

Dear Guests!

We warmly welcome you to this story telling house that was opened for the first time in the spring of 1899 by the hardworking and hospitable Kéhli family. Kéhli mama's personality became a concept and her legendary stories and secrets are kept by this house. During the last 120 years it has become a pub from a winery and then the famous restaurant lived through the nationalization, still during the change of regime it survived thanks to the new owner, the Cecei family.



This old building, surrounded by a few other similar aged houses, conserves a small part of the past of what Óbuda used to be once upon a time, its romantic ambience, rickety houses, trading workshops, small shops, where writers, painters, artists and craftsmen lived together in peace regardless their Hungarian, Jewish or Swabian origin. Gyula Krúdy still nestles and charms us with his beautiful words among these walls.



Time is flying and it has already been 30 years that our father Tibor Cecei-Horváth, the bohemian head of the family, the tavern-keeper, poet, considered to be the last Hungarian gentry, reopened the restaurant. Today he is already above the clouds, with a glass of wine in his hands, watching how his children and grandchildren- your current hosts- succeed in life. Dear Guests, I ask you to visit our 120 year old house often and bring everyone, that apart from the joy of food, the benefit of exquisite Hungarian cuisine, and the pleasure of our extensive wine cellars, desires hospitality, time travel and music, entrusting themselves with the little pleasures of life. to bring their soul back to life.

I wish you bon appetite and a wonderful experience together with my family and colleagues:

The Cecei Family

Soups in a cup

- | | |
|---|--------|
| 1. <i>Beef broth with chicken liver dumpling, vegetables (LF)</i> | 1900.- |
| 2. <i>Pheasant clear soup with quail egg (LF)</i> | 2000.- |
| 3. <i>Spotted bean soup with sour cream</i> | 1900.- |
| 4. <i>Fisherman's soup with green paprika (LF, GF)</i> | 1900.- |
| 5. <i>Goulash soup (LF, GF)</i> | 1900.- |
| 6. <i>Seasonal soup</i> | 1900.- |

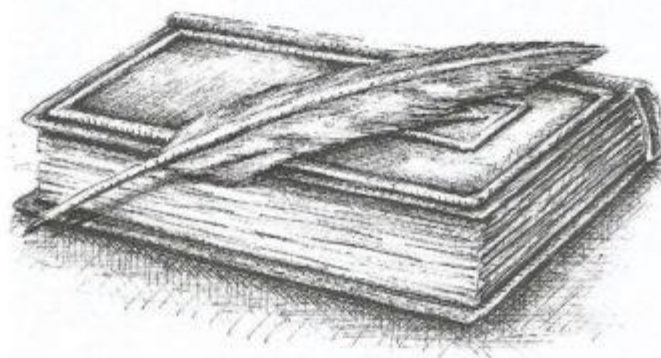
Soups served in a small red pot

- | | |
|--|------------------|
| 7. <i>Fisherman's soup of carp from Óbuda (LF, GF)</i> <i>(with catfish fillet)</i> | 3400.- 5900.- |
| 8. <i>Eduard's beansoup with smoked knuckle of pork</i> <i>Eduard chef materialized the dishes that the old gentry once dreamt about. Made with traditional spices, excellent quality of knuckle, spotted beans, red pepper and hungarian sour cream.</i> | 3400.- |
| 9. <i>Goulash soup (LF, GF)</i> | 3400.- |
| 10. <i>Hot-pot with beef, vegetables and chicken liver dumpling</i> | 3400.- |
| 11. <i>Hot-pot with marrow bone (LF)</i> <i>In this famous pot juicy beef is being cooked based on a secret recipe with spices, tasty vegetables, and a real peacetime marrow-bone. We serve it with toast and garlic.</i> | 5300.- |



Cold appetizers

- | | |
|---|----------|
| 12. Raw beef tartare with marinated egg and caper (LF) | 5900.- |
| 13. Hungarian peasant platter with homemade bacon, ham, and sausage (LF, GF) | 4900.- |
| 14. Cold goose liver served in its own fat and seasonal fruits (LF) | 11.500.- |
| 15. Vegetarian taster platter (Paprika stuffed with spicy sheep's cottage cheese, tomatoes filled with eggplant cream, goat cheese, paprika cream) (V, GF) | 4500.- |

