

KACSA RESTAURANT

MENU



COLD APPETIZERS

Avocado stuffed with Yoghurt and Chive-flavoured	
Shrimp Salad with Toast	4 650.-
Cold Goose Liver in its own Fat with Onion and fresh Vegetables	7 760.-
Mozzarella with Tomato, fresh Basil and Olives	3 520.-
Selection of Hungarian Appetizers	5 580.-
Smoked Ham of Deer with Home Made Pickled Cheese	5 310.-

SOUPS

Vegetable Cream Soup of the Season	2 200.-
Traditional Fish Soup	3 590.-
Goulash Soup	3 590.-
Tomato Soup	2 200.-
Pheasant Consommé with	
Potato Puff Stuffed with Purée of Pheasant	3 190.-

HOT APPETIZERS

Blinis with Caviar of Salmon,	
Served with Chopped Onion and Sour Cream	6 950.-
Duck in Strudel with Dill and Paprika Sauce	4 220.-
Grilled Goat Cheese with Fine Herbes on Bed of Lettuce	5 350.-
Escargot in its own Shell with Garlic Toast	5 550.-
Grilled Frog Legs on a Bed of Vegetables in White Wine	5 750.-
Traditional Stuffed Peppers	4 120.-
Grilled Porcini Mushroom with Cognac Sauce and Rice	5 650.-

SALADS

Tomato Salad with Celery	2 460.-
Lettuce with Herb Dressing	2 460.-
Traditional Shopska Salad	3 420.-
Seasonal Mixed Salad	2 780.-

CHEESE

Hungarian Cheese Plate	5 650.-
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VEGETARIAN

Tomato Ragout stuffed Aubergine topped with Cheese	4 830.-
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PASTA DISHES

Spaghetti alla Carbonara	4 250.-
Creamy Four Cheese Sauce Penne with Broccoli	4 400.-
Duck Breast confit with Wild Mushroom Penne	
and Parmesan Cheese	5 580.-
Spaghetti Bolognese	4 990.-
Tomato-Garlic Spaghetti with Parmesan Cheese	3 790.-

DUCK SPECIALITIES

Duck Tisza Style with Letcho	8 250.-
Homestyle Crispy Duck with Steamed Cabbage and Onion Potato	7 950.-
Crispy Duck with Sour Cherry or Chestnut, or Orange Sauce	7 950.-
Wild Duck Stuffed with Plums	
and Cinnamon-flavoured Plum Sauce	8 180.-
Duck Plate	9 300.-
Duckbreast Rozsnyai Style	8 100.-
Moultard Duckbreast with Mashed Apple and Goat Cheese	7 650.-
Favourite Duckbreast of Chef stuffed with	
Feta and spicy Paprika with Dijon Mustard Sauce	8 490.-

GREY CATTLE DISHES

These dishes are exclusively made of Hungarian grey cattle which is bred on the lowlands of Hortobágy and has the highest qualification all over the world.	
Traditional Goulash of Hungarian Grey Cattle Village Style	
with “Tarhonya” - Hungarian Egg Barley	7 880.-
Hungarian Grey Cattle Steak in Kékfrankos Pearl Onion Sauce,	
Served on Home Made Potato Scone, with Vegetables	12 700.-
Chateaubriand with Chive Sauce	24 200.-

FISH DISHES

Fish-Plait from Salmon and Pike-Perch	
with Creamed Crayfish Potatoes	7 180.-
Salmon Steak with Buttered Leek Sauce	7 600.-
Grilled Pike-Perch Fillet with Lemon Sauce and Vegetables	6 990.-

GAME DISHES

Braised Venison Stew in Red Wine Sauce with Wild Mushrooms	8 280.-
Deer Steak with Strawberry or Porcini Sauce	12 700.-
Leg of Deer Hunter style with Bread Dumplings	7 950.-
Roasted Pheasant in a Wrapper	
with its own Gravy of Pan Drippings	8 380.-

MAIN COURSES

Homestead Chicken “Paprikás” with (spatzel) Dumplings	6 680.-
Cheese crusted Chicken Breast with Gratin Potatoes	6 920.-
Grilled Goose Liver and Apple with Cumberland Sauce	10 600.-
Grilled Goose Liver layered with Wild Mushrooms	
in Tokaj Wine Sauce and Chestnut stuffed Potato Fritters	11 700.-
Roasted Pork Tenderloin with Lecsó on a Bed of Potatoes	7 310.-
Classic Hungarian Stuffed Cabbage	6 990.-
Rosemary roasted Rack of Lamb with Gratin Potatoes,	
Green Beans and Confit Garlic	11 500.-
Sirloin Steak of Beef Budapest Style	11 500.-
Beef Stew Stroganoff Style with Potato Puffs and Rice	9 890.-