

# Menu Card



## Salad specialties

### 1. Romulus stomach-pleasure

2390 Ft

Roman lettuce with grilled camambert, apples, walnuts  



### 2. Ikarus' dream

2290 Ft

Bird lettuce with vegetable chips, spring vinaigrette dressing



### 3. Unfortunate minced poultry

2390 Ft

Salad of iceberg lettuce and freshly grated cabbage, dressed in balsamic pumpkin seed oil, accompanied by peppery chicken.



### 4. Freebooters' hope



2490 Ft

Mixed salad with spicy dressing roasted chicken and parmesan cheese 



### 5. Polynesian delicacy

2590 Ft

Seafood on a bed of mixed salad with dressing  



# Starters



1. Khans' gourmet:

Tatar Beefsteak with toast   

3 990 Ft


Bringing my cattle's best parts to your plate.



2. Emperor William's meal: Goose liver with caramelised peach and mixed green salad

4 890 Ft

I taste my fat goose's liver with peach and mix it with fresh salad.

3. The monks' starter: Boiled and smoked shank of pork with salad, horseradish and mustard 

1 890 Ft

The trotter of my pig will be boiled in hot water and served when it is cool.



4. Cheese in a coat: Camembert fried in walnut / Fried camembert with blueberry jam   

1 890 Ft

I put a piece of camambert in a walnut coat,  
I fry it and serve it with jam.



5. Duck with rings: Duck liver with onion rings and vegetables

2 390 Ft

Floating poultry's liver fried with onion rings.



6. Troopers' wallet:

Pancake with meat in Hortobágy style   

1 390 Ft

Meat is minced and wrapped in tasty pancake.



# Boiled juices- Soup



7. Pray of a poor man: Broth upon your request

with eggs/batter/cheese 🍴🍷🍴

890 Ft

My pig is in danger because its boiled juice is mixed with eggs/batter/cheese



8. Hen-juice: Chicken ragout soup 🍴🍷

1 090 Ft

I catch my poultry, cut it into pieces I cook it with strength and serve it for you with pleasure.



9. Favourite of woodpeckers: Mushroom cream soup

with crouton 🍴🍷🍴

1 290 Ft

The king of mushrooms rises in a boiling juice and giving an amazing appetite.



10. Evil-hunt juice: Chicken with garlic cream soup

with spicy dumplings 🍴🍷🍴

1 290 Ft

Be brave to enjoy this juice, but stay away from your partner.



11. The joy of shepherds: Smoked cheese cream soup

with roasted pumpkin seeds 🍴🍷🍴

1 290 Ft

I smoke my cheese, chop it and stuff it with pumpkin seeds into my hot juice.



12. Dulcinea's soup: Knuckled bean soup

A good mate of your stomach is served in your bowl

1 890 Ft



13. Cooling juice: Creamy strawberry soup with

vanilla ice cream 🍴

1 190 Ft

Frozen dumplings in strawberry juice, this is what my good wife likes.



# Vegetarian dishes



## 14. Yellow roses: Broccoli in cheese

coat in a tube 🌿 🍷 🍷

2 090 Ft

My frosty broccoli is covered in cheese coat, it is well-fried on your plate.



## 15. Vegetables Piped: Vegetables fried in a tube with

mushroom in breadcrumbs 🌿 🍷 🍷 🍷

2 290 Ft

Fresh vegetables are made in a tube, they get a fur... eat until they get cooled.



## 16. The treasures of the Monks in fur: Fried camambert

in breadcrumbs with tartar sauce 🌿 🍷 🍷 🍷

2 290 Ft

I cut my cheese, wrap it well and recommend it to you with joy.



## 17. A half moon in fur: Goat cheese in breadcrumbs on

a plate of Greek salad 🌿 🍷 🍷

2 490 Ft

The gift of my goat is wrapped up in breadcrumbs and served with seasoned salad.



# Fish meals



18. The desire of cabin boys:

Fish soup with catfish or carp 🐟🍴

2 390 Ft

The residents of the water world are cooked in a spicy juice.



19. The first dream of the knight: Trout with garlic and bacon 🐟🍴

990 Ft/10 dkg

The folk of the prancing fish has come to the end of a great adventure



20. Pike-perch floating in beer: Pike-perch fried in a beer coat with potatoes, and tartar sauce 🐟🍴🍷🍷

4 290 Ft

In order not to freeze my pike-perch I put it in a beer coat and warm it on a glowing iron.



