

*Enjoy!*

*Csaba Rudas  
Head Chef*

*Norbert Gyetvai  
Head Chef*



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WiFi code: vendegwifi*

**HOTEL**  
*Elizabeth*

# Drink list

## *The fine nectar of fruits*

<i>The fine nectar of fruits</i>	<i>2 cl</i>	<i>4 cl</i>
<i>Cornus Twice bedded, apple, 40%</i>	<i>440 HUF</i>	<i>880 HUF</i>
<i>Cornus Muscato grape, 42%</i>	<i>440 HUF</i>	<i>880 HUF</i>
<i>Cornus Quince, 42%</i>	<i>440 HUF</i>	<i>880 HUF</i>
<i>Cornus Raspberry 42%</i>	<i>700 HUF</i>	<i>1,400 HUF</i>
<i>Cornus Sour cherry, 42%</i>	<i>440 HUF</i>	<i>880 HUF</i>
<i>Cornus Wooden barrel juhfark grape, 42%</i>	<i>500 HUF</i>	<i>1,000 HUF</i>
<i>Cornus Apple, 42%</i>	<i>440 HUF</i>	<i>880 HUF</i>
<i>Cornus Plum, 52%</i>	<i>440 HUF</i>	<i>880 HUF</i>
<i>Cornus Williams Pear, 52%</i>	<i>440 HUF</i>	<i>880 HUF</i>
<i>Cornus Apricot, 52%</i>	<i>440 HUF</i>	<i>880 HUF</i>
<i>Cornus Plum, 62%</i>	<i>480 HUF</i>	<i>960 HUF</i>
<i>Cornus Quince, 62%</i>	<i>700 HUF</i>	<i>1,400 HUF</i>
<i>Szicssek Magony Honey Pear, 34%</i>	<i>400 HUF</i>	<i>800 HUF</i>
<i>Szicssek Magony Honey Cinnamon Apple, 34%</i>	<i>400 HUF</i>	<i>800 HUF</i>
<i>Szicssek Magony Honey Apricot, 34%</i>	<i>400 HUF</i>	<i>800 HUF</i>
<i>Szicssek Magony Honey Sour cherry, 34%</i>	<i>400 HUF</i>	<i>800 HUF</i>
<i>Szicssek Bedded Apricot, 44%</i>	<i>400 HUF</i>	<i>800 HUF</i>
<i>Szicssek Bedded Pear, 44%</i>	<i>400 HUF</i>	<i>800 HUF</i>
<i>Szicssek Bedded Plum, 44%</i>	<i>400 HUF</i>	<i>800 HUF</i>
<i>Szicssek Bedded Sour cherry, 44%</i>	<i>400 HUF</i>	<i>800 HUF</i>
<i>Szicssek Cornel spirit from Háromszék, 44%</i>	<i>900 HUF</i>	<i>1,800 HUF</i>
<i>Szicssek Wild raspberry spirit from Háromszék, 44%</i>	<i>1,540 HUF</i>	<i>3,080 HUF</i>
<i>Szicssek Blueberry spirit from Háromszék, 44%</i>	<i>1,540 HUF</i>	<i>3,080 HUF</i>
<i>Gyulai Kosher plum palinka, 42%</i>	<i>580 HUF</i>	<i>1,160 HUF</i>
<i>Gyulai Quince palinka, 42%</i>	<i>720 HUF</i>	<i>1,440 HUF</i>
<i>Gyulai Harruckern Báró Cornel palinka, 42%</i>	<i>840 HUF</i>	<i>1,680 HUF</i>
<i>Gyulai Harruckern Báró Brambleberry palinka, 42%</i>	<i>720 HUF</i>	<i>1,440 HUF</i>
<i>Gyulai Harruckern Báró Sloe palinka, 42%</i>	<i>720 HUF</i>	<i>1,440 HUF</i>
<i>Gyulai Harruckern Báró Wild elderberry palinka, 42%</i>	<i>840 HUF</i>	<i>1,680 HUF</i>
<i>Gyulai Mélyvíz Apricot palinka, 60%</i>	<i>860 HUF</i>	<i>1,720 HUF</i>
<i>Gyulai Mélyvíz Plum palinka, 60%</i>	<i>760 HUF</i>	<i>1,720 HUF</i>

