

Grandma Erzsi's Kitchen



I love it when the children come down for a visit. I already start to prepare the day before. I cut the chickens, collect some vegetables from the garden and start to make the home-made pasta.

My son can definitely eat a lot. He enjoys thick, rich, greasy food.

My poor daughter-in-law is always on a diet. I make a special light lunch for her.

My grandson likes only meat. My granddaughter loves the noodle soup and any kind of desserts. But only the way that Grandma makes them. And my daughter's family hasn't even come this weekend.

As the family is so large and everyone likes something different, I am sure that You will find your favourite on the menu as well.

I will gladly prepare it for You, just as I do for my own children.

Warmly welcome,

Grandma Erzsi

Soups (Levesek)

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| 1. Garlic soup in toasted loaf with grated cheese | 1490.- Ft |
| 2. Tarragon ragout soup in toasted loaf | 1490.- Ft |
| 3. Bean goulash soup with home-made noodles | 1290.- Ft |
| 4. Great Grandma's meat pot:
I cook chicken soup with vegetables and pasta then serve it in a small pot | 1290.- Ft |
| 5. Meat soup with liver dumplings | 1290.- Ft |
| 6. My husband's favourite:
I prepare a rich, filled potato soup with smoked sausage, I add sour cream | 1290.- Ft |
| 7. Cold blackcurrant soup with milk cream (seasonal offer) | 1290.- Ft |

Salad (Saláták)

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| 8. Shopska salad:
cucumber, tomato, onion, garlic, sheep milk cheese, olive oil and vinegar | 1300.- Ft |
| 9. Caesar salad with fried chicken breast, parmesan cheese and toast | 2400.- Ft |
| 10. Salad pot with pullet breast and smoked cheese | 2400.- Ft |

Vegetarian Dishes (Vegetáriánus ételek)

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| 11. Fried mushrooms stuffed with sheep milk cheese, rice, tartar sauce | 2700.- Ft |
| 12. Fried cheese served with rice and tartar sauce | 2700.- Ft |
| 13. Fried camembert cheese with berry jam and croquettes | 2700.- Ft |
| 14. Grilled Gomolya cheese (mild, soft, white cheese) with honey
served on a bed of lettuce | 2700.- Ft |
| 15. Crispy broccoli cheese rounds | 2500.- Ft |

Pasta (Tészták)

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| 16. Potato noodles with sheep milk cheese, red onion | 2500.- Ft |
| 17. Potato noodles with smoked pork trotters, sheep milk cheese and red onion | 2700.- Ft |
| 18. Spaghetti Bolognese with plenty of cheese | 2500.- Ft |

Beef (Marhahúsok)

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| 19. Steak with crunchy onion heap and fried potato wedges | 5400.- Ft |
| 20. Steak with chive and pepper sauce, served with spicy fried potato slices | 5400.- Ft |
| 21. Steak of the woods with potato croquettes:
I fry the marinated steak to medium and serve it with mulberry fruit sauce | 5400.- Ft |
| 22. Beef stew with potato noodles and sheep milk cheese | 3300.- Ft |

Fish (Halak)

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| 23. Salmon fillet with lemon on creamy spinach garnish with fried potato slices | 3990.- Ft |
| 24. Whole baked trout with steamed vegetables | 3990.- Ft |

Recommendation from my Heart (Jó szívvel ajánlom)

/House Favourites/

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| 25. Grilled chicken breast in crockery with garlic spinach and mozzarella,
steamed vegetables | 3300.- Ft |
| 26. Rosemary pullet kebabs with garlic tzatziki and fried potato wedges | 3300.- Ft |
| 27. Onion Roast:
Pork marinated in mustard served with French fries | 3300.- Ft |
| 28. Granddad's Favourite:
A good slice of grilled turkey breast and bacon, stewed with garlic and cream,
the Ol' Man likes it with seasoned French fries | 3300.- Ft |
| 29. Crunchy roast duck:
I bake the duck thigh and breast then serve it with fresh salad at summer,
red cabbage and steak potatoes at winter | 3900.- Ft |
| 30. Fresh Hungarian Lecsó (a sauce of stewed tomato and peppers)
with egg and sausage mixed in, served in toasted loaf | 2800.- Ft |

Poulties (Szárnyasok)

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| 31. Spicy chicken steak with potato scone and blue cheese sauce | 3300.- Ft |
| 32. My grandson's favourite:
I take fried turkey breast fillets and put garlic sour cream and a good amount of
grated cheese then serve it with potatoes fried in their skin | 3300.- Ft |

33. Potato breaded chicken with Shopska salad: 3300.- Ft
 I coat the chicken fillets in a grated potato breading and serve a salad with vegetables and sheep milk cheese with it
34. Layered chicken breast with potato and cheese: 3300.- Ft
 I take a big fillet and layer it with ham, cheese and béchamel sauce and bake it
35. Pullet breast stuffed with cranberry and camembert topped with roasted almond pieces. It is most delicious with potato croquettes. 3300.- Ft
36. Besztercei style pullet breast
 Pullet breast is stuffed with dried plum and cheese, coated with bacon. 3300.- Ft
 I serve it with potato croquettes and mixed berry jam.

