# I. Cold starters

1. Eggplant Spread, smoked salmon tatar with fresh vegetables & toast 2. Tatar beefsteak (10 dkg) with fresh vegetables, herb butter and toast	2.790 5.490
II. <u>Soups</u>	
3. Cold fruits soup with cream & almond	1.490
4. "Újházi" style chicken soup with pasta	1.690
5. Liver dumpling soup with vegetables	1.490
6. Creamy Garlic soup (0,31) with croutons and greated cheese	1.490
7. Tarragon chicken ragout soup with sour cream and lemon	1.990
8. Hot traditional Hungarian gulash soup in kettle	2.590
9. Bean soup with smoked ham pieces and sour cream	2.590
III. Vegetarian food and pasta	
10. Grilled goat cheese on fresh mix salads "V"	4.790
11. Breaded cheese with French fries, rice and tartar sauce "V"	3.790
12. Breaded mix vegetarian tasting (breaded mushroom, seed breaded zucchini,	
breaded cheese, onion rings served with french fries, rice and tartar sauce "V"	3.790
13. Almond breaded Camembert cheese with blueberry sauce, croquet "V"	3.990
14. Traditional Hungarian savoury curd cheese pasta with smoked bacon pieces	2.790
IV. Wandering in the fish empire	
15. Traditional Hungarian fillet Carp fish soup	3.990
16. Traditional Hungarian fillet Catfish soup	3.990
17. Traditional Hungarian fillet Carp and Catfish soup	3.990
18. Traditional Hungarian Pasta for fish soup	<i>500</i>
19. Catfish stew with mushroom and traditional Hungarian savoury curd	
cheese pasta roll in bacon coat	4.490
20. Roast catfish fillet with creamy crab spaghetti	4.790
21. Roast garlich Catfish fillet on Hungarian ratatouille, with frying bacon patato rings	4.790
22. Frying trout with fresh mix salad	5.490
23. Grilled salmon steak with fresh mix salad and lemon	6.990

# V. House specialities

24. Homemade chili and cheese stuffed sesam seeds breaded chicken breast with French fr	ies, rice
and homemade coleslaw	3.890
25. Ladies' favourite: almond coat breaded prunes and camambert stuffed chicken breast	
roll with croquet and red fruits sauce	4.790
26. Gents favourite: pork shank (boneless), mustard pork neck cuttlets, pork tenderloin	
and potato rings with ratatouille	4.990
27. Sasfészek style mix plate: grilled boneless drumstick, spicy roast pork necks, roast chick	ken
breast and frying bacon with potato wedges horseredishy slaw salad and kind of gravy	4.990
28. Roast a la Brasov (traditional dish from Brasov)	2.990
29. Pepper crust grilled chicken breast and potato noodles with cream	3.990
30. Sous-vide pork tenderloin with herbs quark grilled served with fresh mix salad	4.990
31. Giant breaded pork tenderloin (40 dkg) served with French fries and lemon	5.290
32. Gemenc style wild raguet stew with croquet	5.290
33. Rolled chiken breast in bacon coat with potato wedges and grilled camembert cheese	4.990

## VI. Poultry specialities

34. Grilled chicken breast with jasmin rice and fresh mixed salad	3.290
35. Pepper crust grilled chicken breast with grilled camambert cheese served	
with creamy spaghetti	3.990
36. Smoked ham and cheese stuffed breaded chicken breast served with	
French fries and rice	4.290
37. Chicken Cordon-bleu breast served with French fries and rice	4.790
38. Crispy leg of duck with croquet and red fruits sauce	7.990
39. Breaded chicken liver with buttery parsly boid potato	2.990

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## VII. Hungarian paprika dishes

40. Viel stew with Hungarian dumplings	3.990
41. Tripe stew with boiled potato	3.890
42. Hot beef stew with boiled potato	3.990

#### VIII. Meat dishes

43. Marinated grilled pork chops with steak potatoes	3.890
44. Fried pork medallions with "Bakony style" mushroom sauce served with dumplings	3.790
45. Breaded pork loin with rice and chips	3.590
46. Sliced pork chops (sausage-mushroom-green peas ratatouille) with rice and French fr	ries 3.990
47. Spaghetti a'la Milanese, breaded pork ribs on the top	3.590
48. Garlic pork loin "Jóasszony" style	3.590
49. Pork duo (chops and pork medallions) with cottage cheese pasta and "Bakony style"	
mushroom sauce	3.990
50. Meat in all quantities served on sizzling lava stones: fried pork medallions, roasted	
chicken breast, fried chicken leg, sirloin with mustard and pepper, fried bacon,	
salad and steak potatoes	8.990
51. Sizzling Black Angus fillet steak (2*12 dkg) with mustard and pepper on lava stone,	
steak potatoes, grilled vegetables, mixed salad	9.990