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## Drink list

<i>Short drinks</i>	<i>2 cl</i>	<i>4 cl</i>
<i>Unicum</i>	<i>220 HUF</i>	<i>440 HUF</i>
<i>Unicum Plum</i>	<i>220 HUF</i>	<i>440 HUF</i>
<i>Jägermeister</i>	<i>280 HUF</i>	<i>560 HUF</i>
<i>Aperol</i>	<i>200 HUF</i>	<i>400 HUF</i>
<i>Metaxa ***</i>	<i>220 HUF</i>	<i>440 HUF</i>
<i>Hennessy VS Cognac</i>	<i>440 HUF</i>	<i>880 HUF</i>
<i>Rémy Martin VSOP Cognac</i>	<i>800 HUF</i>	<i>1,600 HUF</i>
<i>The Famous Grouse</i>	<i>240 HUF</i>	<i>480 HUF</i>
<i>Johnnie Walker</i>	<i>240 HUF</i>	<i>480 HUF</i>
<i>Jim Beam</i>	<i>240 HUF</i>	<i>480 HUF</i>
<i>Jack Daniel's</i>	<i>300 HUF</i>	<i>600 HUF</i>
<i>Chivas Regal</i>	<i>440 HUF</i>	<i>880 HUF</i>
<i>Finlandia Vodka</i>	<i>240 HUF</i>	<i>480 HUF</i>
<i>Finlandia Vodka Lime</i>	<i>240 HUF</i>	<i>480 HUF</i>
<i>Finlandia Vodka Grape</i>	<i>240 HUF</i>	<i>480 HUF</i>
<i>Royal Vodka</i>	<i>240 HUF</i>	<i>480 HUF</i>
<i>Marine Gin</i>	<i>240 HUF</i>	<i>480 HUF</i>
<i>Becherowka</i>	<i>240 HUF</i>	<i>480 HUF</i>
<i>Portorico rum</i>	<i>400 HUF</i>	<i>800 HUF</i>
<i>Bacardi</i>	<i>260 HUF</i>	<i>520 HUF</i>
<i>Ouzo Helenas</i>	<i>200 HUF</i>	<i>400 HUF</i>
<i>Tequila Silver</i>	<i>280 HUF</i>	<i>560 HUF</i>
<i>El Jimador Tequila Blanco</i>	<i>300 HUF</i>	<i>600 HUF</i>
<i>El Jimador Tequila Reposado</i>	<i>300 HUF</i>	<i>600 HUF</i>
<i>Bailey's</i>	<i>260 HUF</i>	<i>520 HUF</i>
<i>Angelli Chocolate</i>	<i>200 HUF</i>	<i>400 HUF</i>
<i>Angelli Tiramisu</i>	<i>200 HUF</i>	<i>400 HUF</i>
<i>Angelli Strawberries</i>	<i>200 HUF</i>	<i>400 HUF</i>
<i>Garrone Cherry</i>	<i>160 HUF</i>	<i>320 HUF</i>
<i>Blue Curacao</i>	<i>160 HUF</i>	<i>320 HUF</i>
<i>Malibu</i>	<i>240 HUF</i>	<i>480 HUF</i>
<i>Martini Bianco</i>	<i>1 dl</i>	<i>560 HUF</i>
<i>Martini Dry</i>	<i>1 dl</i>	<i>560 HUF</i>
<i>Campari</i>	<i>1 dl</i>	<i>1,300 HUF</i>

