

Csalánosi Csárda

Ó B U D A



Welcome to us in Óbuda, too!

Open: 0-24

BUDAPEST III. KER. HÍDFŐ UTCA 16. (FŐTÉR)
www.csalanosi-csarda.hu csalanosicsarda.obuda@gmail.com

Csalánosi Csárda

Kecskemét ~ Open: 0-24

Óbuda ~ Open: 9-24



Isalánosi Csárda

Chef's offer

- | | |
|--|------------------|
| 1. Marrow toast with purple onion <i>(1)</i> | 3490 HUF |
| 2. Eggplant cream with toast and fresh vegetables <i>(7)</i> | 3690 HUF |
| 3. Beef soup with bone marrow, with garlic toast* <i>(1,9)</i> | 6490 HUF |
| 4. Ox barge soup in little red pot* <i>(9)</i> | 5490 HUF |
| 5. Grilled chicken breast filled with gratin asparagus and cheese <i>(1,7)</i> | 6490 HUF |
| 6. Rosemary Mangalitsa steak with green pepper sauce* <i>(1,7,10)</i> | 11490 HUF |
| 7. Salmon steak with creamy mushroom, pesto and penne pasta* <i>(1,3,4,7)</i> | 9490 HUF |
| 8. Duck breast strips-porcini mushrooms-zucchini-penne pasta <i>(1,3,7)</i> | 7490 HUF |
| 9. Creamy penne pasta with mushroom, pesto and parmesan cheese <i>(1,3,7)</i> | 4790 HUF |
| 10. Oven-baked goose liver (grilled goose liver, roasted peanut potatoes, with vegetables ragout) <i>(1)</i> | 19990 HUF |
| 11. Breaded semolina duppung with hot suor cherry sauce <i>(1,7)</i> | 3690 HUF |
| 12. Chocolate brownie with vanilla icecream and hot sour cherry sauce <i>(1,7,8)</i> | 3490 HUF |
| • Homemade scone | 450 HUF |

*For half portions we charge 70% from the full amount.
Can not be ordered half portions from meals marked with*.
Our prices VAT is included. We do not charge service fee.*

Csalánosi Csárda

Kecskemét ~ Open: 0-24

Óbuda ~ Open: 9-24

Manager: Nagy Mihály

Chef: Horváth István

Reservation: +36 20 9 709 710

Kecskemét, Felsőcsalános 5.

Operated by: Nettle-Group Kft.

csalanosicsarda.motel@gmail.com

www.csalanosi-csarda.hu

Tsalánosi Csárda

Breakfast foods

13. Ham and eggs (4 eggs) ⁽³⁾	2490 HUF
14. Scrambled eggs with ham ⁽³⁾	2490 HUF
15. Scrambled eggs with mushrooms ⁽³⁾	2490 HUF
16. Scrambled eggs with ham and mushrooms ⁽³⁾	2490 HUF
17. Scrambled eggs with smoked knuckles ⁽³⁾	2690 HUF
18. Rustic scrambled eggs ⁽³⁾	2690 HUF
19. Scrambled eggs with marrow and onion ⁽³⁾	2690 HUF
20. Smoked knuckles with fried eggs, purple onion ⁽³⁾	3990 HUF
21. Omelette with cheese ^(3,7)	2690 HUF
22. Bacon eggs (4 eggs) ⁽³⁾	2990 HUF
23. Omelett with goose liver and burgundy sauce ^(1,3,7)	9190 HUF
24. Frankfurter 1 pair (fried or boiled) ^(6,10)	2490 HUF
25. Debreceni sausage 1 pair (fried or boiled) ^(6,10)	2790 HUF
26. Hot sandwich (with ham, knuckles)	2590 HUF
27. French toast (3 pieces of bread) ^(1,3,7)	2490 HUF
28. Toast with butter ^(1,7)	1690 HUF
29. Continental breakfast (butter, jam, honey) ^(1,7)	3690 HUF
30. Cold mix appetizer (salami, ham, cheese, butter, vegetables) ^(1,7)	3690 HUF

Children's menu

31. Elza's and Anna's great favorite* (little soup, small fried cheese, French fries, tartar sauce or ketchup) ^(1,3,7,9)	4590 HUF
32. Dinó slice with French fries* ^(1,6)	4490 HUF
33. Cars (small fried steak with steamed rice)* ^(1,3)	4490 HUF

