

SOUPS

1. HOME-MADE STYLE SOUP WITH LIVER DUMPLINGS	590 Ft
2. BONE SOUP WITH VERMICELLI	490 Ft
3. STEW SOUP WITH TARRAGON	730 Ft
4. MUSHROOM SOUP WITH SOUR CREAM	510 Ft
5. BEAN SOUP A LA JÓKAI	990 Ft
6. GARLIC SOUP, SERVED IN A LOAF	590 Ft
7. FRUIT SOUP (seasonal)	590 Ft
8. PUTTONYOSOK SOUP	1.090 Ft

BREAKFEASTS

9. COOKED/FRIED „DEBRECENI” SAUSAGES	630 Ft
10. COOKED/FRIED SAUSAGES	520 Ft
11. FRENCH TOAST	190 Ft
12. GRILLED SANDWICH	460 Ft
13. TOAST WITH MARROW AND ONIONS	420 Ft
14. SCRAMBLED EGGS WITH MARROW	570 Ft
15. SCRAMBLED EGGS (3 EGGS) (+toppings:ham, mushroom, bacon, onions, salami)	470 Ft +100 Ft / topping
16. POACHED EGG	150 Ft/db
17. HAM AND EGGS	600 Ft

SALADS

18. Pickles	370 Ft
19. LEAVENED CUCUMBER (seasonal)	370 Ft
20. Beetroot (seasonal)	370 Ft
21. PICKLED PEPPER	370 Ft
22. CUCUMBER SALAD	420 Ft
23. COLESLAW	420 Ft
24. TOMATO SALAD	420 Ft
25. HOME-MADE SALAD MIX	420 Ft

SPECIAL SALADS

26. GREEK SALAD (cucumber, pepper, tomato, olives, feta, vinaigrette)	750 Ft
27. BAVARIAN SALAD SERVED IN A CUP (potato with mayonnaise, cucumber salad, roasted mushrooms, boiled egg, cheese)	790 Ft
28. „VITAMIN SALAD” WITH HAM (lettuce, mixed vegetables, tartar sauce, cheese and ham)	750 Ft
29. GARLIC CHICKEN SALAD (sliced chicken breast with lettuce, tomato, cucumber, onion, black olives, carrots, boiled eggs)	890 Ft
30. „SWABIAN” SALAD (lettuce, tomato, cucumber, red onion, roasted bacon, yoghurt, blue cheese)	790 Ft
31. CHICKEN SALAD WITH A TWIST (roasted sesame chicken, fresh vegetables, boiled eggs, yogurt and dill)	890 Ft

READY-TO-SERVE-DISHES

32. RUSTIC KNUCKLE 1.980 Ft
(sliced knuckle with garlic, roasted onion and fries)
33. „Woman” STYLE KNUCKLE 1.980 Ft
(sliced knuckle in a stew with mushrooms, onions, potatoes)
34. „PIEDONE” STYLE ONION AND BEANS 1.820 Ft
(chopped knuckle with red beans, onion and vegetables)

GAME AND FISH DISHES

35. „STRASBOURG”-STYLE ROAST GAME 3.990 Ft
(game with goose liver and mushroom, madeira sauce served with rice and croquette)
36. „Forest Slices” 3.190 Ft
(game seasoned with rosemary, nutmeg, served with mushroom sauce and croquettes)
37. VENISON IN ALMOND COAT 3.190 Ft
(venison seasoned with nutmeg, coated with almond, fried and served with brown sauce and cabbage hash)
38. ZUCCHINI TART WITH ROASTED FISH *(served with onion sauce)* 2.450 Ft
39. TROUT WITH LEMON 90 Ft / dkg
40. SPAGHETTI WITH PRAWNS 2.150 Ft

VEGETARIAN DISHES

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| 41. DEEP-FRIED CAMAMBERT
<i>(served with french fries and blueberry jam)</i> | 1.540 Ft |
| 42. DEEP-FRIED CHEESE
<i>(served with french fries)</i> | 1.540 Ft |
| 43. VEGETARIAN PLATE
<i>(served with vegetables and rice)</i> | 1.650 Ft |

POULTRY DISHES

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| 44. PULLET STUFFED WITH CHEESE AND DRIED FRUIT
<i>(stuffed pullet with walnut sauce served with fries)</i> | 2.090 Ft |
| 45. CHICKEN KIEV
<i>(deep-fried chicken stuffed with seasoned butter served with smashed potato)</i> | 1.980 Ft |
| 46. ROASTED DRUMSTICK FILLET
<i>(drumstick fillet served with mashed potatoes and dille)</i> | 2.090 Ft |
| 47. CHICKEN ROULADE WITH LEMON IN ALMOND COAT
<i>(chicken stuffed with ham, cheese, seasoned butter and lemon, coated in almond, served with seasoned potatoes)</i> | 2.190 Ft |
| 48. ITALIAN CHICKEN ROULADE WITH PENNE
<i>(chicken stuffed with bacon and smoked cheese, served with penne with basil and tomatoes)</i> | 2.190 Ft |
| 49. CHICKEN ROULADE STUFFEN WITH ITALIAN HAM
<i>(chicken stuffed with ham, cheese, rolled in bacon, served with rice)</i> | 2.090 Ft |