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# Drink list

## *Wine list*

	<i>1 dl</i>	<i>Bottle</i>
<i>Gere Kopár 2012</i>	<i>available in bottle only</i>	<i>13,200 HUF</i>
<i>Gere Portugieser 2016</i>	<i>400 HUF</i>	<i>3,000 HUF</i>
<i>Gere Weninger rosé 2016</i>	<i>375 HUF</i>	<i>2,815 HUF</i>
<i>Gere Welschriesling 2016</i>	<i>350 HUF</i>	<i>2,625 HUF</i>
<i>Bock Cabernet Franc 2014</i>	<i>800 HUF</i>	<i>6,000 HUF</i>
<i>Bock Cabernet Sauvignon 2014</i>	<i>860 HUF</i>	<i>6,450 HUF</i>
<i>Bock Hárslevelű 2014</i>	<i>380 HUF</i>	<i>2,850 HUF</i>
<i>Tokaji Aszú 3 puttonyos 2006</i>	<i>880 HUF</i>	<i>4,400 HUF</i>
<i>Tokaji Aszú 5 puttonyos 2013</i>	<i>available in bottle only</i>	<i>8,000 HUF</i>
<i>Tokaji Furmint 2014</i>	<i>210 HUF</i>	<i>1,575 HUF</i>
<i>Varga Merlot 2016 – doux</i>	<i>190 HUF</i>	<i>1,425 HUF</i>
<i>Varga Muskotály 2016 – demi-sec</i>	<i>190 HUF</i>	<i>1,425 HUF</i>
<i>Varga Blaufränkisch 2016 – dry</i>	<i>190 HUF</i>	<i>1,425 HUF</i>
<i>Varga Chardonnay 2016 – dry</i>	<i>190 HUF</i>	<i>1,425 HUF</i>
<i>BB Merlot 2016 – doux</i>	<i>200 HUF</i>	<i>1,500 HUF</i>
<i>Dragan Mediterraneo Bianco 2015</i>	<i>240 HUF</i>	<i>1,800 HUF</i>
<i>Dragan Chardonnay 2014</i>	<i>240 HUF</i>	<i>1,800 HUF</i>
<i>Dragan Rosé 2016 – dry</i>	<i>240 HUF</i>	<i>1,800 HUF</i>
<i>Dragan Cabernet Sauvignon Blaufränkisch Zweigelt Cuvée 2014 – dry</i>	<i>240 HUF</i>	<i>1,800 HUF</i>
<i>Dragan Cabernet Sauvignon Rosé 2016 – dry</i>	<i>240 HUF</i>	<i>1,800 HUF</i>
<i>Koch Néró Rosé 2017</i>	<i>240 HUF</i>	<i>1,800 HUF</i>
<i>Koch Irsai Olivér 2017</i>	<i>240 HUF</i>	<i>1,800 HUF</i>
<i>Koch Cabernet Sauvignon 2016</i>	<i>240 HUF</i>	<i>1,800 HUF</i>
<i>Koch Chardonnay 2016</i>	<i>320 HUF</i>	<i>2,400 HUF</i>
<i>Antal Welschriesling 2016</i>	<i>220 HUF</i>	<i>1,650 HUF</i>
<i>Antal Chardonnay 2016</i>	<i>220 HUF</i>	<i>1,650 HUF</i>
<i>Antal Blaufränkisch Rosé 2016</i>	<i>220 HUF</i>	<i>1,650 HUF</i>
<i>Antal Blaufränkisch red 2015 – dry</i>	<i>240 HUF</i>	<i>1,800 HUF</i>
<i>Mészáros Cabernet Franc Classic 2015</i>	<i>400 HUF</i>	<i>3,000 HUF</i>
<i>Mészáros Cabernet Sauvignon Classic 2015</i>	<i>400 HUF</i>	<i>3,000 HUF</i>
<i>Mészáros Merlot Classic 2014</i>	<i>400 HUF</i>	<i>3,000 HUF</i>
<i>Mészáros Rosé 2017</i>	<i>320 HUF</i>	<i>2,400 HUF</i>
<i>BG Fekete Leányka 2015</i>	<i>620 HUF</i>	<i>4,650 HUF</i>
<i>BG Királyleányka 2016</i>	<i>460 HUF</i>	<i>3,450 HUF</i>
<i>BG Rosé Cuvée 2016</i>	<i>460 HUF</i>	<i>3,450 HUF</i>