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Csalánosi Csárda

Appetizers

34. Grilled cheese with balsamic vinegar fresh salad ^(7,11) **5490 HUF**
35. Tatar beefsteak * (200 g) ⁽¹⁰⁾ **7990 HUF**
36. Cold goose liver in its fat with toast, and onion jam* ⁽¹⁾ **11490 HUF**
37. Cold smoked knuckles with horse-radish
and vegetables **4290 HUF**
38. Beef bone's marrow* with toast and purple onion ⁽¹⁾ **5990 HUF**
39. Eggplant cream with toast and fresh vegetables ⁽⁷⁾ **3690 HUF**
40. Pancake filled with meat a'la Hortobágy
with pepper sauce ^(1,7,3) **5490 HUF**
41. Marrow toast with purple onion ⁽¹⁾ **3490 HUF**
42. Cesar salad (fresh lettuce with sardella paste and mayonnaise dressing, tomato,
pepper, cucumber, carrots and roasted chicken breast stripes) ^(1,4,7) **5490 HUF**
43. Tuna salad with toast ^(1,4) **6490 HUF**
44. Cesar salad with king crab and parmesan ^(1,2,4,7) **6990 HUF**

Soups

45. Ox barge soup in little red pot* ⁽⁹⁾ **5490 HUF**
46. Beef soup with bone marrow with garlic toast*
(in little red pot) ^(1,9) **6490 HUF**
47. Homemade chicken soup with noodles ^(1,9) **3490 HUF**
48. Broth soup with vermicelli ^(1,9) **3490 HUF**
49. Broth with liver dumplings ^(1,9) **3490 HUF**
50. Pork broth with meat a'la Hungarian style
in little red pot* ^(1,9) **5490 HUF**
51. Ragout soup with tarragon and sour cream ^(1,7,9) **3490 HUF**
52. Hungarian mushroom soup ^(1,7,9) **3190 HUF**
53. Split pea soup ^(1,7,9) **3190 HUF**
54. Bean goulash with knuckles ^(1,9) **3490 HUF**
55. Jókai bean soup (knuckles, sausage, sour cream) ^(1,7,9) **3490 HUF**
56. Kettle- goulash ⁽⁹⁾ **3490 HUF**
57. Csalánosi goulash (mushrooms, noodles, sour cream and dill) ^(1,7,9) **3790 HUF**

Tsalánosi Csárda

58. Sour cabbage soup with sausages and knuckles *(1,7)* **3490 HUF**
59. Cold fruit soup *(1,9)* **3190 HUF**
60. Leek cream soup with camambert cheese
in seeded bread bowl *(1,7,11)* **3490 HUF**
61. Filleted carp soup *(1,4)* **5190 HUF**
62. Filleted cat-fish soup *(1,4)* **5790 HUF**
63. Mixed fish soup (carp, cat-fish) *(1,4)* **5690 HUF**

Vegetarian dishes

64. Grilled cheese *(7)* **4290 HUF**
65. Vegetarian mixed plate (fried mushrooms, cheese, onion, grilled cheese,
zucchini, steamed rice, steamed vegetables, tartar sauce) *(1,3,7,10)* **5990 HUF**
66. Breaded cheese with tartar sauce *(1,3,7)* **5490 HUF**
67. Breaded mushrooms with tartar sauce *(1,3,7)* **4590 HUF**
68. Cheese-trio with blueberries jam
(Trappista, Camambert, Grilled cheese) *(1,3,7,11)* **5490 HUF**
69. Breaded onion rings *(1,3,7)* **4590 HUF**
70. Camembert in sesame breadcrumbs
with blueberries jam *(1,3,7,11)* **5990 HUF**
71. Grilled broccoli gratin with cheese *(1,3,7)* **4390 HUF**
72. Zucchini in 5 seeds breadcrumbs *(1,3,7,11)* **4390 HUF**

Ready meals

73. Farmyard rooster stew* (in red pot) **8990 HUF**
74. Tripe stew **4990 HUF**
75. Tripe with beans and knuckles **5490 HUF**
76. Beef stew **5990 HUF**
77. Sheet stew **4990 HUF**
78. Red wine deer stew **6990 HUF**
79. Cockscomb, gizzard, testicle stew **5990 HUF**
80. Gizzard stew **4990 HUF**
81. Sholet with smoked knuckles *(1,6)* **4290 HUF**

