

### *Cold and hot starters*

Beef tatar	1670,-
Smoked goosebreast with horseradish, beetrootmousse	1520,-
Grilled goat cheese with goatsalami and elderberry vinegar, ruccola	1520,-
Baguette with auberginecream and fresh tomatoes	1040,-

### *Soups*

Bouillion with ( <i>liver gnocchi, semolina gnocchi, noodles, fridatto</i> )	510,-
Chicken bouillon „village” style	720,-
Wildstew soup	650,-
Mushroom soup with house-made pasta and sour cream	650,-
Spicy potatoe creamsoup with sausage chips	650,-
Smokedcheese creamsoup	650,-
Hungarian goulash soup	830,-

### *Fish*

Grilled perch-pike with parsley gnocchi and honey-mustard sauce salads	2500,-
Grilled perch-pike with limemousse and polenta	2500,-
Gratinated perch-pike with garnelecrabs, with garlic-basil pasta	2500,-
Grilled perch-pike with bolitus risotto, roasted garlic and ruccola	2500,-
Roasted catfish with horseradish sauce, vegetables strudel	2500,-
Salmon with hollandaise sauce and spinach mashed potatoes	2500,-

### *Poultry*

Roasted chicken breast with tomatoe basil and mozzarella, spinach rice	1610,-
Chicken stripes with sweet chili sauce rice and germs	1610,-
Paprika chicken ”a'la minute” with egg-gnocchi	1610,-
Chicken breast in sesamcoat with fresh yogurt salads	1610,-
Sesame coated chicken breast stuffed with bacon and camembert served with massed potatoes	1890,-
Roasted chiken with balsamic vinegar, green salads	1610,-
Roasted duck leg with steamed sour cabbage and potato dumplings	2200,-
Duck breast risotto with orange and ginger	2200,-
Fried chicken liver with potato salad	1290,-
Roasted gooseliver with onionjam toasted brioche	3200,-



### *Dishes without meat*

Grilled goat cheese from "Őrség" with lamb's lettuce and pumpkin seed oil	1520,-
Gnocchi with spinach and garnele	1370,-
Fried mushrooms with rice	1370,-
Fried camembert with walnut mashed potatoes and peach sauce	1520,-
Green salads with roasted cramps and sweet chili	1370,-

### *Game*

Tarragon game stew with sour cream-potato dumplings	1990,-
Slices of deer with game sauce and roll of bread-dumplings	2730,-
Deertower with bolitus mushroomscream and goosliver, rösti potatoes	3680,-
Slices of roe with orange jam and blue cheese mashed potatoes	3680,-

### *Beef*

Rib-steak with fried onions and pommes frites	1990,-
Beefsteak with pepper sauce and potato croquettes	3700,-
Roasted bolitus with steak, rosemary sauce and steak potatoes	3700,-
Beefgoulash with olwe-cheese, dill gnocchi	1770,-

### *Pork*

The original Kuruc pork roast with roasted potatoes	2200,-
Pork cutlet with chanterelle mushrooms, smoked cheese and bacon stuffed, pommes frites	1940,-
Pork chop with mustard and jacket potatoes	1700,-
Medallions of pork with chili beanragout and rösti potatoes	1990,-
Spicy medallions of pork in bacon coat with boiled potatoes and onion	1990,-

### *Lamb-Calf*

Saddles of lamb with leek bolitus pasta	2790,-
Saddles of lamb with truffle mashed potatoes, ruccola	2790,-
Calf of vienna with mustard potatoes and cabbage salads, bacon	1990,-
Medallions of calf with blue cheese sauce and ruccola penne	1990,-



## *Don Quijote's bequeath*

Don Quijote's favourite dishes for 2 persons 4700,-

*(Kuruc pork roast, sesame coated chicken breast stuffed with bacon and camembert, grilled perch-pike, fried mushrooms and mixed garnish)*

### *Garnish*

Pommes frites	370,-
Mashed potato	370,-
Roasted potatoes	370,-
Potato croquettes	440,-
"Rösti" potato medallions	440,-
Rice	330,-
Steamed vegetables	690,-

### *Salads*

Mixed salad	490,-
Cabbage salad	360,-
Corn salad	360,-
Delicy gherkin	360,-
Pickles-spicy paprika	360,-
Cucumber salad	490,-
Tomato salad	490,-
Garden salad	490,-
Potato salad	360,-

### *Sweets*

Cottage cheese strudel with white chocolate sauce	650,-
Piquant plumdumplings	650,-
Pancakes a'la Gundel	650,-
Chocolate mousse with orangejam	650,-
Delicacy of Somlo	650,-

### *Cheese*

Assorted cheese	1700,-
-----------------	--------

*Our prices are in Forint and included all tax.*

*We charge 70% of the price for half a portion. (garnish included in prices)*

*II. Category restaurant*

*Manager: Mr. Szabolcs Lukács; Chef: Mr. Gyula Fekete*

*Sommelier: Szabolcs Lukács jr.*

*Enjoy your meal!*

