



FIRST COURSES

	<u>Consumed in the premises (5% VAT):</u>	<u>Take away (27% VAT):</u>
1. Caviar with butter, lemon, onion, toast	1.070 Ft	1.290 Ft
2. Ceasar salad with tenderloin stripes	1.990 Ft	2.140 Ft
3. Ceasar salad with pheasant stripes	1.990 Ft	2.140 Ft

SOUPS

Consumed in the premises/take away

10. Pheasant soup with semolina dumpling, meat, carrot)	cup: 1.070 Ft/1.290 Ft	pot: 1.390 Ft/1.680 Ft
11. Venison-broth, with buttery dumplings	cup: 1.070 Ft/1.290 Ft	pot: 1.390 Ft/1.680 Ft
12. Cold strawberry cream soup	cup:: 1.070 Ft/1.290 Ft	



FISH DISHES

Consumed in the premises/take away

20. Carp fish-soup	in stew pot: 2.140 Ft/2.590 Ft
21. Catfish-soup	in stew pot: 2.140 Ft/2.590 Ft
Fish egg: 10 dkg	800 Ft/ 970 Ft

	<u>Consumed in the premises (5% VAT):</u>	<u>Take away (27% VAT):</u>
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22. Fish plate for 2 persons (catfish wrapped in bacon, roasted salmon fillet, carp in Szeged Style, breaded carp fillet, grilled vegetables, potato, tartar sauce)	6.230 Ft	7.530 Ft
23. Grilled catfish fillet wrapped in bacon with grilled vegetables and potato	2.990 Ft	3.620 Ft
24. Carp fish in Szeged style with French Fries, tartar sauce	2.890 Ft	3.500 Ft
25. Salmon „steak” with cheese and mushroom, grilled vegetables	4.080 Ft	4.930 Ft
26. Fish crackings with purple onion	2.790 Ft	3.370 Ft



The price includes the garnishment



GAME DISHES

	<u>Consumed in the premises (5% VAT):</u>	<u>Take away (27% VAT):</u>
30. Plate of plenty for two persons (larded venison in Stüsü art, venison with forest fruit sauce, wild boar with forest mushroom and garnishment)	8.500 Ft	10.280 Ft
31. Pheasant breast wrapped in bacon with Cumberland sauce, home-made potato doughnuts	4.080 Ft	4.930 Ft
32. Larded haunch of venison in “Stüsü Vadász” style with rösti potatoes (chicken liver, forest mushroom, bacon in red wine)	3.860 Ft	4.670 Ft
33. Larded haunch of venison in spicy vegetable sauce, dumplings	3.860 Ft	4.670 Ft
34. Venison stew with red wine, egg barley or noodle	2.360 Ft	2.850 Ft
35. Venison rump-steak in forest fruit sauce, with “potato-doughnuts”	4.720 Ft	5.710 Ft
36. Breaded venison rump-steak with mustard&garlic, French fries	4.720 Ft	5.710 Ft
37. Larded haunch of venison in spicy vegetable sauce, dumplings	3.220 Ft	3.890 Ft
38. Venison stew in rose wine, egg barley or noodle	2.360 Ft	2.850 Ft
39. Larded wild-boar leg in “Beautiful Woodman’s Wife” style with “potato-doughnuts” (Mulberry and sliced apricot in Cumberland sauce)	3.220 Ft	3.890 Ft
40. Larded wild-boar leg in spicy vegetable sauce, dumplings	3.110 Ft	3.760 Ft
41. Wild-boar stew with egg barley or noodle	2.360 Ft	2.850 Ft



The price includes the garnishment.

