

MENU

STARTERS

1. Hungarian peasant dish, from local producers with homemade sourdough bread 4900 Ft
2. Grilled marinated vegetables, baguette 3.300 Ft
3. Beefsteak Tatar, with pickled vegetables 4.900 Ft

SOUPS

4. Rich chicken soup with semolina dumplings 2400 Ft
5. Roasted pepper cream soup with focaccia 2400 Ft
6. Balaton fish soup served in a earthenware bowl 4900 Ft
7. Goulash soup served in a earthenware bowl 4.500 Ft

SALADS

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

FISH

10. Balaton pike perch fillet with fish soup velouté, butter-dill papardelle 6900 Ft
11. Catfish fillet with basil-caper gremolata, mashed potatoes 6900 Ft

MAIN COURSES

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| 12. | 'Dödölle' – Hungarian potato dumpling with mangalica cracklings and sour cream served in an earthenware plate | 4300 Ft |
| 13. | Grilled chicken breast fillet, summer vegetable salad, herb yogurt, honey roasted carrots, steak potatoes | 6500 Ft |
| 14. | Roasted goose leg with cabbage noodles | 7 900 Ft |
| 15. | Duck breast with Aperol, celery puree, grilled fennel | 7.900 Ft |
| 16. | Roasted pork tenderloin, green peas, crispy potatoes (a'la Brassoi style) | 6900 Ft |
| 17. | Knuckle of ham marinated in beer with Bavarian cabbage and "napkin" dumplings | 6 900 Ft |
| 18. | Beef stew made in red wine with 'dödölle' – Hungarian potato dumplings | 6 900 Ft |
| 19. | Pork cutlet fried in breadcrumbs with pan-roasted potatoes | 4 900 Ft |

STREET FOODS

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| 20. | Korona Burger and salad with Coleslaw, with French fries
<i>(Homemade hamburger bun, beef patty, Cheddar cheese, bacon, onion ragout with mustard)</i> | 4 900 Ft |
| 21. | BBQ Cheeseburger, Prosciutto, tortilla chips, dip, French fries
<i>(Homemade hamburger bun, beef patty, grilled Cero cheese)</i> | 4 900 Ft |
| 22. | Bone marrow toast made of homemade leavened bread | 3 300 Ft |
| 23. | "Forestanera" Pizza
<i>(Tomato sauce, Black Forest ham, mozzarella, tomato slices, Parmesan)</i> | 4 900 Ft |
| 24. | "Picante" Pizza
<i>(Tomato sauce, smoked cheese, bacon, pepperoni)</i> | 4 900 Ft |
| 25. | Hungarian Pizza
<i>(Tomato sauce, salami, paprika salami, sausage, bacon, red onion, mozzarella)</i> | 4 900 Ft |
| 26. | Four Cheeses Pizza
<i>(Tomato sauce, Mozzarella, Parmesan, Trappist cheese, smoked cheeses)</i> | 4 900 Ft |
| 27. | Pizza a'la Corn
<i>(Tomato sauce, mozzarella, ham, corn)</i> | 3800 Ft |
| 28. | Pizza with feta, zucchini, chicken breast
<i>(Sour cream-garlic base, mozzarella, feta cheese, zucchini, chicken breast strips, fresh dill)</i> | 4.900 Ft |

We can also make our pizzas with gluten-free dough upon request.

PASTA

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| 29. | Gnocchi with spinach and cream | 3900 Ft |
| 30. | Spaghetti all'aglio e olio (<i>olive oil, garlic, dried tomatoes, chili if requested</i>) | 3800 Ft |
| 31. | Spaghetti Bolognese | 3900 Ft |
| 32. | Spaghetti with shrimp, fresh spices, Parmesan cheese | 4500 Ft |

CHILDREN'S MENU

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| 33. | Breaded cheese balls with fried potatoes, and mayonnaise | 3800 Ft |
| 34. | Crispy breaded meat slice with fried potatoes, ketchup | 3800 Ft |
| 35. | Spaghetti Bolognese for children | 3800 Ft |

DESSERTS

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| 36. | Orange pancakes with raspberry mascarpone cream | 3 200 Ft |
| 37. | Chocolate soufflé with forest fruit and vanilla ice cream | 3 2 00 Ft |

PICKLES AND SALADS .

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| 38. | Cucumber salad with dill and sour cream | 1750 Ft |
| 39. | Cabbage salad | 1750 Ft |
| 40. | Fresh salad with dill and yogurt | 1850 Ft |
| 41. | Saladmix Hungarian style | 1850 Ft |

DISHES AVAILABLE FOR PRE-ORDER .

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| 42. | Crispy whole roasted duck, braised cabbage with apple, pan-fried potatoes – for 2 | 15000 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

43. Martini sweet or dry ·	0.1 l	1290 Ft
44. Aperol Spritz	0.25 l	2290 Ft
45. Limonchello Spritz	0.25 l	2290 Ft

LIQUORS ·

	0.03 l	0.05 l
46. Campari	790 Ft	1190 Ft
47. Johnnie Walker Whisky	990 Ft	1590 Ft
48. Ballantines Whisky	990 Ft	1590 Ft
49. Jack' Daniels	990 Ft	1590 Ft
50. Metaxa Cognac 3*	990 Ft	1590 Ft
51. Hennessy VS Cognac	1600 Ft	2600 Ft
52. Baccardi Rum	990 Ft	1590 Ft
53. Smirnoff Vodka	990 Ft	1590 Ft
54. Finlandia Vodka	990 Ft	1590 Ft
55. Unicum	990 Ft	1590 Ft
56. Jägermeister	990 Ft	1590 Ft

PÁLINKA (HARD LIQUOR DISTILLED FROM FRUIT)