PORK DISHES

50. „ÓVÁRY”-STYLE PORK 2.290 Ft
(pork fried with mushroom, vegetables, sour cream and cheese, served with rice and fries)
51. „Transylvania”-STYLE PLATE 3.490 Ft
(pork, tenderloin, fried eggs and sausages served with salad and fries)
52. WIENERSCHNITZEL 2.170 Ft
53. PORK BARBECUE 2.190 Ft
(pork with mustard and garlic)
54. „Caste-Roast” 2.250 Ft
(pork stuffed with bacon, onions and hot pepper served with cheese on top)
55. „Knife- roast” 2.290 Ft
(pork with ham and mushrooms, served on fries with tarragon sauce)
56. „Sand Bites “ 2.790 Ft
(pork loins rolled in bacon, served with broccoli and croquettes with cheese sauce)
57. Tenderloin with the treasure of the basement 2.790 Ft
(pork tenderloin cooked with white wine and goose liver, served with potatoes seasoned with parstey and grilled apple slices)
58. "Viticulturist offer" 2,790 Ft
(grilled spare ribs with wild mushrooms and foie gras, red wine gravy and potato patties found)
59. VENYIGE Plate (for 2) 5800 Ft
(deep fried mushrooms, sliced pork knuckle meat, grilled chicken thighs, gourmet skewers, cordon Bleu, a special stuffed meat, mixed pickles, rice and baked potatoes matche)

Specialties

60. *White Vadkert* 1.980 Ft
(chopped pork cooked with bacon, pickles,, hot pepper and sour cream, served on fries, with cheese on top)
61. *„Red Vadkert”* 2.190 Ft
(chopped pork cooked with smoked salami, beans, hot pepper and ketchup, served on fries, with cheese on top)
62. *SPECIAL STUFFED PORK* 2.490 Ft
(pork stuffed with goose liver, hot pepper and cheese, deep-fried, served with fries and rice)
63. *CHICKEN BREAST WITH A TWIST* 2.490 Ft
(chicken deep-fried with goose liver, served with hot garlic sauce and rice)
64. *How I make it CHICKEN BREAST* 2.190 Ft
(chicken with garlic, sour cream, cheese and tomato on top, served with fries)
65. *„BUTRA” Pile* 2.190 Ft
(chopped chicken cooked with garlic, persl onion, pickles and hot pepper, served with fries)
66. *„LACI” schnitzel* 2.290 Ft
(pork with stew made from onions, duck liver, marrow, served with fries)
67. *My favorite pork dish* 1.890 Ft
(chopped pork cooked in garlic stew, served with onion rings and fries)
68. *Matthew’s favourite* 1.980 Ft
(pork stuffed with marrow and chicken liver, deep-fried, served with fries and rice)
69. *VENYIGE Secret* 2.190 Ft
(grilled pork served with grilled chicken liver, ham, onions, egg tart and fries)

BEEF DISHES

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| 70. TATÁRBEAFSTEK | 2.590 Ft |
| 71. RICH STEAK
<i>(steak with grilled goose liver and eggs on top, served with steak fries)</i> | 4.290 Ft |
| 72. AKKER STEAK
<i>(steak with garlic seasoned goose liver on top, served with fries)</i> | 3.990 Ft |

PASTAS

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| 73. SPAGHETTI WITH CHEESE SAUCE | 1.080 Ft |
| 74. SPAGHETTI WITH MUSHROOM AND LEEK SAUCE | 1.980 Ft |
| 75. TAGLIATELLE WITH ITALIAN HAM AND PAMESAN | 2.190 Ft |

SIDE DISHES

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| 76. FRENCH FRIES | 320 Ft |
| 77. STEAK FRIES | 420 Ft |
| 78. MASHED POTATOES WITH BUTTER AND PARSLEY | 280 Ft |
| 79. MASHED POTATOES | 280 Ft |
| 80. CROQUETTE | 350 Ft |
| 81. COOKED RICE | 240 Ft |
| 82. COOKED RICE WITH VEGETABLES | 280 Ft |
| 83. STEAMED VEGETABLES | 420 Ft |
| 84. DUMPLINGS | 280 Ft |
| 85. HASH BROWNS | 420 Ft |

SAUCES, DIPPINGS

86. KETCHUP	230 Ft
87. MUSTARD	230 Ft
88. MAYONNAISE	230 Ft
89. SOUR CREAM	230 Ft
90. TARTAR SAUCE	280 Ft
91. DILL CREAM	280 Ft
92. CHEESE SAUCE	390 Ft
93. MUSHROOM SAUCE WITH CREAM	390 Ft
94. HOT GARLIC GRAVY	390 Ft
95. BROW SAUCE WITH RED WINE	450 Ft

DESSERTS

96. CHESTNUT PUREE	500 Ft
97. SOMLÓI SPONGE CAKE	500 Ft
98. CREPPES (fillings:jam, cinnamon, chocolate, pudding)	200 Ft/db
99. GUNDEL CREPPES	600 Ft
100. CREPPES WITH COTTAGE CHEESE	600 Ft
101. CREPPES WITH APPLE AND WALNUT CREAM	600 Ft
102. <i>Banana-creppe-split</i> 690 Ft (creppes with hazelnut cream, banana, chocolate and whipped cream)	

Upon request we prepare customized meals.

*15 or more members groups get 10% off of the
menu*

*Prices include a side dish and taxes and are in
HUF
Half-dishes are 70% the price of a full dish*