

Price list – Preisliste

ColdStarters	
1	1840 Huf
2	2580 Huf
3	1580 Huf
4	1900 Huf
5	2860 Huf
6	3120 Huf
7	3700 Huf

Soups	
10	660 Huf
11	690 Huf
12	790 Huf
13	700 Huf
14	600 Huf
15	590 Huf
16	990 Huf
17	860 Huf
18	980 Huf
19	1290 Huf
20	950 Huf

WarmStarters	
30	750 Huf
31	1690 Huf
32	1980 Huf
33	1250 Huf
34	2360 Huf
35	1650 Huf

Fish	
40	3040 Huf
41	3040 Huf
42	90/1dkg Huf
43	3400 Huf
44	2400 Huf
45	2800 Huf
46	3750 Huf
47	3950 Huf
48	3780 Huf
49	3880 Huf
50	3200 Huf
51	3050 Huf

Poultry	
60	1990 Huf
61	2400 Huf
62	2520 Huf
63	2510 Huf
64	2310 Huf
65	2420 Huf
66	2500 Huf

Listinoprezzi – Liste des prix

67	2310 Huf
68	2500 Huf
70	2200 Huf
71	2340 Huf
72	2490 Huf
73	2100 Huf
74	2490 Huf
75	2510 Huf
76	2600 Huf
77	2290 Huf
78	3700 Huf
79	3900 Huf
80	3260 Huf

Pork	
90	2450 Huf
91	2350 Huf
92	2250 Huf
93	3560 Huf
94	2760 Huf
95	1900 Huf
96	1770 Huf
100	2620 Huf
101	2420 Huf
102	2660 Huf
103	3400 Huf
104	3500 Huf

Veal	
110	2780 Huf
111	3340 Huf
112	3360 Huf
113	2750 Huf
114	2850 Huf

Beef	
120	1780 Huf
121	3850 Huf
122	4290 Huf
123	3980 Huf
124	3840 Huf
125	3800 Huf
126	3970 Huf

Venison	
130	3880 Huf
131	4720 Huf
132	3600 Huf

Прайс-лист

Lamb	
140	5700 Huf
141	5700 Huf

Platter	
150	4800 Huf
151	4800 Huf

Vegetarian	
160	2020 Huf
161	2200 Huf
162	1500 Huf
163	1400 Huf
164	1700 Huf
165	1400 Huf
166	1750 Huf
167	950 Huf

Salads	
170	370 Huf
171	400 Huf
172	680 Huf
173	1250 Huf
174	520 Huf
175	500 Huf
176	550 Huf
177	880 Huf
178	1200 Huf
179	990 Huf

Desserts	
190	850 Huf
191	1020 Huf
192	1050 Huf
193	1300 Huf
194	700 Huf
195	800 Huf
196	700 Huf
197	750 Huf

Parfaits	
200	800 Huf
201	880 Huf
202	880 Huf

Cheese-Fruits	
210	1600 Huf
211	1610 Huf
212	1600 Huf
213	2200 Huf



COLD STARTERS

1 Greek mixed salad with yoghurt, fresh fried breaded crab claws
salad: ice lettuce, cucumber, tomato, pepper, purple onion, chives

2 Tíhi's salad

Roasted pullet breast on fresh vegetables (tomato, cucumber, pepper, ice lettuce) with balsamic yoghurt dressing

3 Uncle Louis' turkey on salad bed with balsamic vinegar
grilled turkey strips, salad: ice lettuce, tomato, cucumber, beans and hard-boiled egg

4 Tenderloin strips with Michenka salad
radicchio, ice lettuce, cucumber, Californian pepper with balsamic vinegar, honey, ginger and Sesame seeds

5 Beefsteak Tartar, 160grams

6 In cold goose liver's grease, served classic style with tomato, cucumber and purple onion

7 Cold taste for 2 people on a 1-meter wooden plate, even as a main course...

Goat cheese and walnuts, goose cracklings with purple onion, sausage, smoked spare ribs, early salads, onion marmalade and pear puree with brandy (we recommend fresh warm pepper loaf with it)

