

### **Cold Appetizers:**

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| 1. Marinated salmon on fresh salad bed with blueberry – horseradish cream (1,6) | 5 100 HUF |
| 2. Serrano ham on a balsamic salad bed  | 5 100 HUF |
| 3. Tatarbeefsteak (2,9)   | 7 400 HUF |

### **Soups:**

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| 4. Goulashsoup „Alföld” style in Tureen served (8) | 2 700 HUF |
| in Cup served                                      | 1 200 HUF |
| 5. Provincial meat broth in Tureen served (4,8,16) | 2 700 HUF |
| in Cup served                                      | 1 200 HUF |
| 6. Turkey ragout soup in Tureen served (4,6)       | 2 700 HUF |
| in Cup served                                      | 1 200 HUF |

### **Dishes from Fish:**

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| 7. Catfishfillet with paprika sauce, dill-cottage cheese noodles (1,2,4,6) | 5 900 HUF |
| 8. Grilled Zander fillet with garlic spinach, parsley potatoes (6)         | 6 700 HUF |
| 9. Salmon steak with spiced butter with fried potatoes, broccoli (6)       | 8 500 HUF |

### **Fitness food:**

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| 10. Nuggets of chicken breast on salad bed with yogurt dressing (6)           | 3 300 HUF |
| 11. Caesar salad with chicken or crab (2,3,6)                                 | 3 500 HUF |
| 12. Fried Camembert cheese in breadcrumbs with rice and blueberry jam (2,4,6) | 3 300 HUF |
| 13. Spiced Potato pancakes with carottes (6)                                  | 2 300 HUF |

### **Hungarian Dishes:**

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| 14. Pork cutlets with garlic, spicy potatoes (4)                            | 5 100 HUF |
| 15. Pan-fried goose liver (green pepper, tomato, onion) with fried potatoes | 9 500 HUF |
| 16. Cottage cheese pasta with bacon croutons (2,4,6)                        | 2 700 HUF |

### Freshly made dishes

17. Fried chicken leg (to bone) crisp parsley, potatoes with green salad (2,4,6)	4 400 HUF
18. Provincial stuffed Turkey Breast stuffed with spring onion and cheese, spicy potatoes and green salad with dill dressing (2,4,6)	5 500 HUF
19. Pork cutlets in "Sarlós" style, spicy potatoes and balsamic salad (2,4,6)	5 500 HUF
20. Pork medallions rolled in bacon, with red wine mushroom sauce, spicy potatoes (4,13,16)	6 200 HUF
21. Fried goose liver with backed apple and mashed potatoes (2,4,6)	9 900 HUF
22. Hamburger (20 dkg), with purple onion jam, fried bacon with cheddar cheese, fried sweet potatoes (4)	6 500 HUF
23. Spicy beefsteak strips with forest mushroom sauce, fried potatoes (4,13,16)	8 200 HUF
24. Spicy beefsteak with green pepper sauce, rice and spicy potatoes (4,6)	9 200 HUF
25. Dish of assorted meats for two Person in Puszta style with salad (Provincial stuffed Turkey Breast, fried, chicken Supreme, garlic pork, fried mushroom, fried cheese, steak potatoes, rice, fresh salad, tartar sauce (2,4,6) Tray for packaging: 400 HUF / pc.	10 900 HUF

### Kids menus:

26. "I don't know" Fried chicken breast with fried potatoes (2,4)	3 300 HUF
27. "I'm not hungry" Fried cheese with fried potatoes, tartar sauce / ketchup (2,4,6)	3 300 HUF

### Salads:

28. Crisp ice salad with yogurt dressing (6)	1 350 HUF
29. Cabbage salad	1 050 HUF
30. Pickled cucumber (4)	1 050 HUF

### **Desserts:**

31. Delicacy of Somló (2,4,6,7)	1 900 HUF
32. Pancake (with jam, cocoa, cottage-cheese, Nutella) 2,4,5,6)	1 400 HUF
33. Dream dessert of „Sarlós” (2,4,6,7)	2 500 HUF
34. Brownie	2 700 HUF

### **Cheese:**

35. Cheese appetizers with apple and walnut (6,7)	3 500 HUF
Tray for packaging	500 HUF

János Hajnal  
Restaurant manager

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Chef