

COLD STARTERS

1. **Tatarbeefsteak** (spicy minced raw tenderloin with onions, vegetables, butter, toast) (10 dkg) 2.190 Ft
2. **Tatarbeefsteak** (20 dkg) 3.680 Ft
3. **Caviar with lemon, butter, onions, toast** 990 Ft
4. **Fried fish crackings with purple onion, French Fries, tartar sauce** (10 dkg) 1.990 Ft

SOUPS

5. **Pheasant broth with meat, noodles, carrot**
0,6 l: 1.290 Ft 0,3 l: 1.090 Ft
6. **Pheasant broth with liver dumplings, carrot**
0,6 l: 1.290 Ft 0,3 l: 1.090 Ft
7. **Rich pheasant broth**
(with noodles, meat, carrot, peas, liver dumplings)
0,6 l: 1.390 Ft 0,3 l: 1.190 Ft
8. **Veal ragout soup with tarragon and buttered Hungarian noodles**
0,6 l: 1.290 Ft 0,3 l: 1.090 Ft
9. **Cold forest fruit soup** 990 Ft
10. **Catfish soup** 2.190 Ft
11. **Carp fish soup** 2.190 Ft
12. **Mixed fish soup** 2.190 Ft

+ **Fish egg:** 750 Ft (10 dkg)



FISH DISHES

13. Grilled catfish wrapped in bacon, mashed potato with beetroot, green pepper sauce
2.990 Ft
14. Salmon steak with white wine sauce, potato croquettes
4.180 Ft
15. Carp fish fillet in Szeged style (fried in red pepper and flour), French Fries, tartar sauce
2.990 Ft
16. Fried fish crackings with purple onion, French Fries, tartar sauce
2.990 Ft



POULTRY DISHES

17. Roasted chicken breast stripes with bacon, mushroom, tomato, pepper, onion, spices served with steak potato
2.590 Ft
18. Chicken leg fillet with chili-mustard-ketchup, breaded onion rings, French Fries
2.490 Ft
19. Breaded chicken breast filled with smoked cheese, sausage, gherkin, onion), steamed rice
2.490 Ft
20. Roasted chicken breast wrapped in bacon, home made fruit jam, potato doughnuts
2.590 Ft



The prices include garnishment. We do not count extra service fee. Fell free to give tip for the waiters if you are satisfied with the service.

PLATES FOR TWO

21. **Fish plate for 2 people** (catfish wrapped in bacon, roasted salmon fillet, carp in Szeged Style, breaded carp fillet, French Fries, rice, steak potato, tartar sauce)
6.990 Ft
22. **Wild plate for 2** (larded venison in Stüsü art, venison with forest fruit sauce, wild boar with forest mushroom and rösti potato, potato croquette, home made potato doughnut) 8.900 Ft
23. **Plate of "Stüsü" for 2** (clod with garlic, leg of chicken with chili-mustard-ketchup sauce, pork medallions wrapped in bacon, French fries, breaded onion rings, rice, rösti potatoes)
6.990 Ft



PORK DISHES

24. **Pork medallions wrapped in bacon, red wine brown sauce, mashed potato with horseradish**
2.690 Ft
25. **Breaded pork chop with Hungarian spicy filling, Steak potato**
2.490 Ft
26. **Pork clod marinated in hot mustard-dill sour cream, rösti potato**
2.490 Ft



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WILD DISHES

27. **Grilled pheasant breast with roasted peanut, home made fruit jam, potato croquettes**
3.890 Ft
28. **Roe medallions wrapped in bacon, blueberry jam with purple onion, potato croquettes**
4.690 Ft
29. **Baked roe meat in „Stüsü Vadász” style with rösti potato** (forest mushroom, bacon, chicken liver, ham)
3.790 Ft
30. **Baked roe meat with special picant vegetable sauce, bread dumplings**
3.790 Ft
31. **Roasted venison sirloin with green pepper sauce, rösti potato**
4.690 Ft
32. **Baked deer meat with special picant vegetable sauce, bread dumplings**
3.290 Ft
33. **Deer stew with noodles**
2.390 Ft
34. **Deer-burger with grilled camembert, steak potato, fresh salad, hot brown sauce, blueberry sauce**
3.290 Ft