Pork (Sertéshúsok)

37. Gourmet breaded pork loin fillet: 3300.- Ft
 I fill the meat with foie gras and mushroom ragout and I serve it on potato scone with plum
38. Sunday Lunch: 3300.- Ft
 Breaded, fried pork fillets with French fries
39. Gypsy style roast with French fries: 3300.- Ft
 I bake pork fillets with garlic and spices then put some bacon on top
40. Brassó Roast: 3300.- Ft
 A pork stew with garlic, onion and spices served on top of French fries
41. Breaded pork stuffed with smoked knuckle and sheep milk cheese, fried potato slices 3300.- Ft

Grandma's plates of plenty for 2 people

42. Plate 1

Cordon Bleu (Breaded chicken breast stuffed with cheese and ham)

Spicy chicken steak with blue cheese sauce

Fried cheese with seeds

Rice with peas, fried potato wedges and cabbage salad

7200.- Ft

43. Plate 2

Onion Roast (Pork marinated in mustard served with French fries)

Rosemary pullet kebabs

Fried cheese with seeds

Rice with peas, fried potato wedges and cabbage salad

7200.- Ft

44. Plate 3

Breaded pork loin stuffed with cheese and chives

Layered chicken breast (layered with ham, cheese and béchamel sauce)

Breaded chicken strips with seeds

Rice with peas, fried potato slices and cabbage salad

7200.- Ft

45. Plate 4

Breaded pork loin stuffed with cheese

Roasted chicken breast fillet

Roasted pork loin

Grilled sausage

Fried potato wedges and cabbage salad

7200.- Ft

46. Plate 5 (Vegetarian)

Breaded mushrooms stuffed with sheep milk cheese

Fried Trappista cheese with seeds

Breaded cauliflowers

Rice with peas, hash browns and cabbage salad

6600.- Ft

Home-made pickled items (Házi savanyúságok) 690.- Ft

- 47. Cabbage salad
- 48. Cucumber salad with sour cream
- 49. Pickled cucumber
- 50. Leavened cucumber
- 51. Apple peppers (spicy)

Desserts (Desszertek)

- 52. Poppy seed crepes with warm plum sauce 1200.- Ft
- 53. Cottage cheese dumplings with sour cream 1200.- Ft
- 54. Boiled sweet dumplings filled with rum plum jam, rolled in poppy seeds 1200.- Ft
with vanilla sauce poured on top, made the way my Austrian friend taught me.
- 55. Sweet chestnut purée with whipped cream 990.- Ft
- 56. Red fried sweet ravioli with vanilla sauce 990.- Ft
- Grandma's crepes 990.- Ft
- 57. Home-made apricot jam
- 58. Home-made plum jam
- 59. Hazelnut cream
- 60. Vanilla cream
- 61. Cocoa
- 62. Cinnamon

Soft Drinks (Üdítőitalok)

- Coca Cola, Coca Cola Zero 0.25 l 490.- Ft
- Sprite 0.2 l 490.- Ft
- Tonic 0.25 l 490.- Ft
- Ginger Ale 0.25 l 490.- Ft
- Cappy juice 0.2 l 490.- Ft
- Natur Aqua mineral water without gas 0.25 l 490.- Ft
- Natur Aqua mineral water with gas 0.25 l 490.- Ft

Bottle of soda water 1 l	490.- Ft
Home-made elderflower or raspberry syrup in pitcher 0.2 l	490.- Ft
Home-made lemonade 0.5 l	790.- Ft

Beers (Sörök)

Draft beer:

Krusovice 0.3 l	550.- Ft
Krusovice 0.5 l	850.- Ft
Edelweiss /wheat beer/ 0.5 l	850.- Ft
Krusovice /brown/ 0.5 l	850.- Ft
Pilsner Urquell 0.5 l	850.- Ft
Mort Subite /Cherry beer/ 0.25 l	850.- Ft
Non-alcoholic beers:	
Gösser /lemon flavoured/ 0.33 l	700.- Ft
Soproni 0.5 l	700.- Ft

Wines (Borok)

Wines from Gere Winery of Villány, Hungary	0.75 l	4200.- Ft
Portugieser (<i>Dry red wine made of Blauer Portugieser grapes</i>)		
Kékfrankos (<i>Blue Frankish, a dry red wine rich in tannin, with a spicy masculine character</i>)		
Rosé (dry)		
Olaszrizling (<i>Italian Riesling or Welschriesling, dry white wine</i>)		
	or portioned	600.- Ft/dl
Wine of the house from Varga Winery (Badacsonyörs, Hungary)		400.- Ft/dl
Szőkebarát (<i>Pinot Gris, a dry white wine</i>)		
Zweigelt (<i>Semi-sweet red wine rich in tannic acid and harmonious flavour</i>)		
Kékfrankos		
Olaszrizling		
Rosé		

Appetizer Drinks (Röviditalok) /4 cl/

Palinka from Szicsek, Hungary:	1390.- Ft
Quince	
Blackcurrant	
Sour cherry	
Honey and sour cherry	
Real mountain dew palinka: plum and peach	1390.- Ft
Jim Beam	1390.- Ft
Ballantine's	1390.- Ft
Jägermeister	1390.- Ft
Unicum	1390.- Ft
Finlandia vodka	1390.- Ft
Bailey's	1390.- Ft
Becherovka	1390.- Ft

Champagnes (Pezsgők)

Hungaria Extra Dry 0.7 l	3500.- Ft
BB: sweet and half-dry 0.7 l	2800.- Ft

Lavazza Coffees (Kávék)

Espresso Coffee	450.- Ft
Cappuccino	700.- Ft

Dilmah Tea	700.- Ft
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You can choose different flavours from our tea box.

Would you like to invite a larger company?

Over 10 people Grandma Erzsi offers You a mixed plate of plenty, even prepared according to Your needs!

You can get half portions of our menu items for 70% of the regular menu price.