



Menu

Véndiófa
csárda



Apetizers

1. **Steak tartare with fresh vegetables and toast** 2750,-
2. **Variations of goose liver** 2750,-
3. **Catfish greaves with red onion** 1850,-

Soups

4. **Hungarian pork soup Hajdúság style with grated noodles** 1050,-
5. **Chicken broth Újháza style with screw shaped noodles** 1050,-
6. **Liver dumpling soup with vegetables** 1050,-
7. **Creamy onion soup in a cob** 1150,-
8. **'Follow me lads' soup in a cob** 1350,-
chicken, vegetables, tarragon, dill, lemon, cream
9. **Bean goulash with smoked pork knuckles** 1200,-
10. **Jókai bean soup** 1300,-
smoked pork knuckles, sour cream, fried sausage slices
11. **Goulash made in kettle** 1450,-
with beef
12. **Catfish soup** 1850,-
13. **Catfish soup korhely style** 1950,-
lemon, sour cream, mustard
14. **Strawberry cream soup with ice-cream and whipped cream** 1050,-
seasonal

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Ready-made dishes

15. **Stuffed cabbages Véndiófa style** 2250,-
sweet cabbage, with smoked pork knuckles
16. **Lamb stew with parsley potatoe** 2650,-
17. **Beef stew with dumplings** 2550,-
18. **Tripe stew with parsley potatoe** 2450,-
on demand with pork brain + 200,- Ft, or smoked pork knuckles + 300,- Ft

Noodle dishes

19. **Noodles with cottage cheese and home made pork cracklings** 1450,-
20. **Noodles with Eve's cheese and toastes smoked pork knuckles** 1750,-
21. **Ripped noodles toasted with pork cracklings** 1250,-

Vegetarian and light dishes

22. **Vegetarian dish for one person** 2750,-
crispy fried chees, cheddar cheese in black coat, grilled goat cheese, roasted vegetables, jasmine rice, Hollandaise sauce with herbs
23. **Hash brown potatoe with cheese and garlic sour cream** 1450,-
24. **Hash brown potatoe stuffed with vegetables** 2550,-
aubergine, courgette, carrot, mushroom, red onion, fried with grated cheese, served with fresh salad and spicy sauce
25. **Grilled goat's cheese, with red wine cranberry pear and grated sweet potatoes** 2600,-
26. **Camembert cheese rolled in bacon, with fried sweet potatoes, fresh salad and fruity balsamic vinegar** 2600,-
27. **Zucchini in almond coating, with green spicy hollandaise sauce** 2250,-
28. **Camembert cheese fried in almond coating, with cranberry sauce** 2250,-

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Beef dishes

29. **Véndiófa style steak** (*sirloin in bacon ring with string bean, with sour cream pink pepper potatoes*), **with homemade cabbage salad** 3700,-
30. **Csárda style steak** (*sirloin with spicy tomatoes, roasted together with ewe's cheese, with hash brown potatoes and fresh salad*) 3950,-
31. **Ribeye steak** (*beef with demi-glace sauce, beluga [black lentil]*), **with salad, potato splits and homemade cabbage** 4600,-
32. **Stacked sirloin** (*sirloin, camembert cheese rolled in bacon, spicy tomatoes and roasted goose liver*), **with grated sweet potatoes, fresh salad, pomegranate balsamic vinegar, Lyon onion, homemade cabbage salad** 4600,-

Fish dishes

33. **Whole fried walleye, with butter parsley barrel potatoes and lemon Hollandaise sauce** 3850,-
34. **Roasted trout with split potatoes, with fresh salad and lemon sauce** 2950,-
35. **Pikeperch fillet with vegetables toasted in spicy panko bread crumbs, with homemade cabbage salad** 3350,-
36. **Paprika catfish with ewe's cheese dumplings** 2850,-
37. **Roasted pikeperch pieces, with fresh salad and citrus sauce, with toasted almonds** 2250,-

