



MENU

SOUPS

	Ft
<i>Meat Soup in a Cup</i>	600,-
<i>Wild Ragout Soup with Tarragon in a Cup</i>	650,-
<i>Bean Soup Jókai style</i>	1.300,-
<i>Kettle Gulash</i>	1.500,-
<i>Fish Soup from Carp</i>	1.800,-

APPETIZERS

<i>Cold Goose Liver in its Fat</i>	3.200,-
<i>Home-made Ham with Fresh Vegetables</i>	2.200,-
<i>Fresh Salad with Roquefort Sauce and Cheese</i>	1.200,-
<i>Wildgame Filled Pancake in Red Wine Sauce</i>	500,-
<i>Fried Mushrooms with Spicy Cheese Filled, Rice</i>	1.000,-
<i>Grilled Cheese with Grilled Vegetables</i>	2.200,-

PORK AND BEEF

<i>Koloska Plate with Braised Potatoes and Rice (for 2 persons)</i> (Pork Cutlet, Pork Neck, Chicken Kebab, Bacon, Home-made Sausage, Vegetable Kebab)	5.400,-
<i>Wooden Plate Arács Style, Jacket Potatoes</i> (Tenderloin, Pork Cutlet, Veal Fillet, Bacon, Home-made Sausage)	3.000,-
<i>Pork Cutlet Penknife Style, Roasted Potatoes with Onion</i> (Pork Neck with Garlic, Bacon, Home-made Sausage)	2.400,-
<i>Hungarian Kebab with Roasted Potatoes</i> (Tenderloin, Pork Medallions, Bacon, Onion, Home-made Sausage)	2.600,-
<i>Pork Cutlet Bakony Style with Dumplings</i>	2.200,-
<i>Pork Medallions Csarda Style, Potatoe Croquettes</i> (Smoky Ham, Mushrooms, Green Pepper, Tomato, Dill, Garlic)	2.400,-
<i>Stuffed Cabbage Cluj Style</i>	2.300,-
<i>Tenderloin with Chanterelle and Thyme, Potatoe Croquettes</i>	4.600,-
<i>Tenderloin with Onion, Mashed Potatoes</i>	4.600,-
<i>Hungarian Beef Stew with Dumplings</i>	2.200,-

POULTRY

<i>Fried Goose Liver with Mashed Potatoes</i>	4.600,-
<i>Roasted Goose Liver with Letcho-Sauce and Jacket Potatoes</i>	4.800,-
<i>Chicken Fillet Fried in Seedscrumb, Risibisi</i>	2.200,-
<i>Sauteed Chicken Fillet with Pine Nuts on Salad with Yoghurt Dressing</i>	2.200,-
<i>Chicken Breastin Creamy Sauce with Quince, Almond and Cinnamon, served with Rice and Potato Croquettes</i>	2.400,-
<i>Turkey Breaststuffed with Serrano Ham, Roquefort and Breadcrumbs, fried in Mixed Grain, served on Salad with Pumpkin Seed Oil</i>	3.000,-
<i>Roasted Duck with Braised Cabbage, Roasted Potatoes with Onion</i>	2.500,-



MENU

	Ft
<i>GAME</i>	
<i>Deer Cutlet in Red Wine Sauce, Potatoe Croquettes</i>	3.000,-
<i>Deer Cutlet with Forest Mushrooms, Potatoe Croquettes</i>	3.200,-
<i>Wild Boar Cutlet with Blueberry Sauce, Potatoe Croquettes</i>	3.100,-
<i>Mixed Game Plate with Potatoe Croquettes and Rice (for 1 Person)</i>	3.600,-
<i>Wild Stew with Red Wine, Boiled Potatoes</i>	2.400,-

<i>FISH</i>	
<i>Fried Pike-Perch Fillet, Sauteed Potatoes with Chive</i>	2.500,-
<i>Pike-Perch Fillet Bakony Style with Dumplings</i>	2.600,-
<i>Pike-Perch Fillet cooked in Füred Riesling with Grilled Vegetables</i>	2.600,-
<i>Roasted Trout with Almond, Roasted Potatoes</i>	2.600,-
<i>Grilled Whole Pike-Perch (10 gr)</i>	80,-

<i>DESSERT AND PASTA</i>	
<i>Diced Noodles with Curd Cheese and Cracklings</i>	1.000,-
<i>Cottage Cheese Dumplings with Sour Cream</i>	800,-
<i>Cottage Cheese Dumplings with Forest Fruit Sauce</i>	800,-
<i>Gundel Pancake</i>	800,-
<i>Cottage Cheese Pancakes with Blueberry and Vanilla Sauce</i>	800,-
<i>Cherry Strudel with Poppy Seeds</i>	800,-
<i>Somló Sponge Cake</i>	800,-
<i>Ice-Cream Cup</i>	800,-

<i>SALADS</i>	
<i>Home-made Mixed Salad with Cheese</i>	600,-
<i>Tomato Salad</i>	500,-
<i>Cucumber Salad</i>	450,-
<i>Cabbage Salad</i>	400,-

<i>CHILDREN'S PORTION</i>	
<i>Roasted Chicken Fillet with Mashed Potatoe</i>	1.000,-
<i>Fried Cheese in Breadcrumbs with French Fries</i>	1.000,-
<i>Fish Fingers with Mashed Potatoe</i>	1.000,-
<i>Spaghetti with Tomato Sauce and Cheese</i>	1.000,-
<i>French Fries with Ketchup</i>	500,-

Half portion for 70% of the full portion price!

Enjoy your meal!

József Sándor – Imre Sándor Csarda Owners