	0.03 l	0.05 l
57. Apricotbrandy	1090 Ft	1800 Ft
58. Plumbrandy	1090 Ft	1800 Ft
59. Quince brandy	1090 Ft	1800 Ft
60. Irsai Olivér grape brandy	1090 Ft	1800 Ft

DRAUGHT BEER

	0.3 l	0.5 l
61. Dreher Pils	1450 Ft	1990 Ft
62. Cerna Hora Sklepni unfiltered cellar beer ·	1450 Ft	1990 Ft
63. Holba Premium Dark dark beer	1450 Ft	1990 Ft

BOTTLED BEER ·

LITOVEL

64. Velen wheat beer 0.5 l 1890 Ft

ALCOHOL-FREE BEERS ·

65. Dreher 24 0.5 l 1890 Ft

SPARKLING WINES

66. Törleysweet or dry 0.2 l 1 800 Ft 0.75 l 4900 Ft
67. Hungária Extra dry · 0.75 l 5900 Ft

HOMEMADE SYRUPS ·

68. Elderflower 0.3 l 990 Ft 0.5 l 1490 Ft
69. Cherry 0.3 l 990 Ft 0.5 l 1490 Ft
70. Strawberry 0.3 l 990 Ft 0.5 l 1490 Ft
71. Raspberry 0.3 l 990 Ft 0.5 l 1490 Ft
72. Mango 0.3 l 990 Ft 0.5 l 1490 Ft
73. Classic Limonade 0.3 l 990 Ft 0.5 l 1 490 Ft

SOFT DRINKS ·

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

COFFEES

87.	Espresso ·	1190 Ft
88.	Cappuccino	1390 Ft
89.	Macchiato	1290 Ft
90.	Latte Macchiato	1490 Ft
91.	Long Caffè·	1390 Ft
92.	Decaffeinated coffee ·	1390 Ft

TEA ·

93.	Green tee, Black tee, Fruit tee, Rosehip tee	1190 Ft
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WINE LIST

HOUSE WINES ·

Nagy & Nagy's winery – Badacsonyörs

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| 94. | Welschriesling of Badacsony(<i>quality dry white wine</i>) | 1 l 8000 Ft |
| 95. | Pinot gris of Badacsony(<i>quality semi-sweet white wine</i>) | 1 l 8000 Ft |
| 96. | Blaufränkisch Rosé of Balatonfőkajár(<i>quality rosé wine</i>) | 1 l 8000 Ft |
| 97. | Blaufränkisch of Balatonfőkajár(<i>quality dry red wine</i>) | 1 l 8000 Ft |

BOTTLED WINE ·

WINE REGION BALATON ·

Söptei Winery

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| 98. | Welschriesling of Csopak(<i>dry white wine</i>) | 0.75 l 8900 Ft |
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Figula Winery ·

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| 99. | Cabernet Sauvignon, Cabernet Franc and Merlot Cuvée of Balatonfüred(<i>dry red wine</i>) | 0.75 l 9900 Ft |
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Laposa Winery

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| 100. | Kéknyelű of Badacsony (Hungarian heritage grape variety) (<i>dry white wine</i>) | 0.75 l 9900 Ft |
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Feindl Winery ·

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| 101. | Sauvignon Blanc of Balatonboglár(<i>dry white wine</i>) | 0.75 l 8900 Ft |
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Konyári Lajos Winery

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| 102. | Cabernet Sauvignon-Merlot Rosé of Balatonboglár(<i>dry rosé wine</i>) | 0.75 l 8900 Ft |
| 103. | Italian riesling-Sauvignon Blanc-Chardonnay Cuveé „Swallow of Balatonboglár | 0.75 l 9900 Ft |

WINE REGION SOMLÓ ·

Csordás-Fodor Winery

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| 104. | Juhfark of Somló(<i>dry white wine</i>) | 0.75 l 9900 Ft |
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WINE REGION SZEKSZÁRD

Dúzsi Tamás Winery

105. Rosé Cuvée of Szekszárd (*dry rosé wine*) 0.75 l 8900 Ft
106. Blaufränkisch of Szekszárd (*dry red wine*) 0.75 l 9900 Ft

WINE REGION VILLÁNY · VINI DELLA REGIONE VILLÁNY

Tamás Gere Winery ·

107. Portugieser of Villány (*dry red wine*) 0.75 l 9900 Ft

József Bock Winery ·

108. Villány Ermitage 0.75 l 11900 Ft
(blend of Cab Sauv, Cab.Fr., Merlot, Syraz, Pinot Noir, Blauer Portugieser, Blaufränkisch Cuveé;
dry red wine)
)

WINE REGION EGER · OUR FAVOURITE WINES

Egri Korona Winery

109. Bornemissza (*Blaufränkisch barrique; dry red wine*) 0.75 l 9900 Ft
110. Dobó István (*Cabernet Sauvignon, Cabernet Frank, Merlot; dry red wine*) 0.75 l 9900 Ft
111. Jumorzsák (*Syraz; dry red wine*) 0.75 l 9900 Ft

St. Andrea Winery ·

112. Áldás 'Bull's Blood' of Eger (*dry red wine*) 0.75 l 9900 Ft

WINE REGION TOKAJ-HEGYALJA

Sauska Winery · Cantina Sauska

113. Tokaj Muscatel (*dry white wine*) 0.75 l 8900 Ft

Royal Tokaj Winery · Cantina Royal Tokaj

114. Tokaji Aszú 5 putonny (*sweet white dessert wine*) 0.5 l 8900 Ft

WINE REGION ALFÖLD · VINI DELLA GRANDE PIANURA

Frittmann Winery · Cantina Frittmann

115. Cserszegi Fűszeres of Kunság (*dry white wine*) 0.75 l 8900 Ft