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Pork dishes

38. Breaded-fried marrow with French fries and tartar sauce 2550,-
- 38B. Zengővár style pork roll with French fries and dill sauce 2850,-
Breaded-fried pork chop stuffed with bacon, cheese and ham
39. Gypsy style roast (garlic pork chop, with rooster comb bacon) 2100,-
40. Breaded-fried pork chop or chicken breast 1850,-
41. Roasted tenderloin with goose liver, creamy, forest mushroom sauce with grated sweet potatoes, vegetables steamed with butter 3100,-
42. Hash brown potatoes with smoked knuckle fried on pasta, with fresh salad and garlic sour cream 2650,-
43. Crunchy roasted knuckle (whole front knuckle) with parsley barrel potatoes, with bacon red-bean parched pickled cabbage, with Lyon onion 2850,-

Wild game dishes

44. Wild game roast stew, with parsley potatoes 2950,-
45. Roasted red deer, with forest fruit salad and breaded-fried potato croquette 3250,-
46. Roasted red deer, in creamy forest mushroom sauce, with split potatoes, vegetables steamed with butter 3350,-

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Poultry dishes

47. *Chicken breast stuffed with camembert cheese in almond coating, with jasmine rice, and pear jam* 2750,-
48. *Turkey breast stuffed with smoked knuckle and cheese, with fresh salad, dill sauce and split potatoes* 2950,-
49. *Chicken breast fried in hash brown potato dough, with fresh salad and garlic sour cream* 2750,-
50. *Stuffed hash brown potatoes with chicken meat* 2850,-
chicken meat, eggplant, zucchini, carrot, mushroom, purple onion, roasted together with grated cheese, with fresh salad and spicy sauce
51. *Crunchy roasted duck thigh with onion crushed potatoes, steamed purple cabbage* 2850,-
52. *Goose liver in spicy panko bread crumbs, with mashed potatoes and pear jam* 3750,-
53. *Roasted goose liver, with caramelized apple cabbage, with parsley barrel potatoes, fried onion rings* 3750,-
54. *Crunchy roasted chicken wing, with dip and French fries* 2650,-
55. *Almond chicken breast, with mashed potatoes and sour-cherry ragout* 2850,-

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Recommended by the house

56. **Bandit steak** 3950,-
beef sirloin, pork tenderloin, chicken thigh fillet, cheddar cheese, fried sweet potatoes, fresh salad, white balsamic vinegar sauce
57. **Csárda style roast** 2950,-
mustard roasted chicken, turkey breast, pork chop, with rooster comb bacon, fried sausage, potatoes with skin on, homemade pickles
58. **Grill plate for 2 persons** (1 roasted front knuckle, 1 piglet chop with its skin on, 1 fried homemade sausage), with parched bacon red-bean pickled cabbage, with parsley split potatoes, and hash brown potatoes with fried onions 5400,-
59. **Grill plate for 4 persons** (2 roasted front knuckles, 2 piglet chops with its skin on, 2 fried homemade sausages), with parched bacon red-bean pickled cabbage, with parsley split potatoes, and hash brown potatoes with fried onions 10800,-
60. **Diófa plate for 2 persons** (1 roasted pork chop, 1 Paris style pork chop, 1 roasted duck thigh, 1 turkey breast stuffed with ham and cheese) potatoes with skin on, with fresh salad 5200,-
61. **Diófa plate for 4 persons** (2 roasted pork chops, 2 Paris style pork chops, 2 roasted duck thighs, 2 turkey breasts stuffed with ham and cheese) potatoes with skin on, with fresh salad 10400,-
62. **Csárda plate for 2 person** 5400,-
1 chicken breast fried in hash brown potato dough,
1 Harvester's chop (pork chop stuffed with sausage, cheese and bacon),
1 Bocskai style stuffed pork chop (stuffed with smoked bacon, vinegar pepper and onions),
1 smoked knuckle, turkey breast stuffed with cheese,
potatoes with skin on, steamed rice, with homemade pickles
63. **Csárda plate for 4 persons** 10800,-
2 chicken breasts fried in hash brown potato dough,
2 Harvester's chops (pork chop stuffed with sausage, cheese and bacon),
2 Bocskai style stuffed pork chops (stuffed with smoked bacon, vinegar pepper and onions),
2 smoked knuckles, turkey breast stuffed with cheese,
potatoes with skin on, steamed rice, with homemade pickles

