



TANYACSÁRDA

Csárda Menu

Welcome offer: Hungarian flaky crackling scone 400.-

❖ Appetizers ❖

1. Cold goose liver terrine (100 g) served with apple and mayonnaise vitamin salad,	6.800.-
fresh seasonal vegetables and toast*	
2. Tatar beefsteak (150 g) with fresh vegetables, butter and toast*	6.990.-
3. Pancake filled with meat a'la Hortobágy (2 pieces)	2.990.-

❖ Soups ❖

4. Meat soup Chef style (pork, vegetables, soup pasta)	~ served in a bowl (0,5 l)	2.050.-
	~ served in a cup* (0,3 l)	1.450.-
5. Meat soup with liver dumplings and vegetables	~ served in a bowl (0,5 l)	2.150.-
	~ served in a cup* (0,3 l)	1.500.-
6. Pork ragout soup a' la Mizse with sour cream and lemon	~ served in a bowl (0,5 l)	2.580.-
	~ served in a cup* (0,3 l)	1.800.-
7. Jókai bean soup	~ served in a kettle (0,5 l)	2.580.-
	~ served in a cup* (0,3 l)	1.800.-
8. Kettle-goulash with homemade nipped pasta	~ served in a kettle (0,5 l)	2.580.-
	~ served in a cup* (0,3 l)	1.800.-
9. Venison ragout soup with forest mushrooms	~ served in a bowl	2.780.-
	~ served in a cup*	1.950.-
10. Garlic cream soup with cheesy breadsticks	~ served in a cup*	1.790.-



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❖ Specialities of the Hungarian cuisine ❖

11. In oven roasted goose liver served with crispy onion rings, fried potatoes	12.900.-
12. Roasted duck with stewed cabbage and fried potatoes* <i>(oven roasted half duck)</i>	6.450.-
13. Catfish paprikash with flap mushroom and cottage cheese pasta, served in a pan	6.120.-
14. Hungarian pork tenderloins with fried potatoes <i>(grilled pork tenderloins with Hungarian ratatouille - Hungarian dish made of stewed onion, tomato and paprika)</i>	5.790.-
15. Knuckle of pork roasted in oven on its skin with onion potatoes, served in a pan	5.250.-
16. Roast a'la Brasov made from pork tenderloin <i>(dish of diced pork and fried potatoes with lots of garlic)</i>	5.450.-
17. Grey cattle beef ragout with mushroom, served with napkin dumplings	6.250.-
18. Beef stew braised in red wine with small dumplings, served in a kettle as Géza Hofi requested it	5.050.-
19. Tripe stew with salted potatoes, served in a kettle	4.590.-
20. Uncle Bessenyei's cottage cheese pasta with cracklings	3.450.-

❖ Children's favourite ❖

21. Breaded chicken breast with French fries and bottled peach*	2.600.-
22. Breaded „teddy bear” processed cheese with French fries and bottled peach*	2.600.-

❖ Platters ❖

23. Chef platter for two people <i>(beer-battered pike-perch, breaded chicken breast stuffed with cheese and ham, in oven roasted pork knuckle with skin, spicy grilled pork slices, breaded Camembert cheese, breaded mushrooms, steamed vegetables, fried potatoes, parsley potatoes, steamed rice, mushroom sauce a'la Bakony and tartar sauce)</i>	17.200.-
24. Cottage platter of plenty for two people <i>(chicken breast strips in cornflakes coat, grilled chicken thigh fillet, in oven roasted pork knuckles with skin, breaded pork loin fillet stuffed with smoked cheese and smoked pork collar, spicy grilled pork slices, mini robber steak, breaded Gouda cheese, breaded mushrooms, steamed vegetables, fried potatoes, parsley potatoes, rice and peas, mushroom sauce a'la Bakony and tartar sauce)</i>	18.900.-
25. 'Mizse' platter* <i>(whole roasted trout, in oven roasted half duck, chicken breast strips in cornflakes coat, breaded pork collar with garlic sour cream and smoked cheese, breaded zucchini,</i>	18.900.-



Vegetarian and light meals

26. King crabs in creamy sauce with homemade tagliatelle and baby spinach	5.350.-
27. Breaded Gouda cheese served with fried potatoes, steamed rice and tartar sauce	4.490.-
28. Vegetarian feast served with steamed vegetables, steamed rice and tartar sauce <i>(grilled Camembert cheese, mushrooms a'la Parisian, breaded zucchini, breaded cauliflowers)</i>	5.150.-

