



SARLÓPUSZTA
CLUB HOTEL

**I. OSZTÁLYÚ ÉTTEREM
RESTAURANT I. RANGES
FIRST CLASS RESTAURANT
1 CATEGORIE**

**KEDVES VENDÉGÜNK!
SZERETETTEL ÜDVÖZÖLJÜK ÉTTERMÜNKBEN!**

RENDELKEZÉSÜNKRE ÁLLÓ NYERSANYAGAINKBÓL MINDEN KÍVÁNSÁGÁT TELJESÍTJÜK.

**LIEBER GAST!
WIR BEGRÜSSEN SIE HERZLICH IN UNSEREM RESTAURANT!
MIT DER VIELFALT DER BEI UNS VORHANDENEN ZUTATEN SIND WIR GERNE BEREIT, DIE
SPEISEN NACH IHREN WÜNSCHEN ZUZUBEREITEN.**

**DEAR GUEST!
WELCOME IN OUR RESTAURANT!
WE ARE READY TO PREPARE ALL KIND OF DISHES ACCORDING TO YOUR WISH, FROM THE
RAW MATERIALS AT OUR DISPOSAL.**

**CARI NOSTRI OSPITI!
VI SALUTAiamo CON AFFETTO NEL NOSTRO RISTORANTE!
CON I NOSTRI INGREDIENTI PREPARIAMO TUTTO SECONDO I VOSTRI DESIDER.**

AZ ÉTLAP ÉS ITALLAP ÁRAINK 10 % SZERVIZDÍJAT TARTALMAZNAK.

10 % SERVICE CHARGE IS INCLUDED

DIE PREISE ENTHALTEN 10% SERVICE BEITRAG.

10 % SERVIZIO A PAGAMENTO.



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KEDVES VENDÉGEINK!

TÁJÉKOZTATJUK ÖNÖKET, HOGY AZ ÉTLAPON TALÁLHATÓ ÉTELEINKBEN AZ ALLERGÉN VAGY INTOLERANCIÁT OKOZÓ ANYAGOK TARTALMÁRÓL A FELSZOLGÁLÓTÓL KÉRHET SZÓBELI VAGY ÍRÁSBELI TÁJÉKOZTATÁST.

DEAR GUEST!

YOU ARE ABLE TO GET VERBAL OR WRITTEN INFORMATION FROM THE WAITERS, ABOUT THE ALLERGIC AND INTOLERANT MATERIALS CONTAINED IN THE DISHES ON OUR MENU.

LIEBER GAST!

MANN KANN INFORMATION BEKOMMEN, VON DIE KELLNER, AUF DIE ALLERGIESTOFFE UND INTOLERANT MATERIE BEINHALTET IN DER ESSEN AM UNSERER SPEISEKARTE.

HAJNAL JÁNOS
ÉTTERMI IGAZGATÓ

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Cold Appetizers:

1. Smoked salmon with granberry cream	3 000 HUF
2. Farmer's plate green pepper, tomato	1 800 HUF
3. Ceasar salad with chicken breast or with crayfish	1 800 HUF
4. Tatarbeefsteak	4 300 HUF

Soups:

5. Goulashsoup „Alföld” style in Tureen served	1 600 HUF
in Cup served	800 HUF
6. Provincial meat broth in Tureen served	1 600 HUF
800 HUF in Cup served	800 HUF
7. Turkey ragout soup in Tureen served	1 600 HUF
800 HUF in Cup served	800 HUF
8. French onion soup in Cup served	800 HUF
9. Cold fruit soup with cherry	800 HUF

Hot Appetizers:

10. Toasted goose liver slices in salad bed	3 700 HUF
11. Hortobágy Pancake	800 HUF
12. Penne pasta with spinach, bacon and parmesan cheese	1 400 HUF
13. Nuggets of chicken breast on salad bed with yogurt dressing	2 000 HUF

Dishes from Fish:

14. Catfishfillet with paprika sauce, dill-cottage cheese noodles	3 200 HUF
15. Grilled tilapia fillet on creamed-garlic spinach bed, potato with dill	3 200 HUF
16. Grilled Zanderfillet with dill- crab ragout	3 900 HUF
17. Salmon steak with spiced butter with buttered potatoes ,broccol	4 900 HUF

Offer for Vegetarian:

18. Fitness salad	1 300 HUF
19. Camembert fried in breadcrumbs with rice and blueberry jam	1 800 HUF
20. Gratin broccoli with almond	1 200 HUF
21. Grilled vegetables with garlic sauce	1 400 HUF
22. Spiced Potato pancakes with carottes	1 300 HUF
23. Gnocchi with cheese sauce	2 300 HUF

Hungarian Dishes:

24. Leg of duck with steamed apple and cabbage, mashed potato with onion	3 900 HUF
25. Beefstew with pearl-shaped pasta	2 500 HUF

Dishes from the Pan:

26. Fried chicken leg (to bone) crisp parsley, potatoes	2 500 HUF
27. Fillet of Pullet Breast with peach, cheese and rice	2 800 HUF
28. Provincial stuffed Turkey Breast stuffed with spring onion and cheese, green salad, steak potato	3 200 HUF
29. Fried goose liver with backed apple and mashed potatoes	5 300 HUF
30. Fried Chicken breast in corn flakes with Indonesian wok vegetables curry ketchup	3 000 HUF
31. Pork cutlets in "Sarlós" style, steak potatoe and salad with yogurt dressing	3 200 HUF
32. Pork medallions rolled in bacon, with red wine mushroom sauce	3 600 HUF
33. Pork steak garnished	2 900 HUF
34. Pork rib with basil and tomato, grilled cheese, steak potato, rice and grilled vegetables	3 700 HUF
35. Beefsteak with green pepper sauce	5 300 HUF
36. Beefsteak „Rossini" style	5 300 HUF
37. Dish of assorted meats for two Person in Puszta style with salad	7 100 HUF

Salads:

38. Crisp ice salad with yogurt dressing	850 HUF
39. Cabbage salad	550 HUF
40. Fresh Leavened cucumber	700 HUF
41. Tomato salad	850 HUF
42. Cucumber salad with sour cream	850 HUF

Desserts:

43. Delicacy of Somló	1 000 HUF
44. Fruit with whipped-cream	1 400 HUF
45. Gundel pancake	1 200 HUF
46. Dream dessert of „Sarlós”	1 400 HUF

Cheese:

47. Cheese appetizers with apple and walnut	2 000 HUF
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János Hajnal
Restaurant Manager

Attila Sárik
Chef