

BREAKFEASTS

1. COOKED/FRIED „DEBRECENI” SAUSAGES
1.190 HUF

2. COOKED/FRIED SAUSAGES
790 HUF

3. FRENCH TOAST
390 HUF

4. GRILLED SANDWICH
690 HUF

5. TOAST WITH MARROW AND ONIONS
690 HUF

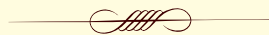
6. SCRAMBLED EGGS WITH MARROW
850 HUF

7. SCRAMBLED EGGS (3eggs)
750 HUF

(+toppings: ham, mushroom, bacon, onions, salami) +250 HUF/topping

8. POACHED EGG
250 HUF/pieces

9. HAM AND EGGS
1.190 HUF



SOUPS

10. BONE SOUP WITH VERMICELLI
750 HUF

11. HOME-MADE STYLE SOUP WITH LIVER DUMPLINGS
890 HUF

12. STEW SOUP WITH TARRAGON
990 HUF

13. BEAN SOUP A LA JÓKAI
1.450 HUF

14. GARLIC SOUP, SERVED IN A LOAF
990 HUF

15. MUSHROOM SOUP WITH SOUR CREAM
940 HUF

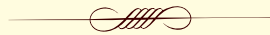
16. FRUIT SOUP (seasonal)
730 HUF

READY TO SERVE DISHES

17. RUSTIC KNUCKLE
(sliced knuckle with garlic, roasted onion and fries)
2.680 HUF

18. „WOMAN” STYLE KNUCKLE
(sliced knuckle in a stew with mushrooms, onions, potatos)
2.780 HUF

19. „PIEDONE” STYLE ONION AND BEANS
(chopped knuckle with red beans, onion and vegetables)
2.680 HUF

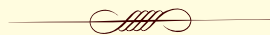


VEGETARIAN DISHES

20. DEEP - FRIED CAMEMBERT
(served with french fries and blueberry jam)
2.390 HUF

21. DEEP - FRIED CHEESE
(served with french fries and tartar sauce)
2.390 HUF

22. VEGETARIAN PLATE
(served with vegetables and rice)
2.290 HUF



FISH DISHES

23. ORLY STYLE BASS
(with mashed potatoes with parsley)
3.590 HUF

24. PIKE-PERCH FILLET WITH MUSHROOM SAUCE WITH CREAM
(with tagliatelle)
3.640 HUF

25. ZUCCHINI TART WITH ROASTED FISH
(served with onion sauce)
3.840 HUF

26. BUTTER ROAST SALMON FILLET
(with grilled vegetables and rice)
4.650 HUF

27. FILLETS OF SALMON SEASONED WITH MUSTARD AND HORSERADISH
4.290 HUF

28. TROUT WITH LEMON
3.490 HUF

SPECIALITES

29. CHICKEN BREAST WITH A TWIST

(chicken deep-fried with goose liver, served with hot garlic sauce and rice)
3.390 HUF

30. HOW I MAKE IT CHICKEN BREAST

(chicken with garlic, sour cream, cheese and tomato on top, served with fries)
2.990 HUF

31. „BUTRA” PILE

(chopped chicken cooked with garlic, paerl onion, pickles and hot pepper, served with fries)
2.990 HUF

32. „WHITE VADKERT” TERRIBLE STYLE

(chopped pork cooked with bacon, pickles, hot pepper and sour cream, served on noodles with cheese on top)
2.890 HUF

33. „RED VADKERT” TERRIBLE STYLE

(chopped pork cooked with smoked salami, beans, hot pepper and ketchup, served on noodles with cheese on top)
2.990 HUF

34. SPECIAL STUFFED PORK

(pork stuffed with goose liver, hot pepper and cheese, deep-fried, served with french fries and rice)
3.390 HUF

35. „LACI” CUTLET

(pork with stew made from onions, duck liver, marrow, served with fries)
3.390 HUF

