

Starters

- Cold mixed platter** Evidens' special goulash butter, Mangalitza sausage, Mangalitza salami, Pig brawn, Pork belly bacon with paprika, Goose liver terrine, fresh vegetables 5 950 Ft
- Beef tartare from grey cattle** fresh vegetables 5 950 Ft
- Pancakes Hortobágy style** chicken meat, paprika sauce 3 950 Ft
- Hungarian letcho** home-made sausage, baked in a clay pot 3 950 Ft
- Handmade buffalo mozzarella** basil pesto, cherry tomatoes 3 950 Ft
- Caesar salad with chicken breast** shrimps (+ 3,5 €) 3 950 Ft

Soups

- Goulash soup** grey cattle, pinched noodles 1 950 Ft
- Hungarian Meat soup** grey cattle, vermicelli 1 850 Ft
- Cream of asparagus soup** goat feta cheese, pistachio pesto 1 850 Ft
- Fisherman's soup** 2 550 Ft

Prepared at your table

- Grey cattle tenderloin goulash stew** yogurt, dill, bacon, Roquefort, red onions, small dumplings 8 950 Ft
- Chicken stew in paprika sauce** egg dumplings 5 950 Ft

Hungarian main courses

- Classic stuffed cabbage** sour cream, a crown of bacon 5 950 Ft
- Pork tenderloin Hungarian style** Letcho mixed with roast potatoes 5 950 Ft
- Hungarian roasted goose liver** fresh letcho, crispy potatoes 9 900 Ft
- Lamb shank Bonne Femme** pearl onions, ham, green peas, mushrooms 7 950 Ft
- Venison goulash stew** yogurt, dill, bacon, Roquefort, red onions, small dumplings 6 950 Ft
- Evidens duck platter** crispy duck leg, rosé duck breast, roasted duck liver, mashed potatoes with onion, braised cabbage 8 700 Ft
- Classic beef tenderloin Budapest style** goose liver, green peas, letcho, bacon, crispy roast potatoes 9 900 Ft

Platters

- Mixed Evidens platter for 2 persons** (stuffed cabbage, venison stew Hungarian style, Hungarian-style pork fillet, beef tenderloin Budapest style), home-made potatoes, dumplings Evidens style 2018, assorted pickles from Tarpa 15 950 Ft

Evidens Specialities

- Roasted pullet breast** green asparagus, rucola, handmade buffalo mozzarella, home-made pesto, roasted vegetables 5 950 Ft
- Beef tenderloin Mr. Magyar's style** mushrooms, goose liver, bacon, crispy cheese, potatoes 10 900 Ft
- Venison tenderloin fillet "Kedvessy" style** yogurt, dill, bacon, Roquefort, red onions, small dumplings 12 900 Ft
- Beef tenderloin fillet Wellington** green asparagus, espagnole sauce 9 950 Ft
- Breaded Mangalitza ribs** roasted parsley potatoes and leavened pickles 6 950 Ft
- Porterhouse steak (600 g)** green asparagus with bacon, pepper sauce, home made french fries 11 900 Ft
- Roast Gipsy Style confit** Mangalitza spare rib, roasted parsley potatoes 6 950 Ft
- Mangalitza Ribs baked in home made barbeque sauce** smoked mashed potatoes, home made coleslaw 6 950 Ft
- Salmon fillet Kárpáti style** mashed potatoes, spinach, goat cheese 6 950 Ft
- Breaded pike-perch "Udvarmester" style** goulash butter, roasted parsley potatoes 5 950 Ft

Vegetarian meals

- Paprika-seasoned mushroom stew** egg dumplings 3 950 Ft
- Hungarian Letcho baked in a clay pot** 3 950 Ft
- Green asparagus baked in a clay pot** buffalo mozzarella, mushroom 4 950 Ft
- Al dante spaghetti** roasted vegetables, parmesan 3 950 Ft

Salads

- Cabbage salad** 1 200 Ft
- Cucumber salad with sour cream** 1 300 Ft
- Tomato salad** 1 200 Ft
- Crunchy lettuce roquefort dressing** 1 200 Ft
- Mixed salad with vinaigrette for 2 persons** 2 950 Ft
- Leavened pickles** 1 200 Ft

Desserts

- Sponge cake Somló style** 1 850 Ft
- Orange cheesecake** fresh passion-fruit 1 850 Ft
- Ice cream sundae** whipped cream 1 850 Ft
- Cup cream of Dobos Cake Evidens style** 1 850 Ft
- Strawberry tiramisu** Mango and coffee (Jamaican Blue Montain) sauce 1 850 Ft