SOUPS

10 Meat soup with vermicelli

11 Meat soup with semolina noodles

12 Meat soup with liver dumplings

13 Chicken soup Újházy style

14 Courgette & chilli soup

15 Onion soup with grated cheese

16 Garlic cream soup served in peppered tiger bread loaf, sprinkled with fresh chives

17 Turkey ragout soup with tarragon

18 Shelled bean soup with smoked meat, served in crockery

19 Wild boar soup with sour cream, served in crockery

20 Wild berry soup with strawberry mousse
with a cup of vanilla or strawberry ice cream

WARM STARTERS

30 Pancake Hortobágy style (1piece)

31 Fried Camembert with grilled pineapple and blueberry

32 Grilled goat cheese rolled in bacon, strewn with black pepper, pear puree with brandy

33 Crème Brulée with goose liver, warm, home-made brioche

34 Grilled goose liver slices in apple rings, with Eger sauce

35 Barbecued scampi skewer with garlic sauce, beer-battered fried carrot strips



FISH

40 *Pike perch Kárpáti style with parsley potato*

160 grams of pike perch fillet from Lake Balaton, Hungary
grilled pike perch with sauce made of sweet cream, dill, prawns and mushrooms

41 *Fish casserole with spinach, cheese sauce, rosemary potatoes*

160 grams of pike perch fillet from Lake Balaton, Hungary

42 *Whole roasted trout with herbs*

Freshwater fish fillet, Hungary
garnish: upon request, separately

43 *Catfish paprikás with cottage cheese pasta*

160 grams of freshwater fish fillet, Hungary

44 *Fried sea hake fillet in hot Orly sauce, ice lettuce with chives and yoghurt*

160 grams of sea fish fillet from Argentina
salad: tomato, cucumber, ice lettuce, chives (hot Orly sauce=beer-battered with spices)

45 *Butterfish fillet, saffron sauce with chives and sweet cream, rice with ajvar*

160 grams of freshwater fish fillet from Vietnam

46 *Salmon steak, mixed salad with yoghurt-Roquefort dressing*

180 grams of freshwater fish fillet from Turkey
salad: tomato, cucumber, pepper, ice lettuce

47 *Salmon sleeping on prawn ragout with spinach and sweet cream, mixed fried vegetables,
potato croquettes*

180 grams of freshwater fish fillet from Turkey

48 *Grilled scampi with garlic, egg noodles with vegetables*

200 grams of crab tails from Denmark

49 *Fried scampi in hot Orly sauce, shrimp spaghetti with garlic*

200 grams of crab tails from Denmark
(hot Orly sauce=beer-battered with spices)

50 *Fried frog leg, spaghetti with cabbage, sweet cream and oregano*

180 grams of frog legs from Indonesia

51 *Grilled frog leg Provencal style, lemon balm sauce with sweet cream, parsley potatoes*

180 grams of frog legs from Indonesia

Gombás
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POULTRY DISHES

60 *Chicken wings with 'lepcsánka' medals, grilled tomatoes filled with basil and mozzarella, ricotta sauce with sweet cream and mint*

61 *Beer-battered chicken with spinach, Greek yoghurt salad with mint*

62 *Chicken breast with olives
grilled chicken breast in a ragout made of olives, leek, courgette, oregano and white wine, fresh tomatoes, rice and potato doughnuts*

63 *Chicken nuggets with mushroom in smoked cheese sauce with sweet cream, rice and green peas, potato croquettes*

64 *Chicken Ugly Helen style
'hot little chick from the windscreen' grilled between pear and Camembert, potato noodles & cottage cheese with ginger and mint*

65 *Fried chicken filled with honey & chilli banana, potato rings with paprika*

66 *You order, We deliver, You eat it up, We disappear...
crispy chicken medals with peanut in mozzarella sauce with sweet cream and tomatoes, pan-fried vegetable pasta*

67 *Gourmet chicken, women's favourite
filled with smoked cheese, bacon, pineapple, in bologna 'mink' coat, rice and green peas, French fries*

68 *Pullet breast a'la aunt Zsuzsi
We drowned our chicken, who was a candidate for suicide, in prune sauce with garlic, and buried it, with green noodles with almond around its neck, under dill and ewe's cheese 'lepcsánka'.*



70 *Turkey wok with hazelnut, Thai vegetables*

71 *Turkey baked in foil filmed with onion and mushrooms, carrot cream sauce with spices and white pepper, rice and potato doughnuts with cottage cheese*

72 *Poultry skewer with mixed salad and Tíhi dressing
mass impalement with French fries: turkey breast, chicken breast, bacon, onion, mushrooms with yoghurt Tíhi dressing on a tomato, cucumber and ice lettuce bed*

73 *Titbit for pistachio-loving green goblins
turkey steak in fruit ragout with sweet cream and pistachio, pistachio seeds, potato doughnuts with cottage cheese and rice*

74 *Turkey dough with tomato and Roquefort, fried with smoked cheese, rice, potato croquettes*

75 *Turkey pieces in bacon rings with white pepper and sweet cream fig sauce, rice, potato doughnuts with cottage cheese*