Csalánosi Csárda

Pot meals

82. Bavarian fried knuckle*
(with roasted potato and pickled cabbage) (1) **9290 HUF**
83. Vanderer knuckle with noodles
(Mushroom sauce a'la Bakony) (1,7) **5990 HUF**
84. Csalánosi roast with goose liver and noodles* (grilled rib,
mushroom sauce a'la Bakony, grilled goose liver, grilled mushrooms,
with garnish of noodles with sour cream) (1,3,7) **11990 HUF**
85. Vanderer roast* (knuckles, chicken breast and chuck
cockscorn bacon, steamed cabbage, roasted potatoes) (1,10) **8490 HUF**
86. Csalánosi grill plate* (grilled chuck, grilled chicken legs, sirloin, roasted
Debreceni sausage, roasted potatoes, vecsési pickles) (1,10,6) **8990 HUF**
87. Hungarian medallion (potatoe rings with ratatouille and garlic) (1) **8490 HUF**
88. Roasted knuckles with garlic
(steamed cabbage, roasted potatoes) (1) **6990 HUF**
89. Knuckles a'la Pékné (prepared from smokes knuckles,
with roasted onions and potatoes) (1) **6990 HUF**
90. Crispy baked ribs* (with potatoe rings) (1) **8490 HUF**
91. Oven-baked ribs with honey polish* (fried apples, "rösti") (1) **8490 HUF**
92. Homemade grill sausages with mustard
(with potatoes rings) (1,10) **5790 HUF**
93. Roast a'la Kecskemét (pork roast, ratatouille, green bean,
mushrooms, potatoe cubes)(1,9) **6990 HUF**
94. Gourmet food a'la Szarkási (chicken breast filled with mozzarella and
bacon, with creamy mushroom sauce and tagliatelle, "rösti")(1,3,4) **8490 HUF**
95. Crispy-spicy chicken wings (with potatoe rings) (1) **5490 HUF**
96. Roast with goose liver a'la Bicskás (chicken breast
and medallion talers, with grilled goose liver on mushrooms
with burgundy sauce, with layered potato)(1) **11990 HUF**
97. Oven-baked goose liver (grilled goose liver, roasted peanut
potatoes, with vegetables ragout)(1) **19990 HUF**
98. Grilled rose duck breast* (grilled duck breast, burgundy sauce
with red wine, steamed cabbage, apple croquette and fruit compote)(1) **9490 HUF**
99. Márton's favorite* (duck legs, duck breast, goose liver,
steamed cabbage, potatoe puree and fruit compote)(1,7) **13990 HUF**
100. Crispy duck leg (roasted potatoes, steamed cabbage
and fruit compote)(1) **9490 HUF**
101. Duck breast steak with goose liver and fried apple*
(roasted potatoes, steamed cabbage and fruit compote)(1) **13990 HUF**

Csalánosi Csárda

102. Grey catfish stew with cottage cheese noodles (1,3,4,7) **9490 HUF**
103. Salmon steak(200g) with creamy, mushroom,
pesto and penne pasta* (1,3,7,4) **9490 HUF**
104. Rosemary Mangalitsa steak
with green pepper sauce* (1,7,10) **11490 HUF**

Plates

105. Csalánosi plate for 2 persons* (bundle filled with ham and cheese,
grilled smoked knuckles, chicken breast a'la párizsi, grilled chicken leg,
barbecue with mustard, breaded mushroom, cheese, breaded zucchini,
mix garnish: steamed rice and French fries)(1,3,7,8,9,10,11) **15990 HUF**
106. Poultry dish for 2 persons* (grilled chicken leg, chicken breast
a'la Párizsi, breaded chicken liver, chicken breast filled with cheese, chicken bundle
with mozzarella, chicken breast filled with sheep cottage cheese,
breaded chicken leg, grilled chicken wings,
mix garnish: steamed rice and French fries) (1,3,7,9,10,11) **15990 HUF**
107. Gourmet plate for 2 persons* (grilled goose liver, breaded goose
liver, roast and onion, beefsteak with fried eggs, grilled duck leg, tenderloin with
mustard, breaded camembert in sesam coat, rice with mushrooms, „duchess”
potatoes, steamed vegetables garnish, hunter sauce) (1,3,7,9,10,11) **39990 HUF**
108. Knuckles plate in peasant style for 2 persons*
(smoked knuckles, roasted onion, roasted potatoes garnish) **13990 HUF**
109. Oven-baked roast for 2 persons* (barbecue with mustard, knuckles,
BBQ rib, roast beef with onions chicken breast, crispy duck leg, rose duck
breast, homemade grill sausage, cockscomb bacon, lettuce garnish,
potatoe rings, “rösti”)(1,3,10) **21990 HUF**
110. Fish plate for 2 persons* (whole roasted trout, breaded carp fillet,
grilled carp, catfish fillet in Orly style, breaded pike perch fillet, calamary
rings, peanut potatoes with parsley, steamed rice, tartar sauce)(1,3,4,7,9) **21990 HUF**
111. Vegetarian plate for 2 persons* (breaded mushroom, cheese, onion,
grilled cheese, grilled zucchini, breaded camembert, steamed vegetable
garnish and rice)(1,3,7,9,10,11) **15990 HUF**
112. Master plate for 4 persons* (gordon bleu, breaded camembert,
breaded pork chop, grilled chicken leg, crispy duck leg, chicken breast
with cheese and sour cream, roasted knuckles, homemade grill sausage,
breaded zucchini, breaded mushroom, onion, potatoes rings, steamed rice,
steamed cabbage)(1,3,7,8,9,10,11) **34990 HUF**

