

Offer for Vegetarian:

18. Fitness salad	900 HUF
19. Camembert fried in breadcrumbs with rice and blueberry jam	1 400 HUF
20. Gratin broccoli with almond	900 HUF
21. Grilled vegetables with garlic sauce	1 000 HUF
22. Spiced Potato pancakes with carottes	900 HUF

Hungarian Dishes:

23. Leg of duck with steamed apple and cabbage, mashed potato with onion	2 800 HUF
24. Beefstew with pearl-shaped pasta	1 900 HUF

Dishes from the Pan:

25. Fried chicken leg (to bone) crisp parsley, potatoes	1 900 HUF
26. Fillet of Pullet Breast with peach, cheese and rice	2 200 HUF
27. Provincial stuffed Turkey Breast stuffed with spring onion and cheese, green salad, steak potato	2 500 HUF
28. Fried goose liver with backed apple and mashed potatoes	3 900 HUF
29. Pork cutlets in „Magyaróvár” style	2 100 HUF
30. Pork cutlets in „Sarlós” style, steak potato and salad with yogurt dressing	2 500 HUF
31. Pork medallions rolled in bacon, with red wine mushroom sauce	2 600 HUF
32. Pork steak garnished	2 100 HUF
33. Pork rib with basil and tomato, grilled cheese, steak potato, rice and grilled vegetables	2 900 HUF
34. Beefsteak with green pepper sauce	3 900 HUF
35. Beefsteak „Rossini” style	4 200 HUF
36. Dish of assorted meats for two Person in Puszta style with salad	5 800 HUF

Salads:

37. Crisp ice salad with yogurt dressing	600 HUF
38. Cabbage salad	400 HUF
39. Fresh Leavened cucumber	500 HUF
40. Tomato salad	600 HUF
41. Cucumber salad with sour cream	600 HUF

Desserts:

42. Delicacy of Somló	700 HUF
43. Fruit with whipped-cream	1 100 HUF
44. Gundel pancake	700 HUF
45. Dream dessert of „Sarlós”	1 000 HUF

Cheese:

46. Camembert cheese plate with green pepper ,tomato	1 200 HUF
47. Cheese appetizers with apple and walnut	1 700 HUF

János Hajnal
Restaurant Manager

Attila Sárík
Chef