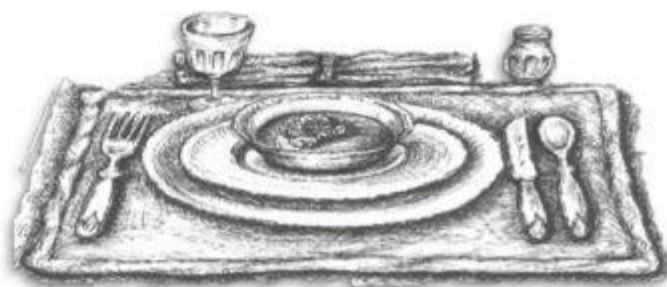


Hot appetizers

- | | |
|---|--------|
| 16. „Tafelspitz“ boiled beef with root vegetables (GF) | 3900.- |
| 17. Pancake „Hortobágy“ style (filled with pork meat, paprika sauce and sour cream, 1 piece) | 2200.- |
| 18. Marrow bone with toast and garlic (LF) | 2200.- |

One-course meals

- | | |
|---|--------|
| 19. <i>Strapatschka</i> with sheep curd and bacon | 3900.- |
| 20. Camembert fried in breadcrumbs, stuffed with crushed walnut garnished with rice and blueberry jam (V) | 3900.- |
| 21. Hungarian ratatouille (LF, GF) (stewed tomato, onion and paprika) | 3500.- |
| -with egg | 3700.- |
| -with egg and sausage | 3900.- |
| 22. Salty cottage cheese pasta with sour cream | 3700.- |
| 23. Hungarian cabbage stew with bratwurst(GF) | 4500.- |