76 *Turkey breast filled with Camembert and chives, rice, spicy steak fries*

77 *Turkey filled with prunes, baked in foil, in orange sauce, potato doughnuts with cottage cheese, rice*

78 *Duck leg Bácska style with bacon chips
The duck's running gear is served on our guest's plate with bacon chips and spicy letcho with rice crowned with grilled goose liver
(This is a real 'Hungarian' duck killed with lead shot. It may contain bones.)*

79 *Crispy duck leg (2 pieces), cabbage with figs, onion mashed potatoes*

80 *Grilled goose breast aged on bumper, kept in garage, spared, scratch-free with low mileage, caramel sauce with sweet cream, vegetable 'lepcsánka'*



DISHES MADE OF MARINADED PORK

or the comedy entitled 'Pork deep in the marinade', retro-pamphlet in 7 acts

90 The Boss's favourite

Pork ribs with 'lepcsánka', grated cucumber with yoghurt, onion and tomato strewn with cottage cheese

91 Nationwide well-known pork barbecue a'la Dóka, mixed salad from early vegetables and sliced purple onion

Barbecued pork chop steamed long in deep garlic and mustard gravy, served with potato rings

92 Fried pork ribs filled with chicken liver and mushrooms

fried ribs filled with spicy chicken liver and mushrooms, egg-noodles with mushrooms and onion

93 Lagzi Lajcsi's titbit

pork ribs filled with parboiled goose liver, onion and tartar sauce, French fries and rice

94 Gyros anno 1990 – as people from Lőrinci like it

pork chops aged in spicy marinade with purple onion and mustard, enriched in a frying pan with mushrooms and tomatoes, served with French fries, tzatziki salad and fresh tomatoes with onion and cottage cheese

95 Slovakian hoopla with dumplings

pork chops in dripping with cabbage and brown sauce, the 'compulsory' dumplings

96 Trotter stew with parsley potato on butter



100 Ottakringer roast joint

Pork tenderloin browned on onion with smoked spare rib pieces, pepper, tomato, green peas and grated horseradish, mixed with ring potatoes

101 Tenderloin steak with browned mushrooms, 'lepcsánka' with dill and cottage cheese, courgette noodle boiled in sweet cream

102 Babel tenderloin tower

This is a layered dish consisting of the following layers between tenderloin steaks (from bottom to top): courgette, eggplant, tomato. Hot smoked cheese was poured on the top. Served with rice and pear.

103 Sombrero tenderloin

This dish is your mother-in-law's revenge: it burns, sticks and bites. Mexican tenderloin ragout with beans, served in a peppered loaf, placed on a wooden plate covered with spicy ring potatoes.

104 Scythe-man's tenderloin ragout, made in two pans, served on one plate

*In the left frying pan: fully fried tenderloin ragout with onion, sausages and spices
In the right frying pan: home-made potato dumplings boiled in sweet cream with curded ewe's cheese and bacon*

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VEAL DISHES

- 110 *Viennese veal, French fries, mixed salad made of early vegetables*
- 111 *Prime rib of veal, forest mushrooms with sweet cream and cognac, potato doughnuts, rice*
- 112 *Rosemary veal chops, rosemary sauce with sweet cream, potato doughnuts
rosemary veal chops with bacon, steamed pepper and carrots, celery, leek and courgette*
- 113 *Grilled veal tenderloin Bacchus style with rice and potato croquettes
Calf returning from bacchanal, dipped in grapes sauce*
- 114 *Veal steak with prawn omelette, potatoes, fried vegetables*

BEEF DISHES

- 120 *Beef stew with red wine and boiled potatoes*
- 121 *Pfeffersteak with potato croquettes
grilled tenderloin steak as you wish, green pepper sauce with sweet cream and cognac*
- 122 *Tenderloin and veal steak regal style with potato rings
served with fresh letcho cooked with goose liver and forest mushrooms*
- 123 *Tenderloin a'la Chef
tenderloin ragout in brown sauce with pepper, tomato, mushrooms, ham and grapes,
served in egg quish with spinach and rice*
- 124 *Tenderloin tournedos with onion marmalade in red wine marinated pears
home-made potato dumplings boiled in sweet cream with curded ewe's cheese and bacon*
- 125 *Tenderloin skewer
Tenderloin skewered with mushrooms and bacon, wrapped in cabbage pancakes with almond and chives
dripping, with saffron rice as garnish crowned with courgette pieces fried in dripping*
- 126 *Tenderloin Olympia style
The toast with savoury cream is spread
tenderloin goes on the bread,
pear onions come into the cheese,
our sandwich is baked on the beef.
To make it an Olympic dish,
Five potato rings are served as garnish.
frankfurter, mushrooms, onion, tomato, pepper rings mixed with spicy potato rings*