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# Drink list

## *Champagne list*

	<i>Bottle</i>
<i>Asti Cinzano</i>	4,600 HUF
<i>BB dry</i>	2,100 HUF
<i>BB demi-sec</i>	2,100 HUF
<i>BB doux</i>	2,100 HUF
<i>BB champagne – Spumante Muskotály</i>	2,100 HUF
<i>BB champagne – Spumante Rosé – doux</i>	2,100 HUF
<i>Törley Gála – dry</i>	2,100 HUF
<i>Törley Charmant Doux</i>	2,100 HUF
<i>Törley Charmant Rouge Doux</i>	2,100 HUF
<i>Törley Fortuna Doux</i>	2,100 HUF
<i>Törley Talisman – demi-sec</i>	2,100 HUF
<i>Törley Doux non-alcoholic</i>	2,100 HUF

## *Beer list*

<i>Carlsberg (on tap)</i>	<i>0,25 l glass – 415 HUF</i>	<i>0,4 l pint – 660 HUF</i>
<i>Kronenbourg Blanc (wheat beer on tap)</i>	<i>0,25 l glass – 495 HUF</i>	<i>0,5 l pint – 990 HUF</i>
<i>Heineken</i>	<i>0,33 l</i>	<i>420 HUF</i>
<i>Heineken non-alcoholic</i>	<i>0,33 l</i>	<i>420 HUF</i>
<i>Tuborg</i>	<i>0,33 l</i>	<i>420 HUF</i>
<i>Grimbergen (brown ale)</i>	<i>0,33 l</i>	<i>760 HUF</i>
<i>Krusovice</i>	<i>0,5 l</i>	<i>540 HUF</i>
<i>Löwenbrau</i>	<i>0,5 l</i>	<i>420 HUF</i>
<i>Dreher</i>	<i>0,5 l</i>	<i>520 HUF</i>
<i>Beck's</i>	<i>0,5 l</i>	<i>520 HUF</i>

## *Soft drinks*

		<i>Bottle</i>
<i>Coca Cola</i>	<i>0,25 l</i>	<i>320 HUF</i>
<i>Zero Coke</i>	<i>0,25 l</i>	<i>320 HUF</i>
<i>Light Coke</i>	<i>0,25 l</i>	<i>320 HUF</i>
<i>Fanta Orange</i>	<i>0,25 l</i>	<i>320 HUF</i>
<i>Fanta Elderberry</i>	<i>0,25 l</i>	<i>320 HUF</i>
<i>Sprite</i>	<i>0,25 l</i>	<i>320 HUF</i>
<i>Kinley tonic</i>	<i>0,25 l</i>	<i>320 HUF</i>
<i>Kinley mojito</i>	<i>0,25 l</i>	<i>320 HUF</i>
<i>Kinley ginger</i>	<i>0,25 l</i>	<i>320 HUF</i>

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# Drink list

## Bottle

### High-pulp and filtered juices

*Cappy* 0,25 l 340 HUF  
(20% apple, 35% strawberry, 33% pear  
26% sour cherry, 50% multi, 100% orange, 46% peach)

*Fuzetea peach* 0,25 l 340 HUF  
*Fuzetea lemon* 0,25 l 340 HUF

### Mineral water, soda-water

*NaturAqua spring* 0,25 l 260 HUF  
*NaturAqua spring* 0,75 l 650 HUF  
*NaturAqua still* 0,25 l 260 HUF  
*NaturAqua still* 0,75 l 650 HUF  
*Soda-water* 1 l 1 dl 30HUF 300 HUF