Pheasant:



Roe:



Deer:



WILD DISHES

35. **Wild boar leg with special picant vegetable sauce, bread dumplings** 2.990 Ft
36. **Wild boar meat for Gourmet (forest fruit in brown sauce) potato croquettes** 3.090 Ft
37. **Wild boar chops with forest mushroom in cream, rösti potato** 4.390 F
38. **Wild boar stew with noodles** 2.390 Ft
39. **Grilled home made wild sausage with mashed potato with horse radish** 2.890 Ft

Wild boar:



"Tips for wine - food combinations It is generally known that white wine goes with white meats, red wine goes with red meats. However, this is not a rigorous requirement; the view that the selection of wine should not be adjusted to the color of the meat, if not the seasoning of the food and the nature of the sauce, is becoming increasingly widespread. Wild game meat can be classified in the category that retains its special character regardless of the sauce and seasoning. These meats clearly require full-bodied red wines with rich flavor and flavor. For high-seasoned beef or game meat, combine high-tan varieties with high tannin content: merlo, cabernet sauvignon or cabernet franc.



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BEEF DISHES

40. **Tenderloin steak with forest mushroom in red wine brown sauce, mashed potato** 4.590 Ft
41. **Tenderloin medallions with „Stüsüzi-ragout” rösti potato** (bacon, forest mushroom, ham, red wine) 3.990 Ft
42. **Tenderloin stripes with paprika, tomato, garlic, mushroom, purple onion, steak potato** 3.990 Ft
43. **Veal stew** 2.590 Ft



VEGETARIAN DISHES

44. **Grilled Camembert cheese with caramelised peanut, blueberry jam, potato croquettes** 2.490 Ft
45. **Orange salad with purple onion, olive oil, Rucola** 1.490 Ft
46. **Hungarian noodles with curd cheese, sour cream and bacon** 1.690 Ft



SALADS

47. **Cucumber salad** 500 Ft
48. **Tomato with onions** 500 Ft
49. **Cabbage salad** 500 Ft
50. **Mixed salad** 500 Ft
51. **Apple paprika** 500 Ft
52. **Gherkins** 500 Ft

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GARNISHMENTS

53. Mashed potato	500 Ft
54. Mashed potato with beetroot	500 Ft
55. Mashed potato with horseradish	500 Ft
56. French Fries	500 Ft
57. Steamed rice	500 Ft
58. Noodles	500 Ft
59. Potato croquette	500 Ft
60. Rösti potato	500 Ft
61. Bread dumpling	500 Ft
62. Home made potato doughnut	500 Ft
63. Steak potato	500 Ft



SAUCES

64. Tartar sauce	450 Ft
65. Stüszí ragout (forest mushroom, bacon, chicken liver, ham)	450 Ft
66. Picant vegetable sauce	450 Ft
67. Forest fruit sauce	500 Ft
68. Brown sauce	450 Ft
69. Red wine brown sauce	450 Ft
70. Green pepper sauce	450 Ft



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DESSERTS

71. Home made semolina dumplings with forest fruit 950 Ft
72. Hungarian sponge cake (filled with vanilla cream, walnut, apricot jam, raisin) chocolate sauce and whipped cream on the top 950 Ft
73. Mashed chestnut with whipped cream 950 Ft
74. Home made cupcake with fruite sauce, whipped cream 950 Ft
75. Pancake filled with curd cheese, chocolate sauce, whipped cream 950 Ft

RECOMMEND FOR KIDS

76. Small portion of breaded cheese with French Fries, tartar sauce (1 slice) 1.390 Ft
77. Small portion of roasted chicken breast with mashed potato (1 slice) 1.390 Ft
78. Small portion of breaded pork with steamed rice (1 slice) 1.390 Ft

Visit our Internet site, where you can find the latest news of the restaurant.

www.illespanzio-vadaszetterem.hu

If you are satisfied with everything, please tell everybody, if not, tell the management and we are solving the problems.

Waiting for you in the future again:

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