## IX. Children's favourite dish

52. Sponge Bob's fish fingers served with smiling potatoes, tartar sauce	2.490
53. Breaded chicken breast as Patrick's favourite	2.590
54. Noodle or pasta with cheese	1.790
55. Noodle or pasta with sweety poppy-seed	1.790
56. Spaghetti a'la Milasene (ham. mushroom, tomato)	1.990

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#### X. Roast and fried dish for more persons

- 57. <u>Rich plate for two people</u> (2 breaded pork loin, 1 chicken Gordon Bleu, 1 chicken breast roll in bacon coat, 2 breaded mushroom, 2 breaded cheese, 4 breaded chicken liver served with French fries, rice and tartar sauce)

  11.900.-
- 58. <u>Sasfészek dish for two people</u> (2 yoghurt grilled leg of chicken, 1 smoked ham and cheese stuffed breaded chicken, 2 breaded pork loin, 1 Marinated grilled pork chop, 2-4 breaded cauliflouwer, 2 breaded cheese served with French fries, rice and tartar sauce) 11.900.-
- 59. <u>Poultry date for two people</u> (1 grilled chicken breast, 1 chicken Gordon bleu,
  1 nuts breaded chicken breast, 4 breaded chicken liver, 2 yoghurt breaded leg of chicken served
  with French fries, rice and tartar sauce)
  11.900.-
- 60. <u>Fish for two people</u> (1 whole fried trouth, 2 slice of grilled garlic catfish, 2 piece of crispy corn breaded perch, 1-1 slice seed breaded catfish & Carp, 2 battered Carp (slices) served with parsley boild potato and mix salad)

  13.900.-
- 61. Family Wealthy plate (4 boneless grilled youghurt leg of chicken,
  - 4 mustard roast of pork neck, 4 sesame breaded chicken breast, 4 roast fried pig shank,
  - 4 chicken breast roll in bacon roll, 4 fried bacon, 4 breaded mushroom, 4 breaded cheese,
  - 4 breaded cauliflower served with parsley boild potato, onion mashed potato, green peas rice, steamed red cabagge and tartar sauce)

    28.900.-

#### XI. Salad

62. "Fészek" salad (cabbage, carrot, sweetcorn with yoghurt and mayonnaise)	<i>790</i>
63. Tomato salad	990
64. Cabbage salad	<i>790</i>
65. Cucumber salad	<i>790</i>
66. Fresh mixed salad	<i>790</i>
67. Gherkin	<i>790</i>
68. Pickled cucumber	<i>790</i>
69. Pickled peppers	<i>790</i>
70. Mixed fresh salad	1.290

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#### XII. <u>Side dishes - sauce</u>

71. Grilled vegetable-mix	<i>1.790</i>
72. Steamed vegetables	1.590
73. Steamed red cabbage	990
74. Croquettes	890
75. Fried sweet potato	1.990
76. French fries	1.290
77. Steak potatoes	1.390
78. Potatoes whit parsley	<i>790</i>
79. Mashed potato with onion	<i>790</i>
80. Smiling potatoes	<i>790</i>
81. Boiled potatoes	<i>590</i>
82. Potato gnocchi with cream and onion	1.390
83. Rice	<i>590</i>
84. Rice and peas	990
85. Mixed garnish (rice & french fries)	990
86. Dumplings/noodles	<i>590</i>
87. Noodles whit eggs	890
88. Tartar sauce	690
89. "Bakonyi " style mushroom sauce	890
VIII A	

#### XIII. <u>Desserts</u>

99. Somlói style dumpling with chocolate dressing and whipped cream	1.590
100. Sweet poppy seed "lütyü" Sasfészek style	1.790
101. Pancakes (creps) as you like it /2 pieces/ (filled with cottage cheese, cocoa,	
jam, nutella or sweety cinnamon)	990
103. Chestnut puree cream with chocolate dressing and whipped cream	1.790
104. Ice creme 2 vanillia with mixed fruit and whipped cream	1.990

József Nemes/Gábor Gömöri Restaurant manager Bálint Kőházi-Kis Chef

Operator: Szilvási és Társai Kft. 6000 Kecskemét, Alsócsalános 3.

# English Menu