

Starters

MANGALICA HAM PLATE.	1890 Ft
<i>Mangalica ham (Parma type), served with tomato, cucumber, rocket salad and rustic toast.</i>	
GOOSE LIVER BALLOTINE.	1990 Ft
<i>Homemade Ballotine of goose Foie Gras and Mangalica ham slices, served with baked fruits seasoned in Tokay wine with honey.</i>	
STEAK TARTAR (AMERICAN FILLET).	1990 Ft
<i>Finely chopped best quality fresh raw beef tenderloin fillet, served with onions, fresh ground pepper and Worcestershire sauce. Hand-cut to order.</i>	
ESCARGOTS IN TOMATO SAUCE.	1990 Ft
<i>Six Hungarian extra large snails, baked in their shells, topped with melted cheese.</i>	
HORTOBÁGYI PANCAKES.	1390 Ft
<i>Fresh pancakes filled with minced veal stew, finished with red paprika-sour cream sauce.</i>	

Soups

BEEF BROTH.	1190 Ft
<i>A big bowl of original homemade hearty bouillon, served with beef meatballs, marrowbones, vegetables and noodles.</i>	
GOULASH SOUP	- SERVED IN A CUP (0.350 L). 790 Ft
	- SERVED IN A KETTLE (0.700 L). 1490 Ft
<i>Traditional Goulash soup, hot and thick, cooked with Hungarian beef, potatoes, vegetables, nipped paste, seasoned with red paprika and Cep slices. (Not spicy.)</i>	
CEP RAGOUT SOUP SERVED IN A CUP.	990 Ft
<i>Homemade creamy soup, seasoned with herbs and cream. Served with potato dumplings.</i>	

Fish Dishes

FISHERMAN'S SOUP "HALÁSZLÉ" (0.700 L).	1690 Ft
<i>Thick fish soup, cooked with 5 kinds of Danube fish, seasoned with onions, red paprika and tomatoes, enriched with catfish fillet and carp giblets, served in a kettle. (Not spicy.)</i>	
CATFISH STEW "PAPRIKASH" RÁCKEVE STYLE.	2290 Ft
<i>Diced Danube catfish fillet, gently braised in red paprika sauce with sour cream. (Not spicy)</i>	
STURGEON STEAK.	2890 Ft
<i>Sturgeon steak, carefully fried to perfection in butter, served with Parmesan sauce.</i>	
GRILLED SALMON FILLET.	2990 Ft
<i>Herbed Norwegian salmon fillet, topped with rocket salad, finished with sauce</i>	

Hollandaise.

Entrees

- TURKEY BREAST STEAK AU GRATIN. (200 GRAMS)** 2190 Ft
Juicy turkey breast steak cooked over burning hot lava stones, topped with smoked bacon, sun-dried tomatoes, melted Mozzarella and baked to perfection. Served au jus.
- CRISPY STUFFED CHICKEN BREAST (200 GRAMS)** 1990 Ft
Chicken breast fillet stuffed with four kinds of cheese mixed with fresh herbs, hand breaded in corn flakes and deep fried to a golden crust.
- SKEWER OF FILLET MIGNON OF PORK. (200 GRAMS)** 2490 Ft
Tender fillet mignon of pork wrapped in thin-cut peppered bacon and grilled on the skewer over burning hot lava stones with onions and tomatoes. Served with piquant tomato sauce.
- BEEF TENDERLOIN WITH WILD CEP MUSHROOMS. (200 GRAMS)** 3490 Ft
Juicy and tender beef tenderloin steak grilled to perfection (rare, medium-rare, medium), topped with wild Cep mushrooms and demi-glace sauce. The steak lover's choice!
- BEEF FILLET Tournedos "BUDAPEST". (200 GRAMS)** 3590 Ft
Tender beef fillet tournedos cooked to perfection, topped with goose foie gras slices and covered with rich vegetable ragout (tomatoes, peppers, onions, green peas). Budapest Fillet is treasured for its tenderness and savoury taste.
- GIANT WIENER SCHNITZEL. (300 GRAMS)** 2990 Ft
Veal chunk flattened and breaded by hand, deep fried to a golden crust. Made according to our special recipe.
- VEAL STEW „PAPRIKÁS”. (250 GRAMS)** 2290 Ft
Juicy and tender diced veal, braised in a red paprika sauce with sour cream. A favourite!
- “TRANSYLVANIAN WOOD PLATE” SERVED ON PORCELAIN.** 3190 Ft
Medallions of juicy beef tenderloin, goose liver (foie gras) and pork chop fried with a chunk of a smoked bacon. Original recipe by Károly Gundel, famous Hungarian restaurateur.

Specialties of the House

- GOOSE LIVER (FOIE GRAS) HUNGARIAN STYLE. (200 GRAMS)** 3590 Ft
Delicious Hungarian goose liver medallions, full of natural flavours and juices, pan-fried to perfection, come with fresh Letcho (paprika, tomato, onion stew).
- GOOSE LIVER (FOIE GRAS) WITH FRUITS. (200 GRAMS)** 3890 Ft
Best Hungarian goose liver medallions, full of natural flavour and juices, pan-fried to perfection, served on gingerbread, with apples, gently sautéed with honey in Tokay wine.
- FOIE GRAS MEDALLIONS WITH BLUEBERRY SAUCE. (200 GRAMS)** 3890 Ft
Best Hungarian goose liver medallions, full of natural flavours and juices, pan-fried to perfection, finished with blueberry sauce, served with gently sautéed William's pears.
- GOOSE LIVER (FOIE GRAS) ROSSINI. (200 GRAMS)** 3690 Ft

Beef tenderloin tournedos, grilled to perfection, topped with medallion of pan-fried goose liver and Portobello mushroom, served with demi-glace sauce cooked with red wine.