VENISON DISHES

- 130 *Venison back with forest fruit, beer-battered carrots, noodles with chilli and chocolate
venison back grilled as you wish, with raspberries, red currants and blackberries steamed in sweet red wine*
- 131 *Venison medallions wild forest style, pear rice, cottage cheese doughnuts with potatoes
or the squint deer is served, who didn't notice the hunter in the forest
Grilled venison medallions English style, forest mushrooms browned with bacon and onion,
blueberry sauce with cognac*
- 132 *Venison tenderloin ragout from Gemenc, strewn with hazelnuts, potato dumplings with
curd of ewe's cheese*



LAMB DISHES FROM NEW ZEALAND

140 Rack of lamb from New Zealand

served with its dripping and mixed julienne of vegetables file din cabbage pancakes

141 Greek lamb ribs

*Totalikos Robogos, the Greek motorcyclist lamb, grilled at 120 C,,
in spicy tomato sauce with thyme and garlic, Greek rice: sausages, pepper, tomato and olives*

150 WOODEN PLATTER FOR TWO PEOPLE No1.

beer-battered smoked spare ribs, spicy grilled marinated pork chops, poultry spit with mushrooms and bacon, fried tuna, steak potatoes, rice, grilled vegetables, sauce piquant in a wooden bowl

151 WOODEN PLATTER FOR TWO PEOPLE No2.

The animals served on the platter wanted to participate voluntarily, they suffered no serious injuries during the process...

the pork tenderloin has not been beer-battered with garlic and spinach,

the turkey has not been filled with cheese and ham, or fried,

the pullet has not been grilled, the corn & rice, vegetable wok and parsley potato are only bull.

VEGETARIAN DISHES

160 Beer-battered mushrooms with garlic and spinach, French fries, sauce piquante

161 Fried Port Salut cheese with French fries and tartar sauce

162 Four-coated broccoli with a small spicy heap of pancakes, spinach sauce with sweet cream

163 Vegetarian noodles

Noodles with courgette and leek boiled in sweet cream with thyme, crowned with beer-battered carrots

164 Mediterranean vegetable platter with mozzarella and spicy rice

Various delicious grilled vegetables called Mediterranean, because it sounds so well..

165 Mushrooms with egg filled in thick spinach pancake, Californian pepper with cooled hot tomato-pepper sauce

166 Vegetarian platter

fried mushrooms, fried cheese, fried onion rings with grilled vegetables

167 Potato dumplings with ewe's cheese

SALADS

170 Home-made cabbage salad

171 Pickled peppers

172 Mixed salad made of early vegetables

173 Greek rustic salad

178 Mixed salad with Roquefort dressing

179 Mixed salad with yoghurt and chives (tomato, cucumber, pepper, purple onion, ice lettuce)

174 Cucumber salad

175 Pickled cucumbers

176 Tomato salad with onion

177 Tzatziki salad

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DESSERTS

(all of our desserts are home-made)

190 *Sponge cake Somló style*

191 *Sponge cake Somló style with ice cream*

a little Somló cake, a little ice cream, a small feast for you with vanilla and walnuts

192 *Almond-walnut-cocoa Brownie, chocolate pudding and pistachio ice cream*

193 *Hot apple-almond strudel with cold cinnamon sauce and walnut ice cream*

194 *Semolina dessert with apricot jam*

195 *Noodles with walnut and orange in Nutella sauce*

196 *Chocolate souffle with chocolate pudding*

197 *Chestnut purée with sweet cream*

PARFAIT

200 *Tiramisu parfait*

201 *Chocolate and vanilla parfait*

202 *Sour cherry and yoghurt parfait*

CHEESE – FRUIT

Bread, toast, almond brioche or tiger loaf is served with cheese upon request.

210 *Smoked cheese grilled on pear with honey, 4cl 5 butt aszú wine*

211 *Goat cheese, mixed salad with chives and yoghurt*

212 *Mozzarella balls rolled in walnut, Greek salad with yoghurt*

213 *Wooden cheese platter for one person*

marble cheese, smoked cheese, Camembert, Port Salut, goat cheese, butter, walnut, purple onion, apple



The dishes on the menu are given in HUF!

Prices of the dishes include prices of garnish as well!

Upon request, we are ready to prepare other dishes as well from the ingredients at our disposal!

If you want to pay by credit card or cheque, please let us know in advance!

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Gombás family

Reservation:
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Programme organizer:
András Gombás, Jr.
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Chef:
Zoltán Fucskár