Csalánosi Csárda

Poultry steakhouses

113. Chicken breast in duchess style (grilled chicken breast with goose liver, with creamy mushrooms in cheese coat)(1,7,9) **11990 HUF**
114. Duck leg with fried pear, blueberry jam and apple croquette, mashed potato (7,1) **9490 HUF**
115. Grilled chicken breast (1) **4990 HUF**
116. Breaded chicken breast (1,3) **5290 HUF**
117. Chicken breast a'la Párizsi (1,3) **5290 HUF**
118. Chicken breast with creamy mushrooms (1,3,7) **5990 HUF**
119. Chicken breast fillet with almond and honey (1,8) **5790 HUF**
120. Chicken bundle filled with mozzarella (grilled, rolled in bacon)(1,7) **6490 HUF**
121. Chicken breast filled with dried plum (1,3) **6490 HUF**
122. Hawaii chicken breast (grilled chicken breast, ham, pineapple, cheese) (1,7) **6490 HUF**
123. Chicken breast with apple, filled with smoked cheese (1,3,7) **6490 HUF**
124. Peachy cordon bleu (grilled peach, ham, cheese) (1,3,7) **6790 HUF**
125. Chicken breast filled with sheep cottage cheese and dill in sesam coat (1,3,7,11) **6490 HUF**
126. Breaded chicken breast with cheese and sour cream (chicken breast a'la Párizsi, sour cream, cheese)(1,3,7) **6490 HUF**
127. Chicken breast stripes in sesam coat(1,3,11) **6490 HUF**
128. Grilled chicken breast with apple, grilled with camembert (1,7) **6990 HUF**
129. Fried stuffed mushrooms with goose liver, on mayonnaise cabbage (1,3,7) **12990 HUF**
130. Breaded chicken liver (1,3) **4590 HUF**
131. Grilled chicken breast filled with gratin asparagus and cheese (1,7) **6490 HUF**
132. Grilled chicken leg fillet with lettuce and yoghurt (1,7,10) **5990 HUF**
133. Grilled chicken leg fillet with gratin broccoli and cheese(1,7,10) **5990 HUF**

Csalánosi Csárda

134. Breaded chicken legs (1,3) **5290 HUF**
135. Breaded goose liver slices (1,3) **17490 HUF**
136. Grilled goose liver slices with fruit compote (1) **17490 HUF**

Pork steakhouses

137. Breaded pork a' la Bajor
(oven-baked with cheese and bacon) (1,3,7) **6490 HUF**
138. Rosemary Mangalitsa steak
with green pepper sauce* (1,7,10) **9990 HUF**
139. Breaded pork rib (1,3,6,7,10,11) **5290 HUF**
140. Grilled pork rib (1) **4990 HUF**
141. Pork rib a' la Párizsi (1,3,7) **5290 HUF**
142. Giant meat slice in Viennesse coat*
(made from fillet mignon of pork) (1,3,7) **7490 HUF**
143. Milanese pork rib
(Milanese spaghetti, breaded rib, cheese) (1,3,7) **7990 HUF**
144. Roast meat a' la Gipsy (1,10) **6990 HUF**
145. Pork chops a' la lumberjack,
with braised onions (1,3,7) **6990 HUF**
146. Peasant Cordon
(smoked pork neck, smoked cheese, purple onion) (1,3,7) **6490 HUF**
147. Cordon bleu (breaded pork rib filled with ham and cheese) (1,3,7) **6490 HUF**
148. Breaded pork rib filled with marrow
and mushrooms (1,3,7) **6690 HUF**
149. Pork rib a' la Bakony (mushroom and pepper sauce) (1,7) **6490 HUF**
150. Pork rib a' la Magyaróvár (ham, mushroom, cheese) (1,7) **6490 HUF**
151. Pork rib a' la Csalánosi (mushrooms, chicken liver, ratatouille) (1) **6490 HUF**
152. Pork rib in Jóasszony style (onion, ham, mushrooms) (1) **6490 HUF**
153. Pork rib in Kalocsa style (ratatouille with sausages) (1) **6490 HUF**
154. Pork rib in „hentes” style (bacon, ham, cucumber) (1,7,10) **6490 HUF**
155. Pork rib in Holstein style (with 2 fried eggs) (1,3) **6490 HUF**
156. „Kofa” tenderloin (grilled pork neck with ratatouille
and garlic and smoked cockscomb bacon) (1,10) **6490 HUF**

