

English

Menü



I. Cold Appetisers

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| 1. <i>Steak tartare (Angus 15 dkg) served with vegetables, tea butter and toast</i> | 7.790.- |
| 2. <i>Eggplant cream with vegetables and toast</i> | 2.990.- |
| 3. <i>Cold duck liver in its own fat, in a buckled glass jar, served with fresh vegetables and toast</i> | 7.290.- |
| 4. <i>Caesar Salad "Sasfészek Style" with Chicken Breast or Shrimp</i> | 5.390.- |

II. Soups

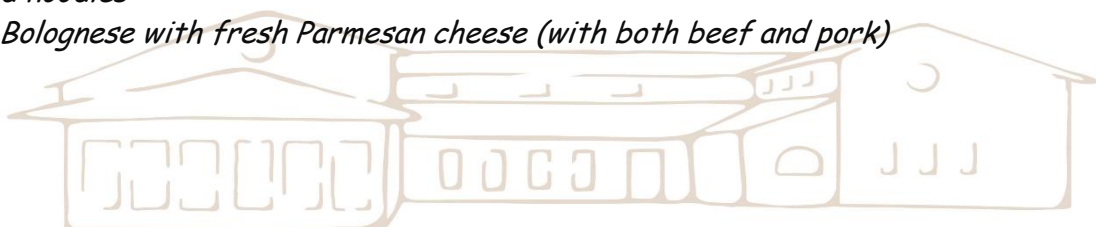
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| 5. <i>Cold fruit soup with a variety of fruits and whipped cream and roasted almonds on top
(It can also be vegan)</i> | 2.790.- |
| 6. <i>Rich "Újházi" chicken soup with shell shaped pasta or semolina dumplings</i> | 2.790.- |
| 7. <i>Meat soup with (julienne) vegetables and served liver dumpling</i> | 2.790.- |
| 8. <i>Cheddar cheese cream soup with grissini</i> | 2.690.- |
| 9. <i>French Onion Soup with Grated Cheese and Herb Croutons (0.3 l)</i> | 2.390.- |
| 10. <i>Chicken soup with thyme and sour cream</i> | 2.890.- |
| 11. <i>Hungarian meatball soup rich with vegetables</i> | 2.790.- |
| 12. <i>Goulash soup with pinched pasta in a cauldron</i> | 3.990.- |

III. Vegetarian dishes

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| 13. <i>Variety of fried cheeses in breadcrumbs (trappist, mozzarella, camembert) served
with mixed garnish and tartar sauce</i> | 5.390.- |
| 14. <i>Fried Zucchini in Mixed-Seed Breadcrumbs, served with Mixed Side Dishes and Tartar Sauce</i> | 4.990.- |
| 15. <i>Fried camembert cheese in breadcrumbs with almonds, served with blueberry sauce
and apple croquettes</i> | 5.790.- |
| 16. <i>Tofu "Brassói Style" with Fried Diced Potatoes and Roasted Vegetables (Vegan)</i> | 4.990.- |

IV. Pasta dishes

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| 17. <i>Sheep's curd cheese "sztrapacska" (Hungarian potato gnocchi)</i> | 3.690.- |
| 18. <i>"Túrós csusza" (square pasta with curd cheese, sour cream and fried diced bacon)</i> | 3.690.- |
| 19. <i>Tagliatelle with cheese and sour cream</i> | 2.990.- |
| 20. <i>Cheese and sour cream noodles</i> | 2.990.- |
| 21. <i>Tagliatelle with poppy-seed</i> | 2.990.- |
| 22. <i>Poppy-seed noodles</i> | 2.990.- |
| 23. <i>Spaghetti Bolognese with fresh Parmesan cheese (with both beef and pork)</i> | 5.490.- |





V. Adventure in the world of Fish

24. Fisherman's soup from carp fish fillet	4.990.-
25. Fisherman's soup from catfish fillet	4.990.-
26. Fisherman's soup from mixed fish	4.990.-
27. Matchstick pasta	790.-
28. Fish Offal 15 dkg/person (including milt and roe)	1.990.-
29. Catfish from the Bakonyi with "túrós csusza" (square pasta with curd cheese, sour cream and fried diced bacon)	6.490.-
30. Grilled Pike-Perch Fillet with Olive Oil, Garlic and Chili Tagliatelle, served with Tomatoes	6.990.-
31. Catfish ragu with cream, white wine, grilled shrimp, sun-dried tomatoes and spicy capri berry tagliatelle	6.990.-
32. Spicy Tomato Tagliatelle with Grilled Shrimp, Olives and Parmesan Cheese	6.990.-
33. Fried catfish fillet in breadcrumbs, served with Mayo potatoes	5.990.-
34. Fried trout in whole served with parsley potatoes and fresh lettuce salad with yogurt	6.990.-
35. Salmon steak with garlic-lemon butter and grilled vegetables	8.990.-
36. Salmon Steak with Tagliatelle, Sun-Dried Tomatoes, Capers and White Wine Sauce	8.990.-