21. Boatman's favourite: Bacon-rolled pike-perch fillet with asparagus rice 🐟🍴

4 290 Ft

I wrap my pike-perch in bacon, fry it well so the Lord's desire is fulfilled.



22. The Chef's pride: Salmon steak with chieives and grilled vegetables 🐟🍴

4 890 Ft

I bathe my salmon in chieives instead of water and I will have my greatest success with this fish.



23. Pirates' gourmet: Squid with garlic sauce and fried potatoes 🐟🍴

3 990 Ft

My sea prey is cut in rings and served on your plate with garlic sauce.



24. Catfish in trouble: Cat-fish paprika with cottage cheese pasta 🐟🍴

3 490 Ft

Chopped hunter with red spices is surprised with home-made pasta.



25. Columbus' meal:

Fried fish fillet in breadcrumbs with chips

3 290 Ft

I put it in breadcrumbs and then in hot fat. 🍷🍷🍷



26. Samurai meal:

Seafood with pasta (cream/tomato)

3 590 Ft

The treasure of the far-away sea is fried in my pan, served with tasty cream or tomato. 🍷🍷🍷🍷



## Game dishes

27. Hunters' delight: Venison wrapped in bacon with pepper sauce and potatoe called 'rösztí'

4 690 Ft

The best parts of my roe deer is wrapped in bacon, fry it on a glowing iron and serve it with spicy sauce. 🍷🍷🍷



28. Robin Hood's wish: Game stew with potato dumplings called 'dödöfle'

3 990 Ft

Chopped game together with spicy potato dumplings. 🍷



29. Dear Roe deer:

Venison with orange sauce and potato croquette

4 690 Ft

Crowned game jumped nicely, was stuck on a fence - oh dear - now it is on the table. 🍷



30. Lot King's coin: Venison with red currant jelly and grated potato called 'rösztí'

4 890 Ft

The best part of roe deer is served with spicy paste. 🍷🍷🍷



31. The main hunter's prey: Roast venison with blueberry brown sauce and croquette

4 690 Ft

I catch the lame deer, drop it on a skewer and make it fool with cranberries. 🍷🍷



32. Food of the Forest Bandits: Venison with rum, dried plums in pepper sauce and smashed potatoes 4 890 Ft

Dried plum blended with rum gives the basis of the venison in spicy sauce. 🍴🍷🍷



## Poultry meals

33. The Crown Guard's desire: Stuffed fried chicken with grated cheese, chips 3 590 Ft

I stuff the poultry with cheese, onion and bacon, fry it and then serve it for you. 🍴🍷



34. Courtesy of ladies: Roast chicken breast skewers with grilled cinnamon apricot, brown sauce, croquette 3 590 Ft

Roast chicken on an iron pan served with spicy fruit. 🍴🍷



35. The dream of the peasants: Chicken breast served on potato pancake called 'lapcsánka' 3 390 Ft

Chopped chicken covered with mushrooms and onion, served on potato pancake. 🍴🍷🍷



36. The chef's gift: Chicken with cheese and garlic, potatoes 3 390 Ft

Roasted chicken breast, flavoured with garlic.

What's more some sprinkled cheese will be on it. 🍷



37. French feast: Chicken breast with cheese and sour cream, rice and peas 3 290 Ft

Chicken breast slices in egg and flour

and served with cheese and sour cream. 🍴🍷🍷



38.a Cossack meal: Chicken breast a la Kiev with smashed potato 3 590 Ft

The breast of my chicken is stuffed with spicy butter

and fried in a garment of crispy breadcrumbs. 🍴🍷🍷



38.b Shocking poultry that was cut in its breast: Roasted chicken breast with honey and mustard served with mashed potatoes

3 390 Ft

I cut my delicate chicken's breast, then I pour some honey and mustard on it, finally I fry to offer you it. 🌾🍷



39. Dulcinea's gift: Chicken breast fried in walnut coat with blueberry jam and rice

3 290 Ft

Coquettish hen's breast rolled in walnut to make your stomach satisfied, my Lord. 🌾🍷🍷



40. The pleasure of travelling traffickers:

Chicken breast stuffed with ham and cheese cream, grated cheese, chips

3 650 Ft

Chicken breast stuffed with ham, covered with cheese cream, fried and served for your pleasure. 🌾🍷🍷



41. The main stable man's treasure: Chicken stuffed with feta cheese and bacon, with chili sauce, crusty potatoes

3 650 Ft

Chicken breast stuffed with cheese and bacon and made it fool with some hot sauce. 🍷