Csalánosi Csárda

157. Hunter slice (breaded pork rib with smoked bacon
and mushroom, brown sauce)(1,3,7) **6490 HUF**
158. Steak with mustard (1,10) **6490 HUF**
159. Pork steak with chicken liver, onion and pepper(1,10) **6490 HUF**
160. Roasted pork knuckle with bean ragout and onion **6490 HUF**
161. Knuckles with cream and mushrooms (1,7) **6490 HUF**
162. Breaded marrow (1,3,7) **6490 HUF**
163. Roast in Brassói style **6490 HUF**
164. Grilled medallions with cheese sauce (1,7,9) **6490 HUF**
165. Peasant medallions (ragout with sausage and onion)(1) **6490 HUF**
166. Breaded medallions with garlic(1,3) **6490 HUF**
167. Grilled medallions with bacon
and green pepper sauce(1,7) **6690 HUF**

Beef steakhouse

168. T-Bone steak with green pepper sauce* (450g) (1,7,10) **17990 HUF**
169. Tenderloin with shrimp
and spiced butter (250 g)* (1,2,10) **15490 HUF**
170. Beefsteak in Hunter style* (250 g (chicken liver,
mushrooms, brown sauce with red wine))(1,7,10) **11990 HUF**
171. Beefsteak in Budapest style* (250 g) (chicken liver,
mushrooms, green bean, ratatouille ragout))(1,7,10) **17990 HUF**
172. Beefsteak in Rossini style* (250 g) (grilled goose liver,
grilled mushrooms, brown sauce) (1,7,10) **17990 HUF**
173. Grilled beefsteak with spicy butter* (250 g) (1,10) **11990 HUF**
174. Beefsteak with fried eggs* (250 g) (1,3,10) **11990 HUF**
175. Beefsteak in Hungarian style* (250 g)
(ratatouille with potatoe rings)(1,10) **13990 HUF**
176. Breaded huge beefsteak
with spicy butter* (250 g) (1,3,7,10) **11990 HUF**
177. Beefsteak dough with mustard
and breaded onion rings (250 g)* (1,3,10) **11990 HUF**
178. Roast with onion (1,10) **11990 HUF**

Csalánosi Csárda

179. Matured Sirloin with spicy butter (1,7,10)	11990 HUF
180. Matured Sirloin with roasted mushrooms (1,10)	11990 HUF
181. Matured Sirloin with burgundy sauce (1,7,10)	11990 HUF

Fish dishes

182. Filleted carp fish soup (1,4)	5190 HUF
183. Filleted catfish soup (1,4)	5790 HUF
184. Mixed fish soup (carp, catfish) (1,4)	5690 HUF
185. Breaded carp fillet (1,3,4)	5990 HUF
186. Grilled carp fillet with garlic (1,4,7)	5990 HUF
187. Grilled pike-perch (1,4,7)	5990 HUF
188. Pike-perch in Orly style (1,3,4,7)	6490 HUF
189. Grilled whole trout* (300g)(1,4)	6490 HUF
190. Grilled Szilvásváradí trout, with roasted buttered almond * (300 g)(1,4,7,8)	6990 HUF
191. Grilled grey catfish with mushroom sauce and dill (1,4,7)	6990 HUF
192. Breaded grey catfish (1,3,4,7)	6990 HUF
193. Breaded pike-perch fillet (1,3,4,7)	6290 HUF
194. Grey catfish stew with cottage cheese noodles (1,3,4,7)	9990 HUF
195. Salmon steak with creamy mushroom, pesto and penne pasta* (1,3,4,7)	9490 HUF
196. Crab tails rolled in panko breadcrumbs, sweet potatoes, with garlic sauce (1,2,3,7)	9490 HUF
197. Grilled crab skewers on fresh lettuce with garlic sauce (1,2,7)	8490 HUF

Isalánosi Csárda

Pasta

198.Spaghetti Milanese (1,3,7)	3990 HUF
199.Spaghetti with cheese and sour cream (1,3,7)	3990 HUF
200.Cottage cheese noodles with cracklings (1,3,7)	4790 HUF
201.Noodles with eggs (1,3,7)	3490 HUF
202.Creamy penne pasta with mushroom, pesto and parmesan cheese (1,3,7)	4790 HUF
203.Duck breast strips-porcini mushrooms-zucchini-penne pasta (1,3,7)	7490 HUF
204.Pesto penne with king crab (1,2,3,7)	8490 HUF