VI. Specialities of the house

37. Sasfészek gipsy roast (grilled pork chops, spicy spare ribs, pork tenderloin and fried Cluj-Napoca bacon, served with steak fries, coleslaw and spicy pepperoni peppers and spicy roast beef juice	6.990.-
38. Meat Tower: Grilled Pork Neck, Boneless Chicken Thigh with Skin on, Pork Tenderloin Medallions, Crispy Pork Knuckle Slices, served with Sausage Bean Ragout and Mashed Potatoes with Onions	6.990.-
39. Rosé duck breast, (sous-vide) roast duck confit with thyme, served with mashed potatoes with onions, homemade apple compote and roast beef juice	8.990.-
40. Grilled Chicken Breast Baked with Seasoned Cottage Cheese, served with Buttered Steamed Vegetables and Jasmine Rice	5.990.-
41. Aged Sirloin Steak "Lyonnais Style" with Steak Potatoes and and pepper sauce	12.990.-
42. Angus sirloin steak with thyme grilled vegetables, steak fries and pepper sauce	14.990.-

VII. Hungarian dishes with paprika

43. Chicken breast served with paprika dumplings	4.990.-
44. Paprika veal served with Sour Cream and Dumplings	5.490.-
45. Gizzard Stew with Sour Cream and Dumplings	4.990.-
46. Beef shank stew served with Dumplings	5.490.-
47. Lamb Stew with Boiled Potatoes	5.490.-
48. Tripe stew served with salted boiled potatoes	5.490.-
49. Wild boar stew with red wine, served with sheep's curd cheese "sztrapacska" (Hungarian potato gnocchi)	7.990.-





VIII. Poultry dishes

50. Grilled chicken breast, served with baked sweet potatoes and fresh mixed salad 5.290.-
51. Pepper-crust chicken breast, served with cheese sauce spaghetti or noodles and a grilled camembert disc 5.690.-
52. Chicken breast in bacon with grilled camembert and cheese sauce, served with mashed potatoes 6.490.-
53. Chicken breast in bacon, stuffed with feta cheese and dried sun-dried tomatoes, served with mashed potatoes 6.490.-
54. Chicken breast stuffed with bacon and mozzarella, served with sweet potatoes and fresh lettuce 6.490.-
55. Fried Chicken Thigh Fillet in Breadcrumbs with Buttered Parsley Potatoes 5.290.-
56. Fried Chicken Breast in Breadcrumbs with French Fries and Tartar Sauce 5.290.-
57. Crispy roast duck confit (2 pieces), served with mashed potatoes with onions and steamed purple cabbage with blueberries 8.490.-

IX. For children

58. SpongeBob fish fingers served with mashed potatoes and mayonnaise 3.290.-
59. Patrick's favorite fried Chicken breast in breadcrumbs served with french fries and mayonnaise 3.290.-
60. Spaghetti Bolognese 3.290.-
61. Mickey Mouse fried cheese in breadcrumbs served with french fries and mayonnaise 3.290.-

X. Pork dishes

62. Brassó-style pork stew 4.990.-
63. Fried pork ribs in breadcrumbs, served with mixed and cucumber salad with sour crema 4.990.-
64. Huge fried pork in breadcrumbs (35 dkg) from the best part of the pork, served with mayo potatoes and lemon 7.590.-
65. Panko-crust chicken chop stuffed with jalapenos and cheddar cheese, served with mashed potatoes 5.490.-
66. Pork tenderloin from Magyaróvár, served with champagne and oyster mushrooms, mozzarella and mashed potatoes with parmesan cheese 5.990.-
67. Panko-crust chicken tenderloin stuffed with goat cheese, served with spicy olives and tomato tagliatelle 6.490.-
68. Cordon Bleu (Pork Loin Stuffed with Ham and Cheese) with Seasoned Potatoes and Tartar Sauce 5.490.-
69. Pork Tenderloin Ragout "Bakony Style" with Dumplings and Sour Cream 5.490.-
70. Pork Neck with Fried Potato Slices and Lecsó (Traditional Hungarian Onion, Tomato and Pepper Ragout), Crispy Rooster-Crest Cut Bacon 5.490.-
71. Roasted Pork Knuckle Slices Baked with Lecsó (Traditional Hungarian Onion, Tomato and Pepper Ragout) and Sour Cream, served with Mashed Potatoes and Onions 6.490.-
72. Crispy pork knuckle with spicy sausage and red bean ragu, served with steak fries 6.490.-
73. Crispy garlic pork knuckle, served with Bavarian steamed cabbage and mashed potatoes with onions 6.990.-