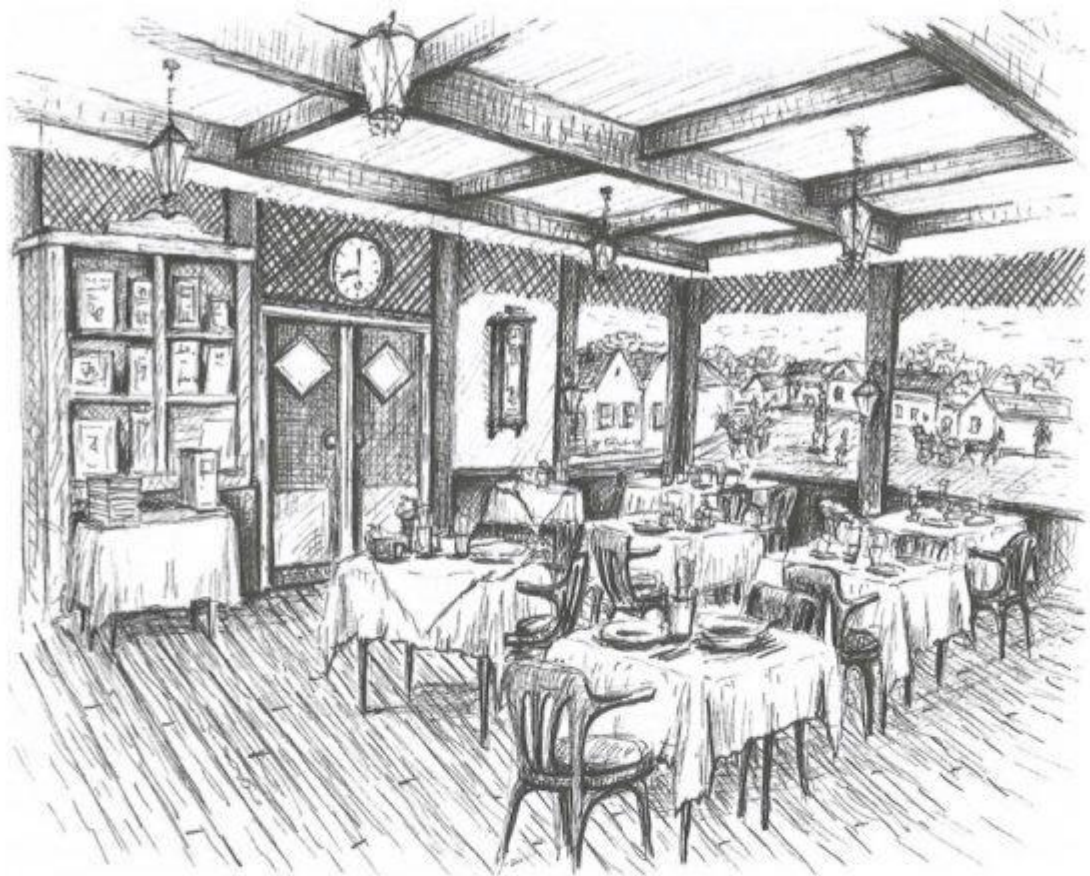
Fish dishes

- | | |
|---|-----------|
| 24. Deep-fried whole pike-perch with rocket salad and garlic mayo | 200.-/dkg |
| 25. Catfish stew with cottage cheese and pasta | 6500.- |
| 26. Catfish slices fried in breadcrumbs with mayonnaise and potato | 6500.- |
| 27. Carp fillet fried in breadcrumbs, vinegary potato salad | 4900.- |
| 28. Uncle Pista's fish (GF) (pikeperch fillet fried in butter, with mushroom and garlic) | 6500.- |

Uncle Pista, together with the jolly owner of this restaurant, has been tasting the fiery white wines of the region for four long decades, in the meantime listening to both the sad and merry songs that are a tradition of the area. Apart from this experience, they also share a devotion for the joys of the stomach - and we can thank this gastronomic affection for this delicious fish dish made by Master Eduard according to the secret instructions of Pista Takács.

Poultry dishes

29. *Chicken leg fried in breadcrumbs served with peach compote and peas & rice (L,F)* 5100.-
30. *Chicken paprikash with dumplings* 5100.-
31. *3-cheese chicken in bacon with fresh salad* 5800.-
32. *Baked goose leg with steamed cabbage and mashed onion-potatoes (L,F, GF)* 6600.-
33. *Grilled goose liver with garlic, steamed apple and mashed potatoes (GF)* 10900.-



Pork dishes

34. *Hungarian style pork medallions with potato chips (LF, GF)* 5300.-
35. *Esztike Lévai's stuffed cabbage (GF)* 5300.-
On the night when the keeper of this restaurant was born, his mother, Esztike Lévai, had a fine meal of stuffed cabbage, which was left over from the time of the last pig-feast and had obviously been warmed up several times. In this dish there was the knuckle, the ears, and the tail of the pig as well. It was very spicy, as a great deal of red paprika, marjoram and Hungarian pepper were added. The feast was so good for the mother's stomach that Mr. Cecei was born a whopping 5 kgs, and he has continued to grow to this day, until he now has expanded to weigh over 100 kilograms. Esztike Lévai had been cooking her dish for a long time, and Master Eduard - our chef - learned from her how to perfect this dish so that nice and well-fed babies continue to be born.
36. *Roast á la Barosov (LF, GF)* 5300.-
37. *Pork medallions with Tokaji wine and blue-cheese sauce with hash-browns* 5300.-
38. *Pork knuckle a'la Pékéné* 5900.-
39. *Uncle Fidó's „bear-paw” from Magyarkút (LF, GF)* 5900.-
The white-haired old gentleman who used to be rather well-known for his amorous affairs nowadays dazzles the fair ladies with his barbecuespickled with forest herbs. According to his credible story, he took the measurement of the meat slice from a Transylvanian brown bear's paw. Luckily, in one of his vulnerable moments he gave away the special recipe. This is why you can enjoy this dish even now, enhanced with golden potatoes and homemade pickles.

Beef dishes

40. *Beef goulash with red wine served egg barley (LF)* 5200.-
41. *Fillet steak slices in Stroganoff style, served with jasmine rice* 5900.-
42. *Transylvanian steak filled with ham, bacon and mushroom with garlic-chive hash-browns* 6900.-
43. *Sirloin steak with fried onions (LF, GF)* 5900.-
44. *Steak fillet Rossini style (LF)* 10900.-
45. *Chateaubriand, grilled vegetables and rosemary potatoes(LF, GF)* 11.900.-

Veal dishes

- | | |
|---|--------|
| 46. Veal foot fried in breadcrumbs served with jasmine rice and tartare sauce | 5900.- |
| 47. Veal paprikash with dumpling | 5300.- |
| 48. Wiener schnitzel served with potato salad (LF) | 5500.- |
| 49. Veal fillet stuffed with prunes and goose liver fried in breadcrumbs, served with mashed potatoes | 8900.- |