Garnish

205.French fries (1)	1490 HUF
206.Boiled salted potatoes	1490 HUF
207.Peanut potatoes with parsley, roast peanut potatoes (7)	1490 HUF
208.Roasted spicy potatoes (1)	1490 HUF
209.„Duchess” potatoes(1)	1990 HUF
210.Fried potatoe rings(1)	1490 HUF
211.„Rösti” (1)	1790 HUF
212.Croquett, or apple croquett (1)	1690 HUF
213.Roast sweet potatoes	2790 HUF
214.Potatoe puree with onion (7)	1490 HUF
215.Potatoe puree (7)	1490 HUF
216.Steamed jasmine rice	1490 HUF
217.Rizi-bizi (rice and green bean)	1590 HUF
218.Steamed jasmine rice with mushroom	1590 HUF
219.Noodles (1,3)	1490 HUF
220.Potato chips with cream or Ratatouille (1,5,7,8)	2290 HUF
221.„Farfel”	1490 HUF
222.Grilled vegetables (1)	3490 HUF

Tsalánosi Csárda

223.Steamed vegetables (1,7)	1890 HUF
224.Stewed lily cabbage with stewed purnes	1790 HUF
225.Homemade layered potato (1)	2490 HUF

Salads

226.Lettuce	1790 HUF
227.Cucumber salad	1490 HUF
228.Cucumber salad with sour cream	1590 HUF
229.Pickles	1490 HUF
230.Pickled cucumber	1490 HUF
231.Cabbage salad	1490 HUF
232.Tomato salad	1490 HUF
233.Pepper filled with cabbage	1890 HUF
234.Pepperoni	1890 HUF
235.Vinegary green pepper	1490 HUF
236.Homemade beetroot salad	1890 HUF
237.Mixed pickles	1490 HUF
238.Delights a'la Vecsés (pickled cucumber, pepper filled with cabbage, sour melon, pepperoni)	2190 HUF
239.Cabbage with mayonnaise (7)	1590 HUF
240.Potatoe salad with mayonnaise (7)	1890 HUF
241.Corn salad with mayonnaise (7)	1890 HUF
242.Homemade mixed salad (pickles,tomato, cabbage, cucumber salad, green pepper)	2190 HUF
243.Mixed salad with dill, yoghurt dressing (7)	1890 HUF
244.Mixed salad with olive dressing	1890 HUF
245.Mixed salad with balsamic vinegar, parmesan and roasted seeds	3490 HUF
246.Greek salad	3490 HUF

Csalánosi Csárda

Compotes

247. Peach compote	1790 HUF
248. Sour cherry compote	1790 HUF
249. Pineapple compote	1790 HUF
250. Mixed compote	1790 HUF

Desserts

251. Flamed Bavarian apple doughnut with cinnamon and vanilla ice cream (1,3,7)	3490 HUF
252. Apple-creamy a'la Kecskemét (sponge cake with mascarpone cream, apple with cinnamon, roasted nuts) (1,3,7,8)	3490 HUF
253. Sponge cake a'la Somló (1,3,7,8)	3490 HUF
254. Tiramisu (1,3,7)	3490 HUF
255. Chestnut puree (1,7)	2490 HUF
256. Sweet temptation (sponge cake a'la Somló, chocolate dressing, vanilla icecream, tiramisu, whipped cream) (1,3,7,8)	3490 HUF
257. Vanilla icecream with fresh strawberries and whipped cream (1,3,7)	3690 HUF
258. Vanilla icecream with hot raspberry (1,3,7)	3690 HUF
259. Vanilla icecream with hot chocolate dressing, whipped cream (1,3,7)	3690 HUF
260. Vanilla icecream with hot strawberries (1,3,7)	3690 HUF
261. Pancake charm (4 pancakes) (with nuts, cottage cheese with vanilla and chocolate dressing and fruits) (1,3,7)	4490 HUF
262. Pancake a'la Csalánosi (filled with chustnut, vanilla dressing) (1,3,7)	2990 HUF
263. Gundel pancake (nut cream, chocolate dressing) (1,3,7)	3490 HUF
264. Breaded semolina pudding with hot sour cherry sauce (1,3,7)	3690 HUF
265. Pancakes 2 pieces (cacao, jam) (1,3,7)	2690 HUF
266. Pancakes 2 pieces (cottage cheese, nuts, vanilla) (1,3,7)	2790 HUF
267. Pancake with Nutella 2 pieces (1,3,7)	3490 HUF