### Other drinks

*Bacardi Breezer* 0,275 l 800 HUF  
*Somersby* 0,275 l 600 HUF  
*Hell Energy drink* 0,25 l 420 HUF

### Coffee and tea list

*Espresso* 360 HUF  
*Lungo* 360 HUF  
*Decaf coffee* 360 HUF  
*Cappuccino* 390 HUF  
*Latte* 440 HUF  
*Hot chocolate* 490 HUF

*Pickwick tea (mixed flavour, lemon, sour cherry, blueberry)* 450 HUF  
*Lipton tea (black, green)* 450 HUF

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# Menu

## *Entrées*

<i>Steak tartare</i>	<i>3,490 HUF</i>
<i>Breaded camembert with cranberry sauce</i>	<i>1,990 HUF</i>
<i>Cold foie gras in its fat with red onion</i>	<i>5,900 HUF</i>
<i>Breaded trappista cheese with tartar sauce</i>	<i>1,700 HUF</i>
<i>Mixed cheese plate (trappista, camembert, feta, smoked "Karaván" cheese)</i>	<i>1,290 HUF</i>

## *Soups*

<i>Creamy garlic soup</i>	<i>630 HUF</i>
<i>French onion soup (served in cup)</i>	<i>650 HUF</i>
<i>Chilled fruit soup</i>	<i>690 HUF</i>
<i>Hangover soup</i> <i>(spicy turkey soup with tarragon, cream and mushroom)</i>	<i>990 HUF</i>
<i>Hungarian bone soup, served in cup</i> <i>(available garnishes: liver dumplings, egg, cheese, vermicelli)</i>	<i>650 HUF</i>
<i>Oxtail soup with vermicelli</i>	<i>1,190 HUF</i>

## *Fish*

<i>Hungarian fisherman's soup à la Baja</i>	<i>2,190 HUF</i>
<i>Catfish stew garnished with Hungarian pasta with cottage cheese</i>	<i>2,390 HUF</i>
<i>Hungarian mixed grill with fish</i> <i>(breaded carp and zander fillet, grilled catfish, boiled potatoes with parsley, rice)</i>	<i>3,100 HUF</i>
<i>Grilled carp fillets</i>	<i>1,890 HUF</i>
<i>Breaded carp fillets</i>	<i>1,990 HUF</i>
<i>Zander fillet Orly style</i>	<i>2,190 HUF</i>
<i>Grilled zander fillet</i>	<i>2,750 HUF</i>
<i>Whole roasted zander (10 dkg)</i>	<i>690 HUF</i>
<i>Whole roasted sterlet (10 dkg)</i>	<i>1,990 HUF</i>
<i>Whole roasted trout (10 dkg)</i>	<i>590 HUF</i>

Half portion menu served for 75% of the indicated price. Prices are in Hungarian Forint. VAT included.

# Menu

## **Poultry dishes**

<i>Chicken breast fillet stuffed with dried plum</i>	1,790 HUF
<i>Chicken breast "Jóasszony" style</i> (natural white meat garnished with bacon and onion roasted potatoes)	1,990 HUF
<i>Chicken breast fillet Hawaii style</i> (natural white meat garnished with grilled pineapple and grilled cheese on top)	1,590 HUF
<i>Breaded chicken breast fillet</i>	1,390 HUF
<i>Grilled chicken breast fillet</i>	1,290 HUF
<i>Elizabeth's favourite (grilled chicken breast, tomato, mozzarella)</i>	1,790 HUF
<i>Duck drumsticks garnished with cooked cabbage, onion mashed potatoes and roasted apples</i>	2,390 HUF
<i>Chicken breast Kiev style</i> (breaded breast meat stuffed with cheese seasoned with spices and butter)	1,590 HUF