Lamb and game dishes

- | | |
|--|--------|
| 50. Lamb goulash made with the bones, served with salty boiled potatoes (LF, GF) | 5400.- |
| 51. Lamb thigh baked with tarragon, sheep curd dumpling | 6900.- |
| 52. Hunter's stew deer bread-dumplings | 6200.- |

Mixed steak dishes

- | | |
|--|----------|
| 53. Mixed steaks of Transylvania on a wooden plate (roasted steak, chicken and veal, sausage and bacon) (LF, GF) | 7900.- |
| 54. Mr. Krúdy's plate for two people (roasted goose, pork knuckle) | 11.900.- |
| 55. Hungarian gourmand dish for 3 people (pork tenderloin, goose liver, steak) (LF, GF) | 18.900.- |

Salads and pickles

- | | |
|---|--------|
| 56. Fresh mixed salad (V, LF, GF) | 2200.- |
| - with roasted chicken slices (LF, GF) | 3000.- |
| - with roasted beef slices (LF, GF) | 3500.- |
| - with roasted goat cheese (V, GF) | 3600.- |
| 57. Cucumber salad with sour cream (V, GF) | 1200.- |
| 58. Cabbage salad (V, LF, GF) | 1100.- |
| 59. Homemade pickles (V, LF, GF) | 1100.- |
| 60. Tomato salad with blue cheese sauce (V, LF, GF) | 1200.- |
| 61. Pickled cucumber (V, LF, GF) (seasonal) | 1300.- |

Desserts

- | | |
|---|--------|
| 62. <i>Vanilla custard with egg-mousse (V)</i> | 1600.- |
| 63. <i>Poppy seed bread pudding with vanilla sauce</i> | 1900.- |
| 64. <i>"Somlói galuska" - sponge cake with chocolate and vanilla cream (V)</i> | 2100.- |
| 65. <i>Pancake "Gundel" (walnut cream & chocolate sauce) in rum flame (1 piece) (V)</i> | 1200.- |
| 66. <i>Sweet cottage cheese balls covered with almond shavings (V)</i> | 1800.- |
| 67. <i>Chestnut puree with whipped cream (V)</i> | 1500.- |
| 68. <i>Fried Banana with honey with walnut and honey</i> | 1800.- |
| 69. <i>Gluten-, lactose- and sugarfree cake</i> | 2100.- |
| 70. <i>Cheese variations (sheep cheese, blue cheese, camembert, sheep curd)</i> | 4700.- |

For the small ones

- | | |
|---|--------|
| 71. <i>Beef broth with chicken liver dumpling / noodles / vegetables (L,F)</i> | 1900.- |
| 72. <i>Chicken breast slices fried in sesame seed and breadcrumbs (with your choice of side dish) (L,F)</i> | 2600.- |
| 73. <i>Crunchy fish fingers (with your choice of side dish) (L,F)</i> | 2600.- |
| 74. <i>Pancake (1 piece)</i> | 900.- |
| -cocoa | |
| -apricot/blueberry jam | |
| -sweet cottage cheese | |
| 75. <i>Ice cream</i> | 500.- |
| -chocolate | |
| -strawberry | |
| -vanilla | |
| -lemon | |



Drinks

Aperitifs

Martini vermut (bianco, dry)