Csalánosi Csárda

268. Cottage cheese dumplings with sweet sour cream
(preparing time min. 30 minutes) (1,3,7,8) **4490 HUF**
269. Chocolate brownie with vanilla icecream
and hot sour cherry sauce (1,3,7,8) **3490 HUF**
270. Bomb a'la Csalánosi (plaited milk loaf, vanilla dressing,
raisin, poppy seeds) (1,3,7,8) **3490 HUF**

Sauces

271. Green pepper sauce (1,7) **1390 HUF**
272. Sour cream, ketchup, mustard (7,10) **1090 HUF**
273. Tartar sauce (7) **1190 HUF**
274. Burgundy sauce (1,7) **1390 HUF**
275. Creamy mushroom sauce (1,7) **1390 HUF**
276. Mushroom sauce in Bakony style (1,7) **1390 HUF**
277. Ratatouille **1390 HUF**

Packaging

- Food packaging **400 HUF**
- Plate packaging **1000 HUF**
- Middle (reusable) **600 HUF**
- Big (reusable) **1100 HUF**

Manager: Nagy Mihály
Chef: Horváth István
Reservation: +36 20 9 709 710
Kecskemét, Felsőcsalános 5.
Operated by: Nettle-Group Kft.
csalanosicsarda.motel@gmail.com
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Tsalánosi Csárda



Csalánosi Csárda

Drinks

4cl

<i>Plum „pálinka” A’la Simon Szatmári</i> <i>(house’s „pálinka”)</i>	2890 HUF
<i>Ginger „pálinka” Árpád</i>	3490 HUF
<i>Irsai Olivér grape „pálinka” Árpád</i>	3490 HUF
<i>Gypsy cherries „pálinka” Árpád</i>	3490 HUF
<i>Double bed pear „pálinka” Árpád</i>	3490 HUF
<i>Hungarian apricot „pálinka” Árpád</i>	3490 HUF

Short drinks

4 cl

<i>Bumbu The Original rum</i>	2590 HUF
<i>Chivas Regal</i>	2590 HUF
<i>Jack Daniel’s</i>	2590 HUF
<i>Jameson</i>	2590 HUF
<i>Jim Beam</i>	2590 HUF
<i>Ballantine’s</i>	2590 HUF
<i>Johnny Walker</i>	2590 HUF
<i>Hennessy vs.</i>	3390 HUF
<i>Metaxa Brandy *****</i>	2590 HUF
<i>Napoleon Brandy</i>	2590 HUF
<i>Unicum</i>	2590 HUF
<i>Unicum Barista</i>	2590 HUF
<i>Unicum Szilva</i>	2590 HUF
<i>Jägermeister</i>	2590 HUF
<i>Bacardi</i>	2590 HUF
<i>Tequila</i>	2590 HUF
<i>Gordon’s Gin</i>	2590 HUF
<i>Finlandia vodka</i>	2590 HUF
<i>Grey Goose original</i>	4190 HUF
<i>Bailey’s</i>	2590 HUF

Isalánosi Csárda

Champagne

<i>Asti Cinzano</i>	7990 HUF
<i>Törley 0,75l (sweet, dry)</i>	5500 HUF
<i>Törley 0,2l (sweet, dry)</i>	1890 HUF
<i>Törley Alcohol-free 0,75 l</i>	5500 HUF
<i>Hungária extra dry 0,75l</i>	6990 HUF
<i>Hungária Irsai olivér 0,75 (sweet)</i>	6900 HUF
<i>Mionetto Prosecco DOC Treviso Brut 0,75 (dry)</i>	8990 HUF
<i>Kids champagne (0,75)</i>	2900 HUF

Fresh draugh beer

<i>Bitburger (0,2l)</i>	1000 HUF
<i>Bitburger (0,4l)</i>	2000 HUF
<i>Stella (0,25l)</i>	1000 HUF
<i>Stella (0,4l)</i>	1600 HUF
<i>Erdinger unfiltered wheat beer (0,3l)</i>	1500 HUF
<i>Erdinger unfiltered wheat beer (0,5l)</i>	2500 HUF