42. Cornwall Skewer: Chicken breast with cheese and tomatoes wrapped in bacon and fried potatoes

3 590 Ft

My skewer has some chicken and cheese on it, roasted well and served it. 🌾🍷



43. Brown Breasts: Chicken breast with crispy bacon and mushroom sauce, crusty potatoes

3 590 Ft

Frying the breast on an iron and serving it with some tasty sauce. 🌾🍷



44. The favourite of Pages: Cordon bleu with chips

3 590 Ft

The breast of my turkey is rolled with cheese and ham, served in breadcrumbs. 🌾🍷🍷





45. Roast duck: Spicy roast duck with steamed cabbage, smashed potatoes



4 990 Ft

Roast duck served with steamed cabbage together with tasty potatoes. 



46. The Kings' favourite: Turkey breast with potato pancake called 'prósza'



3 390 Ft

I fry some turkey on an iron pan, wrap it in a potato pancake and serve it with cheese on the top of it.  



47. The treasurer's favourite: Roasted turkey breast stuffed with smoked cheese and served with chips




3 650 Ft

My cheese is smoked to feed up my turkey, whose skin is roasted on a grid iron in order not to screech anymore.  



48. Wine-grower's meal: Spicy dill and creamy turkey strips with dumplings



3 390 Ft

Chopped turkey fried in a pan and served with hot paste.   



49. Favourite of "Ludas Matyi": Fried goose liver with bacon crisps, roasted mushrooms, onions and potato cake called "dödölle"



8 990 Ft

I roast my goose's liver in a frying pan and add some onions, mushrooms and bacon.  

50. The wish of Beatrix:

Roasted goose-liver Lyon style with mashed potato

8 990 Ft

The liver of my goose is well roasted and served with onions and green pepper in a vinegar juice.  

## Pork dishes



51. Gypsy steak:

Fried roasted pork cutlet with chips

3 390 Ft

Meat of my pig is seasoned with garlic for you, Sir.



52. *The desire of the strangers: Top sirloin skewer with garlic brown sauce and grated potatoes* 3 690 Ft

I put the best of pork on a skewer, taste it with garlic, bacon, pepper, cucumber and then send it to your plate. 🍴🍷



53. *The pride of the kitchen: Hungarian stuffed pork ribs with mushroom sauce, chips* 3 590 Ft

Here is the secret of Hungarian cuisine: onion, sausages and cheese together with pork and serving it with mushroom sauce. 🍴🍷🍴



54. *The Prince's favourite:*

*Pork ribs by Rákóczi style with rice* 3 490 Ft

My pig was caught, cut into pieces and made it fool with cheese, mushroom and bacon. 🍷🍴



55. *The Palatine's lunch: Creamy bacon leek ragout pork tenderloin on sausage potato pancake* 3 590 Ft

I collect the best of my pig tasted it with bacon, leek, cream and serve it on a potato pancake called 'prósza' 🍴🍷



56. *A runaway pig: Fiery pork roast with apricot chatny (dough stripes), croquette* 3 490 Ft

The backbone of my pig is seasoned with witch sauce and served with apricot jam. 🍴🍷



57. *Hope for minstrels: A pork rib with ragout with grated potato pancake called 'rösztli'* 3 590 Ft

My pork rib is fried and served with duck liver, bacon and onions.



58. *Casanova's joy: Vinous top sirloin with onion, sausages, bacon and crusty potatoes* 3 690 Ft

The best parts of my pig is soaked in wine in a pan and served for you with onion, sausages and bacon. 🍴🍷



59. *The dream of the Musketeers: Roast pork with knuckle of ham and stuffed with horseradish, chips* 3 590 Ft  
*Hand of my pig is chopped and stuffed with horseradish, fried in a pan.* 🍴🍷



60. *Food of greedy knights: Boiled-smoked pork knuckle with crusty potatoes* 4 490 Ft  
*Hand of the pig is soaked in boiling water and then served with fried mushrooms.* 🍴



61. *Food of loggers: Tripe stew with boiled potatoes* 3 290 Ft  
*The tripe of my beef is chopped with the best spices of course. It is fried to satisfy you, my master!* 🍴🍷



62. *Feast of the people from the courtyard: Transylvanian meat speciality served on wooden platter* 3 690 Ft  
*I grill the gypsies' meal, the leg and the sausages of my pig, my cocks comb on a grid iron, serve on a wooden platter with onions, potatoes and rice.* 🍴🍷



