and mayonnaise | 3800 Ft |
| 33. | Crispy breaded meat slice with fried potatoes, ketchup | 3800 Ft |
| 34. | Spaghetti Bolognese for children | 3800 Ft |

DESSERTS

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| 35. | Chestnut puree, cinnamon red wine plum ragout, vanilla whipped cream | 2700 Ft |
| 36. | Chocolate soufflé with forest fruit and vanilla ice cream | 2700 Ft |

PICKLES AND SALADS .

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| 37. | Cucumber salad with dill and sour cream | 1750 Ft |
| 38. | Cabbage salad | 1750 Ft |
| 39. | Granny's homemade mixture
(<i>cherry peppers filled with garlic, peppers stuffed with cabbage, leavened cucumber</i>) | 1850 Ft |
| 40. | Salad mix | 1850 Ft |

DISHES AVAILABLE FOR PRE-ORDER .

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| 41. | Crispy whole roasted duck, braised cabbage with apple, pan-fried potatoes – for 2 | 15.000 Ft |
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We charge a 10% service fee after consumption.
Half portions are charged at 70 % of the full price.

ZSOLT SZATMÁRI
MANAGER

ANETT KARDOS
CHEF

DRINK MENU

APERITIFS

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|----------------------------|--------|---------|
| 42. Martini sweet or dry · | 0.1 l | 1290 Ft |
| 43. Aperol Spritz | 0.25 l | 2290 Ft |

LIQUORS ·

0.03 l 0.05 l

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|---------------------------|---------|---------|
| 44. Campari | 790 Ft | 1190 Ft |
| 45. Johnnie Walker Whisky | 990 Ft | 1590 Ft |
| 46. Ballantines Whisky | 990 Ft | 1590 Ft |
| 47. Jack' Daniels | 990 Ft | 1590 Ft |
| 48. Metaxa Cognac 3* | 990 Ft | 1590 Ft |
| 49. Hennessy VS Cognac | 1600 Ft | 2600 Ft |
| 50. Baccardi Rum | 990 Ft | 1590 Ft |
| 51. Smirnoff Vodka | 990 Ft | 1590 Ft |
| 52. Finlandia Vodka | 990 Ft | 1590 Ft |
| 53. Unicum | 990 Ft | 1590 Ft |
| 54. Jägermeister | 990 Ft | 1590 Ft |

PÁLINKA (HARD LIQUOR DISTILLED FROM FRUIT)

0.03 l 0.05 l

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| 55. Apricot brandy | 1090 Ft | 1800 Ft |
| 56. Pear brandy | 1090 Ft | 1800 Ft |
| 57. Plum brandy | 1090 Ft | 1800 Ft |
| 58. Apple brandy | 1090 Ft | 1800 Ft |
| 59. Cherry brandy | 1090 Ft | 1800 Ft |

DRAUGHT BEER

0.3 l 0.5 l

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| 60. Dreher Pils | 1390 Ft | 1890 Ft |
| 61. Cerna Hora Sklepni unfiltered cellar beer · | 1390 Ft | 1890 Ft |

BOTTLED BEER ·

HOLBA

62. Holba Premium Dark beer 0.5 l 1890 Ft

LITOVEL

63. Velen wheat beer · Velen birra frumento 0.5 l 1890 Ft

ALCOHOL-FREE BEERS ·

64. Dreher Free 24 0.5 l 1890 Ft

SPARKLING WINES

65. Törley *sweet or dry · dolce o secco* 0.2 l 1 800 Ft 0.75 l 4900 Ft
66. Hungária Extra dry · secco 0.75 l 5900 Ft

HOMEMADE SYRUPS ·

67. Elderflower · Sambuco 0.3 l 990 Ft 0.5 l 1490 Ft
68. Cherry 0.3 l 990 Ft 0.5 l 1490 Ft
69. Strawberry 0.3 l 990 Ft 0.5 l 1490 Ft
70. Ginger 0.3 l 990 Ft 0.5 l 1490 Ft

SOFT DRINKS ·

71. Mineral water (*fizzy or still*) 0.33 l 890 Ft 0.75 l 1550 Ft
72. Plain soda water · 0.1 l 90 Ft
73. Coca-Cola 0.25 l 990 Ft
74. Coca-Cola Light 0.25 l 990 Ft
75. Fanta 0.25 l 990 Ft
76. Sprite 0.25 l 990 Ft
77. Tonic · 0.25 l 990 Ft
78. Ginger Ale · 0.25 l 990 Ft
79. Orange juice · 100 % 0.1 l 380 Ft
80. Apple nectar · 25 % 380 Ft
81. Peach nectar · 25 % 380 Ft
82. Pineapple juice 100 % 380 Ft
83. Lemon ice tea · 380 Ft