Bottled beer

<i>Dreher (0,33l)</i>	1090 HUF
<i>Heineken (0,33l)</i>	1090 HUF
<i>Gösser (0% alcohol, with lemon) (0,33l)</i>	1090 HUF
<i>Clausthaler (0% alcohol, with lemon) (0,33 l)</i>	1290 HUF
<i>Cherry beer (0,5l)</i>	1290 HUF
<i>Staropramen brown beer (0,5l)</i>	1390 HUF
<i>Staropramen (0,5l)</i>	1190 HUF
<i>Csíki beer (0,5l)</i>	1290 HUF
<i>Erdinger alcohol-free (0,5l)</i>	1490 HUF
<i>Stella alcohol-free (0,33l)</i>	1190 HUF
<i>Bitburger alcohol-free (0,33l)</i>	1290 HUF

Isalánosi Csárda

The house's wines

1 dl

<i>Izsáki Arany Sárfehér (dry white wine)</i>	790 HUF
<i>Font kövidinka (dry white wine)</i>	790 HUF
<i>Varga Irsai Olivér (dry white wine)</i>	790 HUF
<i>Varga Rosé</i>	790 HUF
<i>Varga Cabernet (dry red wine)</i>	790 HUF
<i>Frittmann Portugieser (half-sweet red wine)</i>	790 HUF
<i>Frittmann muskotályos (half- sweet white wine)</i>	790 HUF
<i>Frittmann Rosé</i>	790 HUF
<i>Frittmann Kékfrankos (dry red wine)</i>	790 HUF
<i>Tokaji Aszú (3 stars, sweet white wine)</i>	2490 HUF
<i>Tokaji Szamorodni (dry white wine)</i>	1590 HUF
<i>Tokaji Szamorodni (sweet white wine)</i>	1590 HUF

Vermouths

1 dl

<i>Martini(bianco, dry)</i>	2490 HUF
<i>Campari bitter</i>	2490 HUF
<i>Aperol Spritz</i>	2890 HUF

Coffee, tea

<i>Segafredo espresso</i>	990 HUF
<i>Segafredo coffee with whipped cream</i>	1190 HUF
<i>Segafredo cappuccino</i>	1090 HUF
<i>Segafredo espresso decaffeinated</i>	1090 HUF
<i>Segafredo cappuccino decaffeinated</i>	1190 HUF
<i>Segafredo hot chocolate (brown-white)</i>	1490 HUF
<i>Ice coffee (coffee Segafredo, vanilla icecream)</i>	2790 HUF
<i>Latte Macchiato</i>	1590 HUF
<i>Hot tea</i>	1590 HUF

Csalánosi Csárda

Homemade soft drinks

Homemade lemon lemonade with mint 0,5l

(available sugar-free also)

390 HUF/DL

Elderberry syrup with mint 0,5 l

390 HUF/DL

Raspberry syrup with mint 0,5 l

390 HUF/DL

Mineral waters

Mineral water Szentkirályi 0,33l

(sparkling, still)

850 HUF/BOTTLE

Mineral water Szentkirályi 0,75l

(sparkling, still)

1390 HUF/BOTTLE

Mineral water Szentkirályi (sparkling, still)

130 HUF/DL

Siphon

130 HUF/DL

Bottled siphon 1 l

1290 HUF

Sparkling soft drinks

Coca-Cola, Zero, Cherry (0,25l)

890 HUF/BOTTLE

Fanta orange (0,25l)

890 HUF/BOTTLE

Ginger (0,25l)

890 HUF/BOTTLE

Tonic (0,25l)

890 HUF/BOTTLE

Sprite (0,25l)

890 HUF/BOTTLE

Red Bull

1490 HUF



Csalánosi Csárda

Still soft drinks

1 dl

<i>Fresh orange juice (100%)</i>	790 HUF
<i>Sió orange juice (12%)</i>	390 HUF
<i>Sió fibrous peach juice (20%)</i>	390 HUF
<i>Sió fibrous Williamspear juice (20%)</i>	390 HUF
<i>Sió fibrous juice cherry, plum, apple (12%)</i>	390 HUF
<i>Sió filter apple juice (12%)</i>	390 HUF
<i>Rauch Ice Tee (lemon, peach)</i>	290 HUF
<i>Cappy 0,25l</i> <i>(orange, peach, pineapple, pear, apple, strawberry)</i>	890 HUF/BOTTLE

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For accounts settlement we accepted only cash.

For half portions we charge 70% from the full amount.

Can not be ordered half portions from meals marked with.*

Our prices VAT is included. We do not charge service fee.

Tsalánosi Csárda

Allergens

1. Gluten
2. Crustaceans
3. Eggs
4. Fish
5. Peanuts
6. Soya
7. Milk, Lactose
8. Tree nuts
9. Celery
10. Mustard
11. Sesame
12. Sulphites
13. Lupin
14. Molluscs

If the meal contains any allergens, we mark it with the number(s) next to the meal's name.