## **Pork dishes**

<i>Pork cutlet à la Bánffy (with mushroom and bone marrow stew)</i>	1,390 HUF
<i>"Outlaw" bites (roasted potatoes with hot tomato sauce, pork tenderloin medallions, roasted bacon, sausage and fried egg)</i>	2,290 HUF
<i>Braşov style fried pork</i>	1,690 HUF
<i>"Gipsy" roast</i>	1,990 HUF
<i>Cordon Bleu (stuffed with cheese and ham)</i>	1,590 HUF
<i>Hungarian mixed grill (grilled chuck, chicken breast, rib, roasted bacon, steak fries)</i>	2,990 HUF
<i>Giant "Viennese slice" (made of pork fillet)</i>	1,990 HUF
<i>Breaded pork cutlet</i>	1,290 HUF
<i>Cutlet Salzburg style (stuffed with mushroom, cheese and ham)</i>	1,690 HUF
<i>Pork cutlet à la Bakony</i>	1,490 HUF
<i>Head Chef's favourite</i> (grilled chuck garnished with bone marrow and Hungarian ratatouille stew)	1,990 HUF
<i>Bologna style pork cutlet</i>	1,990 HUF
<i>Milan style pork cutlet</i>	1,790 HUF
<i>Pig's knuckles à la Pékné</i> (whole roasted knuckle garnished with onion roasted potatoes)	1,990 HUF

## **Beef dishes**

<i>Budapest style beef tenderloin</i> (natural tenderloin with stew made of mushroom, foie gras, peas and Hungarian ratatouille)	3,490 HUF
<i>Lyon style beef tenderloin (natural tenderloin with roasted onions)</i>	2,990 HUF
<i>Holstein style beef tenderloin (natural tenderloin with fried egg)</i>	3,790 HUF
<i>Rossini style beef tenderloin (natural tenderloin, foie gras, brown sauce with mushroom)</i>	5,190 HUF
<i>Natural beef tenderloin "Udvarmester" style (with herb butter)</i>	3,790 HUF
<i>Beef Stroganoff (tenderloin stew with mushroom, cucumber and cream)</i>	4,890 HUF
<i>Sirloin steak with fried onions</i>	1,990 HUF
<i>Beef stew garnished with Hungarian dumplings</i>	1,990 HUF

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# Menu

## *Serbian dishes*

<i>Ćevapi</i>	1,890 HUF
<i>Džigerica (grilled chicken livers wrapped in bacon)</i>	1,590 HUF
<i>Pljeskavica</i>	1,890 HUF

## *Vegetarian dishes*

<i>Cauliflower Gratin (cooked cauliflower with grilled cheese on top)</i>	1,290 HUF
<i>Breaded cauliflower with tartar sauce</i>	1,290 HUF
<i>Breaded mushrooms with tartar sauce</i>	1,290 HUF

## *Light dishes*

<i>Chicken breast with pineapple and cooked rice</i>	1,590 HUF
<i>Breaded chicken breast made of gluten-free bread flour, garnished with boiled potatoes with parsley</i>	1,690 HUF
<i>Grilled chicken breast garnished with grilled vegetables and sesame seeds</i>	1,290 HUF

## *Pastas*

<i>Spaghetti Bolognese</i>	1,690 HUF
<i>Spaghetti Milanese</i>	1,390 HUF
<i>Spaghetti Carbonara (with bacon, cream and parmesan cheese)</i>	1,490 HUF
<i>Hungarian pasta with cottage cheese and bacon cracklings</i>	890 HUF

## *Special dishes*

<i>Zander steak garnished with brandied shrimp stew</i>	4,290 HUF
<i>Shrimps with cream and spaghetti</i>	1,790 HUF
<i>Rabbit legs with Tokaji wine and mushroom</i>	2,390 HUF
<i>Ossobuco served with mashed potatoes</i>	2,590 HUF

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# Menu

## *Plates*

*Elizabeth plate for two* *7,900 HUF*  
*Cordon Bleu, duck drumsticks, Head Chef's favourite, grilled chicken breast, steak fries, grilled vegetables, cooked rice*