36. KING MATTHIAS FAVORITE

(pork stuffed with marrow and chicken liver, deep-fried, served with fries and rice)
2.950 HUF

37. VENYIGE SECRET

(grilled pork served with grilled chicken liver, ham, onions, omelet and fries)
2.390 HUF

38. MY FAVORITE PORK DISH

(chopped pork cooked in garlic stew, served with onion rings and fries)
2.390 HUF

POULTRY DISHES

39. PULLET STUFFED WITH CHEESE AND DRIED FRUIT
(stuffed pullet with walnut sauce served with fries)
2.950 HUF

40. CHICKEN KIEV
(deep-fried chicken stuffed with seasoned butter served with smashed potato)
2.750 HUF

41. ROASTED DRUMSTICK FILLET
(drumstick fillet served with mashed potatoes and dille)
2.750 HUF

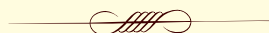
42. CHICKEN ROULADE WITH LEMON IN ALMOND COAT
(chicken stuffed with ham, cheese, seasoned butter and lemon,
coated in almond, served with seasoned potatoes)
2.850 HUF

43. ITALIAN CHICKEN ROULADE WITH PENNE
(chicken stuffed with bacon and smoked cheese,
served with penne with basil and tomatoes)
2.950 HUF

44. CHICKEN ROULADE STUFFEN WITH ITALIAN HAM
(chicken stuffed with ham, cheese, rolled in bacon, served with rice)
3.290 HUF

45. ROAST GOOSE LIVER
(served with steamed cabbage and mashed potatoes with onions)
5.890 HUF

46. GOOSE LIVER JUCI'S WISE
(slices of roast goose liver served with crispy onion rings, caramelized apple
flavoured with cinnamon, and mashed potatoes)
5.990 HUF



PORK DISHES

47. „ÓVÁRY” -STYLE PORK

*(pork fried with mushroom, vegetables, sour cream and cheese,
served with rice and fries)*

2.840 HUF

48. „TRANSYLVANIA” -STYLE PLATE

(pork, tenderloin, fried eggs and sausages served with salad and fries)

5.390 HUF

49. WIENERSCHNITZEL

(300g of fillet of pork marinated in milk and served with French fried potatoes)

2.990 HUF

50. PORK BARBECUE

(pork with mustard and garlic)

2.690 HUF

51. „CASTE ROAST”

(pork stuffed with bacon, onions and hot pepper served with cheese on top)

2.780 HUF

52. „KNIFE-ROAST”

(pork with ham and mushrooms, served on fries with tarragon sauce)

2.790 HUF

53. „SAND BITES”

*(pork loins rolled in bacon, served with broccoli and croquettes
with cheese sauce)*

3.290 HUF

54. TENDER LOIN WITH THE TREASURE OF THE BASEMENT

*(pork tenderloin cooked with white wine and goose liver, served with potatoes
seasoned with parsley and grilled apple slices)*

3.590 Ft

55. „VITICULTURIST OFFER”

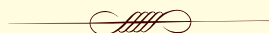
*(grilled spareribs and goose liver found with wild mushrooms,
red wine gravy and potato patties)*

3.880 HUF

56. VONYIGÉ PLATE (for 2)

*(deep fried mushrooms, sliced pork knuckle meat, grilled chicken thighs,
gourmet skewers, Cordon Bleu, a special stuffed meat, rice and baked potato)*

6.490 HUF



BEEF DISHES

57. RICH STEAK
(steak with grilled goose liver and eggs on top, served with steak fries)
6.590 HUF

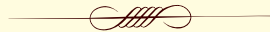
58. AKKER STEAK
(steak with garlic seasoned goose liver on top, served with fries)
5.990 HUF

59. SRASBOURG STYLE LOIN
(I toast the loin, the foie gras and mushrooms boil with madeira sauce and serve with croquette)
6.190 HUF