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64. **Vegetarian plate for 2 persons** 5500,-
Breaded-fried cheese, cheddar cheese in black coating, grilled goat's cheese, with toasted vegetables, jasmine rice, with green spicy Hollandaise sauce
65. **Vegetarian plate for 2 persons** 11000,-
Breaded-fried cheese, cheddar cheese in black coating, grilled goat's cheese, with toasted vegetables, jasmine rice, with green spicy Hollandaise sauce
66. **Roasted lamb thigh in roast sauce, with yogurt mashed potatoes, vegetables steamed with butter and fried onions** 3700,-

Desserts

67. **Somló Trifle** 1050,-
68. **Cheesecake (with strawberry pulp)** 1150,-
69. **Diófa style pancake** 1050,-
pancake filled with Somló Trifle, with sour-cherry ragout, served with whipped cream
70. **Sundried fruit, chocolate brownie** 1150,-
with vanilla ice cream and sour-cherry ragout

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Sides

71. <i>Homemade dumplings</i>	550,-
72. <i>Jasmine rice</i>	500,-
73. <i>Potatoes with skin on</i>	590,-
74. <i>French fries</i>	650,-
75. <i>Fried sweet potatoes</i>	900,-
76. <i>Grated sweet potatoes</i>	900,-
77. <i>Parsley potatoes</i>	550,-
78. <i>Mashed potatoes</i>	590,-
79. <i>Toasted vegetables</i>	850,-
80. <i>Vegetables steamed with butter</i>	850,-
81. <i>Breaded-fried potato croquette</i>	650,-
82. <i>Red-bean parched pickled cabbage</i>	750,-
83. <i>Steamed red cabbage</i>	750,-

Pickles

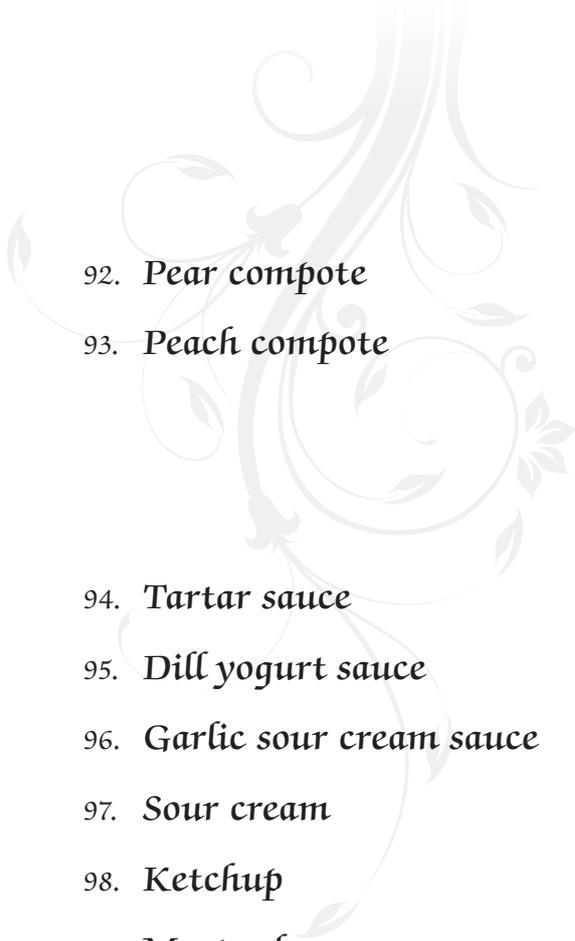
84. <i>Cucumber salad</i>	600,-
85. <i>Tomato salad</i>	600,-
86. <i>Cabbage salad</i>	500,-
87. <i>Véndiófa style cabbage salad</i>	600,-
88. <i>Pickling cucumbers</i>	500,-
89. <i>Vinegar pepper</i>	500,-
90. <i>Mixed cut</i>	500,-
91. <i>Gherkins (seasonal)</i>	500,-

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Compotes

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|-------------------|-------|
| 92. Pear compote | 500,- |
| 93. Peach compote | 500,- |

Sauces

- | | |
|-----------------------------|-------|
| 94. Tartar sauce | 350,- |
| 95. Dill yogurt sauce | 350,- |
| 96. Garlic sour cream sauce | 350,- |
| 97. Sour cream | 300,- |
| 98. Ketchup | 300,- |
| 99. Mustard | 300,- |
| 100. Horseradish | 300,- |

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