Mangalica Pork Baby Back Ribs

BABY BACK RIBS. (500 GRAMS)

All lean Mangalica pork ribs marinated in our special marinade and slow roasted with the sauce of your choice.

SMOKEY SWEET BBQ SAUCE.

2190 Ft

All lean Mangalica pork ribs marinated in Figaro Hickory Smoke Marinade.

HONEY – MUSTARD SAUCE.

2190 Ft

All lean Mangalica pork ribs with a sweet, sassy sauce: Savour the flavour. (Not spicy.)

SWEETISH BBQ SAUCE.

2190 Ft

All lean Mangalica pork ribs with a traditional BBQ sauce. (Not spicy.)

GARLIC – CHILLI SAUCE.

2190 Ft

All lean Mangalica pork ribs with a roasted garlic, chilli and herbs. (Mild spicy.)

HOT BBQ TEXAS SAUCE.

2190 Ft

Rich BBQ sauce with Hot Chilli and a touch of Figaro Hickory Smoke. (Hot!)

HOT CHILLI SAUCE.

2190 Ft

All lean Mangalica pork ribs with sweetish BBQ sauce with Hot Chilli. (Hot!)

“HOT SPICY” BBQ SAUCE WITH HABANERO PEPPERS.

2190 Ft

Mangalica pork ribs with delicious smoky flavour, exhilarating heat. (Extra Hot!)

Side Dishes

FRIED POTATOES.

590 Ft

Fresh homemade Pommes Frites.

PARSLEY POTATOES.

590 Ft

Potato cubes cooked until tender, enriched with butter, seasoned with fresh parsley.

MASHED POTATOES.

590 Ft

Mashed potatoes enriched with cream and butter.

POTATO RÖSTI.

590 Ft

A pie from roughly grated potatoes fried in a pan with butter.

SAUTÉED OR GRILLED VEGETABLES.

990 Ft

Fresh mixed vegetables seasoned with fresh herbs, sprinkled with olive oil.

DUMPLINGS WITH COTTAGE CHEESE.

790 Ft

Homemade dumplings mixed in a pan with cracklings, cottage cheese and sour cream.

HANDKERCHIEF PASTA WITH COTTAGE CHEESE.

790 Ft

Homemade handkerchief pasta fried with sour cream and cottage cheese.

POTATO CASSEROLE WITH FOIE GRAS.

790 Ft

Potato slices mixed with cream, enriched with goose liver, baked to a golden crust.

Vegetarian Dishes & Salads

BAKED EGGPLANT.	1990 Ft
<i>Eggplant medallions, grilled with spices, layered with three kinds of cheese and fresh tomato slices, baked to perfection. Served in piquant tomato sauce, seasoned with herbs.</i>	
GRILLED CHEESE.	1990 Ft
<i>Smoked Hungarian Gomolya cheese chunk, served on a bed of green salad leaves.</i>	
CHEF SALAD.	1990 Ft
<i>Goose Foie Gras terrine and Mangalica ham slices served over assorted green salad leaves with tomatoes and fried quail egg, dressed with olive oil and fresh lemon juice.</i>	
AUBERGINE SALAD.	1390 Ft
<i>Peppers, onions, carrots, green celery, olives, garlic and big slices of grilled aubergine seasoned in white wine vinegar and extra virgin olive oil and topped with rocket salad.</i>	
CAESAR SALAD.	990 Ft
<i>Fresh crisp romaine lettuce, garlic croutons, topped with shaved Parmesan cheese and sprinkled with fresh ground pepper. Served with classic Caesar dressing.</i>	
<i>Add grilled chicken fillet for only 500 Ft</i>	
GREEK SALAD.	1490 Ft
<i>A bowl of field greens, fresh from the garden, served with ripe tomatoes, cucumbers, onions, green peppers, and olives, seasoned with olive oil and topped with big slices of Feta cheese.</i>	
CUCUMBER SALAD.	490 Ft
<i>Fresh cucumber slices, slightly marinated in vinegar with garlic, topped with sour cream.</i>	
TOMATO SALAD.	490 Ft
<i>Fresh Tomato slices slightly marinated in vinegar, tossed with chopped red onions.</i>	
MIXED PICKLES.	490 Ft
<i>An assortment of pickled vegetables from the village of Vetches.</i>	

Desserts

SOMLÓ SPONGE CAKE.	890 Ft
<i>Fresh homemade sponge cake, filled with vanilla custard and walnuts, impregnated with rum, covered with chocolate sauce and whipped cream.</i>	
GUNDEL PANCAKES.	990 Ft
<i>Prepared to order pancakes, filled with ground walnuts with honey and raisins, covered with chocolate sauce, flambéed with rum.</i>	
PANNA COTTA.	790 Ft
<i>Homemade tender cream pudding topped with fresh strawberry sauce and whipped cream.</i>	
CHEESE PLATE.	1590 Ft
<i>An assortment of cheeses selected by Chef, served with walnuts, apple slices and toast.</i>	