*Vegetarian plate for two* *4,900 HUF*  
*Cauliflower with cheese, breaded mushrooms, breaded cheese, grilled vegetables, steak fries, cooked rice*

## *Kids menus*

*Bence's favourite* *1,690 HUF*  
*Hungarian bone soup with vermicelli, served in cup*  
*Breaded cutlet garnished with mashed potatoes*  
*Pancake*

*Tamara's favourite* *1,690 HUF*  
*Hungarian bone soup with cheese, served in cup*  
*Bologna style pork ribs*  
*Pancake*

*Martin's favourite* *1,690 HUF*  
*Hungarian bone soup with liver dumplings, served in cup*  
*Breaded cheese garnished with rice and peas*  
*Pancake*

*Dominik's favourite* *1,690 HUF*  
*Hungarian bone soup with vegetables and pasta garnish, served in cup*  
*Elizabeth's favourite (grilled chicken breast, tomato, mozzarella)*  
*French fries*  
*Pancake*

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# Menu

## *Sides*

<i>French fries</i>	450 HUF
<i>Spiced steak fries</i>	550 HUF
<i>Onion mashed potatoes</i>	390 HUF
<i>Mashed potatoes</i>	450 HUF
<i>Boiled potatoes with parsley</i>	450 HUF
<i>Potato croquettes</i>	490 HUF
<i>Rösti</i>	390 HUF
<i>Cooked rice</i>	390 HUF
<i>Rice and peas</i>	460 HUF
<i>Grilled vegetables</i>	650 HUF
<i>Hungarian dumplings</i>	390 HUF

## *Sauces*

<i>Blueberry or Cumberland sauce</i>	450 HUF
<i>Brown or Espagnole sauce</i>	400 HUF
<i>Béchamel sauce</i>	200 HUF
<i>Ketchup</i>	150 HUF
<i>Mayonnaise</i>	150 HUF
<i>Tartar sauce</i>	200 HUF
<i>Horseradish sauce (seasoned with vinegar)</i>	200 HUF

## *Salads*

<i>Csaba's favourite salad</i> (Hungarian cabbage salad with red onion, tartar sauce and grated cheese)	750 HUF
<i>Elizabeth's salad</i> (lettuce with tartar sauce, ham and chicken breast)	720 HUF
<i>Greek salad</i> (cucumber, tomato, Hungarian wax pepper, red onion, feta cheese, olives)	790 HUF
<i>Serbian salad</i> (cabbage, cucumber, Hungarian wax pepper, onion)	390 HUF
<i>Hungarian cabbage salad</i>	390 HUF
<i>Tomato salad</i>	520 HUF
<i>Cucumber salad with sour cream</i>	490 HUF
<i>Pickled peppers</i>	390 HUF
<i>Pickles</i>	390 HUF

Half portion menu served for 75% of the indicated price. Prices are in Hungarian Forint. VAT included.

# Menu

## *Desserts*

<i>Somló-style sponge cake</i>	<i>680 HUF</i>
<i>Hungarian chestnut puree</i>	<i>550 HUF</i>
<i>Fruit cup</i>	<i>480 HUF</i>
<i>Boozy fruit cup</i>	<i>890 HUF</i>

## *Pancakes*

<i>Gundel pancake</i>	<i>590 HUF</i>
<i>Jam-filled pancake</i>	<i>350 HUF</i>
<i>Cottage cheese-filled pancake</i>	<i>580 HUF</i>
<i>“Túró Rudi”-filled pancake</i>	<i>690 HUF</i>
<i>Nutella-stuffed pancake</i>	<i>490 HUF</i>
<i>Burgenland style pancake</i>	<i>590 HUF</i>
<i>Cocoa-filled pancake</i>	<i>390 HUF</i>

Half portion menu served for 75% of the indicated price. Prices are in Hungarian Forint. VAT included.