Campari

Bacardi rum

Tequila

Gordon's Gin

Absolut vodka

Beluga vodka

100ml

1800.-

1800.-

5cl

2000.-

2000.-

2000.-

2000.-

3800.-

Cocktails and long drinks

Frozen Daiquiri

Pina Colada

Strawberry Colada

White Russian

Hugo

Sex on the beach

Godfather

Aperol Spritz

Tequila Sunrise

Margarita

Campari orange

Bloody Mary

Martini cocktail

Kir Royal

"Pusta" cocktail

Gin Fizz

Long Island ice tea

Mojito

2400.-

2700.-

2900.-

2900.-

2900.-

2900.-

2900.-

2900.-

2900.-

2500.-

2900.-

2400.-

2200.-

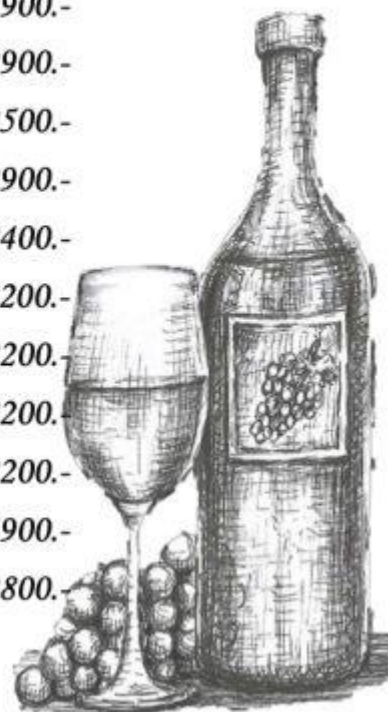
2200.-

2200.-

2200.-

4900.-

2800.-



Alcohol free cocktails

| | |
|------------------------------|--------|
| <i>Strawberry Joy</i> | 1800.- |
| <i>Virgin Mojito</i> | 1800.- |
| <i>Virgin Colada</i> | 1800.- |
| <i>Safe sex on the beach</i> | 1800.- |

Bitters

| | |
|----------------------------|--------|
| <i>Zwack unicum (5cl)</i> | 1900.- |
| <i>Unicum plum (5cl)</i> | 1900.- |
| <i>Underberg (2 cl)</i> | 2400.- |
| <i>Jagermeister (4 cl)</i> | 1900.- |

For whisky lovers

| | |
|---|--------|
| <i>Chivas Regal</i> | 2700.- |
| <i>Ballantine's Gold Seal (12 year old)</i> | 2700.- |
| <i>Jameson</i> | 2700.- |
| <i>Glenfiddich</i> | 3500.- |
| <i>Jack Daniel's</i> | 2700.- |

For beer drinkers

Draught beer

| | |
|-----------------------|--------|
| <i>DREHER Classic</i> | |
| <i>Glass (0,3 l)</i> | 800.- |
| <i>Mug (0,5 l)</i> | 1400.- |

| | |
|---------------------------|--------|
| <i>H&B wheat beer</i> | |
| <i>Glass (0,3 l)</i> | 900.- |
| <i>Mug (0,5 l)</i> | 1500.- |

| | |
|------------------------|--------|
| <i>Pilsner Urquell</i> | |
| <i>Glass (0,3 l)</i> | 900.- |
| <i>Mug (0,5 l)</i> | 1500.- |

Bottled beer

| | |
|-------------------------------|--------|
| <i>Dreher Bak</i> | 1200.- |
| <i>Dreher 24 Alcohol Free</i> | 1100.- |
| <i>Paulaner Münchner Hell</i> | 1700.- |
| <i>Kingswood Cider</i> | 1600.- |
| <i>Heineken</i> | 1600.- |

Mineral water

| | |
|--|--------|
| <i>Natur aqua.</i> | |
| <i>(0,33 l)</i> | 600.- |
| <i>(0,75 l)</i> | 1200.- |
| <i>Soda water (1 l)</i> | 850.- |
| <i>Thoreau filtered water (0,75 l)</i> | 900.- |

Refreshments and fruit juices

| | |
|--|----------|
| <i>Coca-cola, Coca-cola light, Zero</i> | 700.- |
| <i>Fanta, Ginger, Tonic-water</i> | 700.- |
| <i>Orange, Pineapple, Apple, Tomato, Peach juice</i> | 700.- |
| <i>Ice tea with lemon or peach</i> | 700.- |
| <i>Home made syrups</i> | 300.-/dl |

Fresh lemonade variations

(citrus, elderflower, strawberry)

| | |
|--------------|--------|
| <i>Glass</i> | 1500.- |
| <i>Jug</i> | 2800.- |



Our offer after dinner

| | |
|----------------------|----------|
| <i>Martell VSOP</i> | 4500.- |
| <i>Martell XO</i> | 18.000.- |
| <i>Hennessy Vs</i> | 3500.- |
| <i>Amaretto</i> | 2400.- |
| <i>Ararat brandy</i> | 2400.- |
| <i>Bailey's</i> | 2700.- |

Tea and Coffee-garden

| | |
|-----------------------------|---------------|
| <i>Espresso</i> | 700.- |
| <i>Decaff coffee</i> | 700.- |
| <i>Cappuccino</i> | 800.- |
| <i>Melange</i> | 900.- |
| <i>Irish coffee</i> | 2900.- |
| <i>Bailey's coffee</i> | 2900.- |
| <i>Ice coffee</i> | 2200.- |
| <i>Dilmah tea</i> | 600.-/tea bag |
| <i>Tea for 2 Ronnefeldt</i> | 1200.- |