♪ Fish dishes ♪

29. Grilled salmon fillet with basil and sun-dried tomato homemade pasta	6.850.-
30. Grey catfish fillet fried in golden breadcrumbs with homemade mayonnaise potato salad	6.350.-
31. Pike-perch fillet (250 g) roasted on its skin with green salad with olive oil*	6.450.-
32. Whole roasted trout with grilled vegetables and citrus herb butter*	5.850.-

♪ Poultry dishes ♪

33. Confit duck thighs with mashed potatoes	7.690.-
34. Crispy duck liver slices in Viennese-coat with classic rice and peas, tartar sauce	4.950.-
35. Apple chicken breast fillet with Camembert cheese au gratin served with croquettes and steamed rice	5.850.-
36. Breaded chicken breast stuffed with cheese and ham, served with fried potatoes, rice and peas	5.650.-
37. Grilled chicken thigh fillet with salad and blue cheese yogurt dressing	4.850.-

♪ Pork dishes ♪

38. Csarda owner's Favourite * <i>(grilled goose liver slices, grilled pork ribs, mushroom sauce a'la Bakony, fried potatoes, steamed rice)</i>	8.550.-
39. Brothers-in-law's Favourite with fried potatoes and pepper sauce* <i>(spicy grilled pork slices, in oven roasted pork knuckles with skin, steak, fried egg)</i>	8.450.-
40. Giant fillet mignon of pork (200 g) in Viennese-coat served with fried potatoes, homemade mixed pickles*	5.990.-
41. Grilled tenderloin with forest mushroom gnocchi	5.790.-
42. Roast meat a' la Gipsy rich in garlic, served with fried bacon and rustic roasted potatoes with skins	5.850.-
43. Pork collar in crispy coat with garlic sour cream, smoked cheese and fried potatoes	5.650.-
44. Pork collar steak with mustard sauce, served with rustic baked potatoes with skins and crispy breaded onion rings *	5.850.-

45. Breaded pork loin fillet stuffed with marrow served with fried potatoes and steamed rice	5.650.-
46. Breaded fillet of pork loin stuffed with smoked pork collar and smoked cheese served with fried potatoes and steamed rice	5.850.-



⇒ Beef dishes ⇲

47. Beef tenderloin steak served with fried egg, rustic skin-on potatoes and Lyon-style onions **10.900.-**
We can prepare the tenderloin in any other way according to our guests' request
(Budapest style, Rossini style etc.).
Please consult with our waiter when ordering!

48. Rib-Eye steak with truffle potato gratin and colorful pepper sauce* **9.100.-**
49. Classic onion roast with Angus sirloin and steak potatoes* **7.800.-**

❖ Salads ❖

50. Fresh vegetables with blue cheese yogurt dressing	1.750.-
51. Colourful mixed salad* <i>(tomato salad, cucumber salad, coleslaw, pickles from the market)</i>	1.650.-
52. Tomato salad with onion dressing*	1.550.-
53. Cucumber salad*	1.550.-
54. Cucumber salad with sour cream*	1.650.-
55. Coleslaw*	950.-
56. Homemade farm salad* <i>(white slaw with onion, carrot, pritamin pepper and cucumber)</i>	990.-
57. Pickled cucumber*	950.-
58. Pickles from the market* <i>(mildly spicy)</i>	950.-
59. Pickled apple paprika* <i>(spicy)</i>	950.-

☞ Desserts ☚

60. Flambéed milk pie with apricot jam and bottled apricots	1.650.-
61. Pancakes filled with poppy seeds served with hot sour cherry sauce	2.250.-
62. Pancakes filled with cinnamon and apple served with vanilla sauce	2.250.-
63. Pancakes as you wish: filled with cocoa, homemade apricot marmalade, cinnamon (1 piece)* filled with nutella, cottage cheese (1 piece)*	590.- 720.-
64. Homemade floating islands*	1.950.-
65. Sponge cake a' la Somló served in a cup*	1.790.-
66. Cake with poppy seeds and apple /gluten-free, dairy-free and sugar-free. 2 pieces/	2.500.-

We can prepare only whole portion of the () marked dishes.*

The menu card is valid from 31st January 2026.

Small portions are 70% of the menu price.

Please ask the waiter for our menu card with allergens.

We charge an extra packaging fee - upon the size of the box.

Cup for sauces 80.-, Small plastic box 120.-, Foam container 200.-,
0,8 l box 250.-, 1,2 l box 250.-, 1,5 l box 350.-, 2,5 l box 350.-, 3,5 l box 450.-, 4,5 l box 550.-,
Foam tray little one 600.-, medium/bigger one 700.-

In our restaurant there is no extra charge for serving.

Our prices are in HUF and include VAT.

Lilla Sándorné Gömöri

Business Manager

Attila Kovács

Executive Chef
master chef