## Beef dishes



63. *Sancho's meal: Sirloin a la Rossini with rösti or Steak grilled with forest mushroom sauce or*



*Sirloin chops with pea sauce and rösti and crusty potatoes*



*I fry the best parts of my cattle and serve it with in different ways* 🍴🍷🍴🍷 5490 Ft



64. *Weavers' favourite: Lyon steak with spicy butter, croquette* 5490 Ft  
*I am fooling my cattle's back with the most beautiful onions of my garden.* 🍴🍷



65. King Arthur's feast: Roast steak with fried eggs,  
bacon, spicy butter and potatoes 5490 Ft  
Roasted bacon taste can be found everywhere in my roast steak. (6) (8)



66. The furious bull: Hot chilli sirloin strips with  
crusty potatoes 4 990 Ft  
Breaded beef fried on an iron pan , with hot sauce and  
served on your table. (2) (8) (9)



67. Knights' meal:  
Beef stew in red wine with dumplings 3 490 Ft  
My cattle is seasoned and soaked in red wine. (2) (6)



## Italian adventures of Don Quijote



### Pasta dishes

68. Delicacy of Azur: Spaghetti carbonara 2 490 Ft  
I cook long-haired pasta in boiling water and sprinkle  
it with ham, bacon and cream. (2) (6) (8)



69. Talian haystack: Spaghetti Bolognese 2 490 Ft  
I mix minced meat with flexible pasta  
and put my tomato sauce on it. (2) (6)



70. White bonfire: Pasta with cottage cheese 2 290 Ft  
I sprinkle cottage cheese, fresh sour cream  
into the pile of flattened pasta. (2) (6) (8)



71. Gourmands' food: Ham and mushroom pasta  
with feta cheese 2 490 Ft  
Stuffed with mushrooms and ham, mixed with  
cheese from our goats, we serve our pasta. (2) (6) (8) (9) (10)



## Speciality of this region called 'prósza'

(fried grated potato pancakes)

72. Served with garlic and sour cream 🍷 🍷 1 290 Ft



73. Served with onions and bacon 🍷 🍷 1 290 Ft



74. Served with cheese sauce 🍷 🍷 1 390 Ft



75. Served with mushroom, ham and cheese 🍷 🍷 1 390 Ft



## Platters



from 2 person

76. Flying platter: 3 880 Ft/person

The favourite of Pages: Cordon bleu

The Crown Guard's desire: Stuffed chicken with cheese, bacon and onion

Lord's meal: Roast chicken breast with fried eggs

Cornwall Skewer: Chicken breast grilled with cheese and tomatoes wrapped in bacon with chili sauce, Mixed garnish 🍷 🍷 🍷 🍷



77. Pork platter: 3 880 Ft/person

The castellan's meal: Fried pork chop

Pig-slaughterman's gourmet: Roast pork chop with creamy mushroom sauce and bacon

Feast of the people from the courtyard: Horseradish steak stuffed with knuckle of ham

The desire of the strangers: Top sirloin skewer with garlic

Mixed garnish 🍷 🍷 🍷 🍷



## 78. Don Quijote platter

3 880 Ft/person

Boiled-smoked pork knuckle, Turkey wrapped in grated pancake called 'prósza',  
Fried roasted pork cutlet, Hungarian stuffed pork ribs, Mixed garnish



## 79. Vegetarian platter

3 880 Ft/person

Grilled camembert, Broccoli roses in cheese coat, Mushroom in breadcrumbs,  
Cheese in breadcrumbs, Mixed garnish, tartar sauce



## 80. Fish Platter

3 880 Ft/person

Roast catfish, Hake fried in spicy flour, Sesame pike-perch fillet,  
Crabs in breadcrumbs, Mixed garnish,  
garlic sauce, tartar sauce