COFFEES

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| 84. | Espresso · Ca | 1190 Ft |
| 85. | Cappuccino | 1390 Ft |
| 86. | Macchiato | 1290 Ft |
| 87. | Latte Macchiato | 1490 Ft |
| 88. | CaffèLungo · | 1390 Ft |
| 89. | Decaffeinated coffee · | 1390 Ft |

TEA ·

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| 90. | Black tee Green tee, Black tee, Fruit tee, Rosehip tee | 1190 Ft |
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WINE LIST

HOUSE WINES ·

Nagy & Nagy's winery – Badacsonyörs

Cantina Nagy & Nagy – Badacsonyörs

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| 91. | Welschriesling of Badacsony(<i>quality dry white wine</i>) | 1 l 8000 Ft |
| 92. | Pinot gris of Badacsony(<i>quality semi-sweet white wine</i>) | 1 l 8000 Ft |
| 93. | Blaufränkisch Rosé of Balatonfőkajár(<i>quality rosé wine</i>) | 1 l 8000 Ft |
| 94. | Blaufränkisch of Balatonfőkajár(<i>quality dry red wine</i>) | 1 l 8000 Ft |

BOTTLED WINE ·

WINE REGION BALATON ·

Söptei Winery ·

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| 95. | Harmony of Pécsely(<i>dry white wine</i>)
Pinot Blanc Pinot gris Chardonnay Cuveé | 0.75 l 7900 Ft |
| 96. | Welschriesling of Csopak(<i>dry white wine</i>)
Csopaki Olaszrizling | 0.75 l 7900 Ft |

Figula Winery ·

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| 97. | Cabernet Sauvignon, Cabernet Franc and Merlot Cuvée
of Balatonfüred(<i>dry red wine</i>) | 0.75 l 8900 Ft |
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Laposa Winery

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| 98. | Kéknyelű of Badacsony (Hungarian heritage grape variety) (<i>dry white wine</i>) | 0.75 l 8900 Ft |
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Feindl Winery ·

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| 99. | Sauvignon Blanc of Balatonboglár(<i>dry white wine</i>) | 0.75 l 7900 Ft |
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Konyári Lajos Winery

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| 100. | Cabernet Sauvignon-Merlot Rosé of Balatonboglár(<i>dry rosé wine</i>) | 0.75 l 7900 Ft |
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WINE REGION SOMLÓ ·

Csordás-Fodor Winery

101. Juhfark of Somló(*dry white wine*) 0.75 l 8900 Ft

WINE REGION SZEKSZÁRD

DúzsiTamás Winery

102. Rosé Cuvée of Szekszárd(*dry rosé wine*) 0.75 l 7900 Ft
103. Blaufränkisch of Szekszárd(*dry red wine*) 0.75 l 8900 Ft

WINE REGION VILLÁNY · VINI DELLA REGIONE VILLÁNY

Tamás Gere Winery ·

104. Portugieser of Villány(*dry red wine*) 0.75 l 8900 Ft

József Bock Winery ·

105. VillányErmitage 0.75 l 10 900 Ft
(blend of Cab Sauv, Cab.Fr., Merlot, Syraz, Pinot Noir, BlauerPortugieser, BlaufränkischCuvée;
dry red wine)
)

WINE REGION EGER ·

OUR FAVOURITE WINES

Egri Korona Winery

106. Bornemissza(*Blaufränkisch barrique; dry red wine*) 0.75 l 8900 Ft
107. DobóIstván(*Cabernet Sauvignon, Cabernet Frank, Merlot; dry red wine*) 0.75 l 8900 Ft
108. Jumurdzsák(*Syraz; dry red wine*) 0.75 l 8900 Ft

St. Andrea Winery ·

109. Áldás 'Bull's Blood' of Eger (*dry red wine*) 0.75 l 8 900 Ft

WINE REGION TOKAJ-HEGYALJA

Sauska Winery · Cantina Sauska

110. Tokaj Muscatel (*dry white wine*) 0.75 l 7900 Ft

Royal Tokaj Winery · Cantina Royal Tokaj

111. Tokaji Aszú 5 putonnyos (*sweet white dessert wine*) 0.5 l 7900 Ft

WINE REGION ALFÖLD · VINI DELLA GRANDE PIANURA

Frittmann Winery · Cantina Frittmann

112. Cserzezi Fűszeres of Kunság (*dry white wine*) 0.75 l 7900 Ft