	<u>Consumed in the premises</u> (5% VAT):	<u>Take away</u> (27% VAT):
50. Plate of "Stüsü" for two persons (clod with garlic, breaded chicken breast filled with smoked cheese-gherkin-sausage-onion, leg of chicken with BBQ sauce, pork small chops, French fries, breaded onion rings, rice, rösti potatoes)	6.020 Ft	7.280 Ft

POULTRY DISHES

51. Herdsman's fancy /Chicken breast stripes with bacon, mushroom, tomato, pepper, onion, spices served with French fries/	2.570 Ft	3.110 Ft
52. Grilled chicken leg fillet with BBQ sauce, breaded onion rings and French Fries	2.570 Ft	3.110 Ft
53. Breaded chicken breast filled with smoked cheese-gherkin-sausage-onion, steamed rice	2.570 Ft	3.110 Ft
54. Grilled chicken breast with yoghurt zucchini	2.570 Ft	3.110 Ft

PORK DISHES

60. Pork small veal chops wrapped in bacon, with brown sauce with mustard and cream , potato croquettes	2.790 Ft	3.370 Ft
61. Pork small veal "Lyon-style" with rösti potatoes (mustard, fried onion)	2.790 Ft	3.370 Ft
62. Breaded pork chop filled with Hungarian hot sauce, French Fries	2.570 Ft	3.110 Ft
63. Roasted clod with garlic, onions, fried egg bacon, French Fries	2.570 Ft	3.110 Ft

BEEF DISHES

70. Tenderloin wrapped in bacon, Worchester sauce, ketchup, mustard, French Fries	4.510 Ft	5.450 Ft
71. Medallions with „Stüsü ragout” (chicken liver, bacon, forest mushroom), rösti potato	3.970 Ft	4.800 Ft

The price includes garnishment

VEGETARIAN DISHES

	<u>Consumed in the premises (5% VAT):</u>	<u>Take away (27% VAT):</u>
80. Mozzarella cheese and tomatoes made in hot iron plate	2.490 Ft	3.010 Ft
81. Grilled Camembert cheese with caramelized peach, potato croquette	2.490 Ft	3.010 Ft
82. Onion rings fried in breadcrumbs with joghurt zucchini	1.890 Ft	2.290 Ft

GARNISHES

90. Potato croquettes	500 Ft	600 Ft
91. Grilled vegetables	500 Ft	600 Ft
92. French Fries	500 Ft	600 Ft
93. Steamed rice	500 Ft	600 Ft
94. Noodles	500 Ft	600 Ft
95. Egg barley	500 Ft	600 Ft
96. Potato „doughnuts”	500 Ft	600 Ft
97. Rösti potatoes	500 Ft	600 Ft
98. Boiled potato with parsley	500 Ft	600 Ft

SALADS, PICKLES

100. Cucumber salad with sour cream	550 Ft	665 Ft
101. Tomato salad with onion and parsley dressing	550 Ft	665 Ft
102. Cabbage salad	550 Ft	665 Ft
103. Off-season mixed salad with dill-yoghurt dressing	550 Ft	665 Ft
104. Greek salad	850 Ft	1.030 Ft

SAUCES

		<u>Consumed in the premises (5% VAT):</u>	<u>Take away (27% VAT):</u>
110.	Tartar sauce	300 Ft	360 Ft
111.	“Stüsü” ragout (chicken liver, forest mushroom, bacon, red wine sauce)	450 Ft	540 Ft
112.	Forest fruit sauce	450 Ft	540 Ft
113.	Cumberland sauce	450 Ft	540 Ft
114.	Spicy vegetable sauce	450 Ft	540 Ft
115.	Brown sauce with mustard and cream	450 Ft	540 Ft

DESSERTS

120.	Sponge cake filled with vanilla cream, chocolate sauce, apricot jam, walnut, raisin, and whipped cream	850 Ft	1.030 Ft
121.	Baked semolina balls with forest fruit sauce	850 Ft	1.030 Ft
122.	Home made strawberry parfait	850 Ft	1.030 Ft
123.	Ice cream (vanilla, chocolate, strawberry)	200 Ft/ dumpling	



**Please, feel free to tip our waiters
if you enjoy their service!**

Chef:

Búza Zoltán

Owner:

Illés Németh István

Restaurant Manager:

Szabó Márta Zita