60. STROGANOFF LOIN
(I cut the loin slices, toast with mushroom and pickling cucumber, put sour cream into and serve with noodle)
4.990 HUF

61. NATURAL BEEF TENDERLOIN
(with free option of side dish)
4.990 HUF

62. TATARBEAFSTEK
3.890 HUF



SIDE DISHES

63. FRENCH FRIES 450 HUF

64. STEAK FRIES 500 HUF

65. MASHED POTATOES WITH BUTTER AND PARSLEY 450 HUF

66. HASH BROWNS 600 HUF

67. MASHED POTATOES 540 HUF

68. CROQUETTE 500 HUF

69. COOKED RICE 350 HUF

70. COOKED RICE WITH VEGETABLES 450 HUF

71. STEAMED VEGETABLES 700 HUF

72. GRILLED VEGETABLES 800 HUF

73. DUMPLINGS 500 HUF

74. PEA SAUCE 990 HUF

75. FRENCH BEAN SAUCE 990 HUF

SALADS

76. PICKLES
450 HUF

77. LEAVENED CUCUMBER (seasonal)
490 HUF

78. BEETROOT SALAD
450 HUF

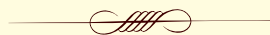
79. PICKLED PEPPER
450 HUF

80. CUCUMBER SALAD
690 HUF

81. COLESLAW
490 HUF

82. TOMATO SALAD
690 HUF

83. HOME-MADE SALAD MIX
590 HUF



SPECIAL SALADS

84. GREEK SALAD
(cucumber, pepper, tomato, olives, feta, vinegrette)
990 HUF

85. BAVARIAN SALAD SERVED IN A CUP
(potato with mayonnaise, cucumber salad, roasted mushrooms, boiled egg,
cheese)
940 HUF

86. „VITAMIN SALAD” WITH HAM
(lettuce, mixed vegetables, tartar sauce, cheese and ham)
990 HUF

87. GARLIC CHICKEN SALAD
(sliced chicken breast with lettuce, tomato, cucumber, onion, black olives,
carrots, boiled eggs)
1.390 HUF

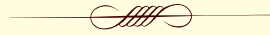
88. „SWABIAN” SALAD
(lettuce, tomato, cucumber, red onion, roasted bacon, yogurt, blue cheese)
1.290 HUF

89. CHICKEN SALAD WITH A TWIST
(roasted sesame chicken, fresh vegetables, boiled eggs, yogurt and dill)
1.390 HUF

PASTAS

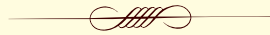
90. SPAGHETTI WITH CHEESE NOODLES
1.450 HUF

91. SPAGHETTI WITH MUSHROOM AND LEEK SAUCE
2.390 HUF



SAUCES, DIPPINGS

- 92. KETCHUP 350 HUF
- 93. MUSTARD 350 HUF
- 94. MAYONNAISE 350 HUF
- 95. SOUR CREAM 300 HUF
- 96. TARTAR SAUCE 400 HUF
- 97. DILL CREAM 450 HUF
- 98. CHEESE SAUCE 550 HUF
- 99. MUSHROOM SAUCE WITH CREAM 550 HUF
- 100. HOT GARLIC GRAVY 550 HUF
- 101. BROWN SAUCE WITH RED WINE 550 HUF



DESSERTS

102. CHESTNUT PUREE
590 HUF

103. SOMLÓI SPONGE CAKE
690 HUF

104. CREPES
(fillings: jam, cinnamon, chocolate, pudding)
350 HUF/piece

105. GUNDEL CREPES
990 HUF/ pieces

106. CREPES WITH COTTAGE CHEESE
890 HUF / 2 pieces

107. CREPES WITH APPLE AND WALNUT CREAM
990 HUF / 2 pieces

108. BAZSI'S GOODY
(crepes with hazelnut cream, banana, chocolate and whipped cream)
1.190 HUF / 2 pieces