XI. Fried platters of Sasfészek

74. **Sasfészek platter for two:** (1 panko-crusted chicken breast stuffed with bacon and mozzarella, 2 fried pork medallions in breadcrumbs, 2 mustard barbecues, 2 crispy garlic knuckles, 2 fried cauliflowers in breadcrumbs, 2 fried mushrooms in breadcrumbs, 2 slices of fried cheese in breadcrumbs, served with mixed garnish and tartar sauce) 15.490.-
75. **Hearty Platter for 2:** (1 Pork Cordon Bleu, 2 Pork Tenderloins "Magyaróvár Style" (Mushrooms, Ham and Cheese), 2 Fried Duck Thighs, 2 Pepper-Crusted Chicken Breasts, 2 Fried Cheese Slices in Breadcrumbs, 2 Fried Zucchini Slices in Breadcrumbs, Served with Parsley Potatoes and Tartar Sauce) 17.490.-
76. **Family platter:** (4 grilled chicken legs , 4 mustard barbecues, 4 fried chicken breasts in sesame and breadcrumbs, 4 half panko-crusted chicken breasts stuffed with bacon and mozzarella, 4 roasted knuckles, 4 chicken breasts in bacon, 4 slices of fried Cluj-Napoca bacon, 4 fried mushrooms in breadcrumbs, 4 slices of fried cheese in breadcrumbs, 4 cauliflowers in breadcrumbs, served with parsley potatoes, steamed purple cabbage mashed potatoes with onions, rice and peas, and tartar sauce) 39.990.-
77. **Fish festival for two:** (1 fried trout in whole, 8 squid rings, 2 grilled perch fillets, 2 carp fillets with seeds, 2 slices of fried catfish in breadcrumbs, served with parsley potatoes and tartar sauce) 19.990.-

XII. Salad

78. Tomato salad 1.490.-
79. Cabbage salad 1.290.-
80. Cucumbers salad 1.290.-
81. Mixed salad (cabbage, cucumber, tomato) 1.290.-
82. Pickled pickles 1.290.-
83. Dill pickles 1.290.-
84. Homemade mixed salad 1.290.-
85. Spicy pepperoni pepper 1.290.-
86. Fresh mixed salad with jogurt dill dressing 1.790.-
87. Mayo potatoes 1.990.-





XIII. Garnish and sauces

88. Grilled vegetables	2.790.-
89. Steamed vegetables	1.790.-
90. Steamed purple cabbage	1.390.-
91. Apple croquette	1.990.-
92. Fried sweet potato	1.990.-
93. French fries	1.590.-
94. Steak fries	1.790.-
95. Parsley potatoes	990.-
96. Mashed potatoes	990.-
97. Mashed potatoes with onions	990.-
98. Salted boiled potatoes	990.-
99. Steamed jasmine rice	990.-
100. Rice and peas	1.090.-
101. Mixed garnish (rice and french fries)	1.290.-
102. Noodles	790.-
103. Noodles with eggs	1.390.-
104. Lecso	1.990.-
105. Tartar sauce	990.-
106. Mushroom sauce from Bakony	1.490.-
107. Cheese sauce	990.-
108. Pepper sauce	990.-

XIV. Desserts

109. Somlói dumplings with chocolate sauce and whipped cream	2.490.-
110. Poppy Seed Lütyü (Sponge Cake Soaked in Milk) "Sasfészek Style"	2.790.-
111. Fried Semolina Porridge with Cinnamon and Hot Forest Berry Ragout	2.490.-
112. 2 Hungarian pancakes as requested (cinnamon, cocoa, jam, Nutella, curd cheese)	1.180.-
113. Sour Cherry and Poppy Seed Pancakes with Vanilla Sauce	2.790.-
114. Homemade chocolate muffin with red fruits, vanilla ice-cream and whipped cream	2.990.-
115. Chestnut puree with chocolate sauce and whipped cream	2.490.-
116. Ice-cream chalice (2 scoops of varied ice creams served with fresh fruits, chocolate sauce and whipped cream)	2.990.-
117. Coconut milk Panna-Cotta with forest fruit sauce "Vegan"	2.290.-

Packaging: 150-250 HUF/piece

Aluminium tray: 600-1.000 HUF/piece

Fisherman's soup box: 750-1.500 HUF/piece

(In case of a half serving, we service the 70 % of the original price)

Nemes József (unit and restaurant manager)
Mészáros Roland (chef)

Gömöri Gábor (restaurant manager)
Szilvási József (owner)

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