## Salads

81. Cabbage salad (The meal of goats)

790 Ft

82. Cucumber salad (Sliced war hammer)

890 Ft

83. Tomato salad (Red coins)

890 Ft

84. Sweet cucumber (Green war hammer)

790 Ft

85. Green pepper in vinegar sauce  
(pickled green peppers)

790 Ft

86. Mixed salad

890 Ft

87. Greek salad

990 Ft

88. Bean salad with onions

850 Ft



## Dressing and sauces

89. Yoghurt and dill dressing

590 Ft

90. Carrot-garlic and sour cream dressing

590 Ft

91. Thousand-island dressing

590 Ft

92. Honey-mustard dressing

590 Ft

93. Cheese sauce

590 Ft

94. Brown sauce

590 Ft

95. Tartar sauce

590 Ft

96. Creamy mushroom sauce

790 Ft

97. Gravy

590 Ft

98. Vanilla or chocolate sauce

590 Ft



# Garnishes



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|--|--------|
| 99. Eggs of ants: rice                                     | 690 Ft |
| 100. Eggs of ants with balls: rice with peas               | 690 Ft |
| 101. Flourishing vegs: grilled vegetables (🍴)              | 690 Ft |
| 102. Flattened pastry: pasta (🍴)                           | 690 Ft |
| 103. Extracted pastry: dumplings (🍴)                       | 690 Ft |
| 104. Cut nuggets: chips/French fries                       | 690 Ft |
| 105. Grassy nuggets: parsley potatoes in butter (🍴)        | 690 Ft |
| 106. Vilein nuggets: potted potatoes (🍴)                   | 690 Ft |
| 107. Smoked dumplings: potato dumplings called dödölle (🍴) | 990 Ft |
| 108. Peeled nuggets: crusty potatoes                       | 690 Ft |
| 109. Pendants: grated potato pancakes called rösztli       | 690 Ft |
| 110. Cracked spear: potato croquette (🍴)                   | 690 Ft |

# Desserts

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|---|----------|
| 111. White cannonballs:<br>Cottage cheese dumpling with vanilla sauce (🍴) | 1 290 Ft |
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- |  |          |
|--|----------|
| 112. Noodles with opium:<br>Poppy seed noodle with sour cherry sauce (🍴) | 1 250 Ft |
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|---|----------|
| 113. The Queens' favourite:<br>Panna Cotta strawberry cream (🍴) | 1 290 Ft |
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- |  |        |
|--|--------|
| 114. Gourmet from the Summer Palace:<br>Summer delight pancake (🍴) | 950 Ft |
|--|--------|



115. Frozen rolls:

Ice cream pancake 🍴🍷🍷

950 Ft



116. Merlin's wallet:

Pancake in Gundel style 🍴🍷🍷🍷

1 090 Ft



117. The gourmet of the Court:

Chestnut puree with cream 🍷

990 Ft



## Sweet giant pancakes

Nutella with chocolate sauce 🍴🍷🍷

1 590 Ft

Nutella-hazelnut 🍴🍷🍷🍷

1 690 Ft

Bounty (Nutella, coconut and chocolate sauce) 🍴🍷🍷

1 690 Ft

Poppy seed with black cherry and chocolate sauce 🍴🍷🍷

1 690 Ft

Chokolote with chosen fruits\* 🍴🍷🍷

1 890 Ft

Vanilla with chosen fruits\* 🍴🍷🍷

1 890 Ft

Nutella with chosen fruits\* (and chocolate sauce) 🍴🍷🍷

1 890 Ft

Apple and cinamon with vanilla sauce 🍴🍷🍷

1 690 Ft

Black cherry and chestnut puree (and chocolate sauce) 🍴🍷🍷

1 790 Ft

Gerbaud (apricot jam, walnuts with chocolate sauce) 🍴🍷🍷🍷

1 790 Ft

Curd with chosen fruits\* 🍴🍷🍷

1 890 Ft

\*The chosen fruits are:

raspberries, black cherries, pineapple,  
apricot, strawberry, blackberry





Mexican chilly	🍴🍷🍷	1 690 Ft
Camambert with blueberries	🍴🍷🍷	1 790 Ft
Smoked spare ribs flavour with cheese	🍴🍷🍷	1 890 Ft
Hawaii	🍴🍷🍷	1 890 Ft
Three cheeses (Camambert, trapista, and smoked cheeses)	🍴🍷🍷	2 090 Ft
Creamy seafood	🍴🍷🍷🍷	2 190 Ft
Greek grill		2 190 Ft
(Feta cheese, grilled chicken breast with olives)	🍴🍷🍷	
Mozzarella Chicken		2 190 Ft
(grilled chicken breast, mozzarella with olives)	🍴🍷🍷	
Cream cheese and spices		2 190 Ft
(corn, grilled chicken breast, green spices)	🍴🍷🍷	
Pesto		2 190 Ft
(Pesto sauce with grilled chicken breast and smoked cheese)	🍴🍷🍷	



“Why don't you belch and fart, did you not enjoy the meal?”

Dr. Martin Luther

Garnishes are included in the price.

Small portions are charged on 70%.

Operation: Kerkahid Kft.  
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