

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)

1. Garlic soup in toasted loaf with grated cheese 1890.- Ft
2. Bean soup with home-made noodles and pork trotters 1690.- Ft
3. Great Grandma's meat pot: 1690.- Ft
I cook chicken soup with vegetables and pasta then serve it in a small pot
4. Meat soup with liver dumplings 1690.- Ft
5. My husband's favourite: 1690.- Ft
I prepare a rich, filled potato soup with smoked sausage, I add sour cream
6. Cold blackcurrant soup with milk cream (seasonal offer) 1690.- Ft

Vegetarian Dishes (Vegetáriánus ételek)

7. Fried mushrooms stuffed with sheep milk cheese, rice, tartar sauce 3600.- Ft
8. Fried cheese served with rice and tartar sauce 3600.- Ft
9. Fried camembert cheese with berry jam and croquettes 3600.- Ft
10. Grilled Gomolya cheese (mild, soft, white cheese) with honey 3600.- Ft
served on a bed of lettuce
11. Crispy broccoli cheese rounds with blue cheese sauce and vegetables 3300.- Ft

Pasta (Tészták)

12. Potato noodles with sheep milk cheese, red onion 3500.- Ft
13. Potato noodles with smoked pork trotters, sheep milk cheese and red onion 3800.- Ft
14. Spaghetti Bolognese with plenty of cheese 3200.- Ft

Beef (Marhahúsok)

15. Steak with crunchy onion heap and fried potato wedges 6800.- Ft
16. Steak with chive and pepper sauce, served with spicy fried potato slices 6800.- Ft
17. Steak of the woods with potato croquettes: 6800.- Ft
I fry the marinated steak to medium and serve it with mulberry fruit sauce
18. Beef stew with potato noodles and sheep milk cheese 4800.- Ft

Fish (Halak)

19. Salmon fillet with lemon on creamy spinach garnish with fried potato slices 4800.- Ft

Recommendation from my Heart (Jó szívvvel ajánlom)

/House Favourites/

20. Rosemary pullet kebabs with garlic tzatziki and fried potato wedges 4200.- Ft

21. Onion Roast: 4200.- Ft

Pork marinated in mustard served with French fries

22. Crunchy roast duck: 5000.- Ft

I bake the duck thigh and breast then serve it with fresh salad at summer, red cabbage and steak potatoes at winter

23. Fresh Hungarian Lecsó (a sauce of stewed tomato and peppers) 3500.- Ft
with egg and sausage mixed in, served in toasted loaf

Poulties (Szárnyasok)

24. Spicy chicken steak with potato scone and blue cheese sauce 4200.- Ft

25. My grandson's favourite: 4200.- Ft

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

26. Potato breaded chicken with Shopska salad: 4200.- Ft

I coat the chicken fillets in a grated potato breading and serve a salad with vegetables and sheep milk cheese with it

27. Layered chicken breast with potato and cheese: 4200.- Ft

I take a big fillet and layer it with ham, cheese and béchamel sauce and bake it

28. Breaded pullet breast stuffed with cranberry and camembert, topped with roasted seeds. It is most delicious with potato croquettes. 4200.- Ft

29. Besztercei style pullet breast

Pullet breast is stuffed with dried plum and cheese, coated with bacon. I serve it with potato croquettes and mixed berry jam. 4200.- Ft

Pork (Sertéshúsok)

30. Gourmet breaded pork loin fillet: 4200.- Ft
I fill the meat with chicken liver and mushroom ragout and I serve it on potato scone with plum
31. Sunday Lunch: 4200.- Ft
Breaded, fried pork fillets with French fries
32. Gypsy style roast with French fries: 4200.- Ft
I bake pork fillets with garlic and spices then put some bacon on top
33. Brassó Roast: 4200.- Ft
A pork stew with garlic, onion and spices served on top of French fries
34. Breaded pork stuffed with smoked knuckle and sheep milk cheese, fried potato slices 4200.- Ft

Grandma's Plates of Plenty for 2 People

35. Plate 1 9900.- Ft
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
36. Plate 2 9900.- Ft
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
37. Plate 3 9900.- Ft
Breaded pork loin stuffed with cheese,
Roasted chicken breast fillet,
Roasted pork loin,
Grilled sausage,
Fried potato wedges and cabbage salad
38. Plate 4 (Vegetarian) 9500.- Ft
Breaded mushrooms stuffed with sheep milk cheese,
Fried Trappista cheese with seeds,
Breaded cauliflowers,
Rice with peas, hash browns and cabbage salad

Home-Made Pickled Items and Salads (Házi savanyúságok és saláták)

39. Cabbage salad (side dish)	750.-Ft
40. Cucumber salad with sour cream (side dish)	750.-Ft
41. Pickled cucumber (side dish)	750.-Ft
42. Leavened cucumber (side dish)	750.-Ft
43. Spicy apple peppers (side dish)	750.-Ft
44. Caesar salad with fried chicken breast, parmesan cheese and toast	3000.- Ft
45. Shopska salad (side dish)	1900.- Ft
Made from cucumbers, tomatoes, onions, garlic, sheep milk cheese, olive oil and vinegar	

Desserts (Desszertek)

46. Poppy seed crepes with warm plum sauce	1600.- Ft
47. Cottage cheese dumplings with sour cream	1600.- Ft
48. Boiled sweet dumplings filled with rum plum jam, rolled in poppy seeds with vanilla sauce poured on top, made the way my Austrian friend taught me	1600.- Ft
49. Sweet chestnut purée with whipped cream	1600.- Ft
50. Red fried sweet ravioli with vanilla sauce	1400.- Ft
Grandma's crepes	1400.- Ft
51. Home-made apricot jam	
52. Home-made plum jam	
53. Hazelnut cream	
54. Vanilla cream	
55. Cocoa	
56. Cinnamon	

Soft Drinks (Üditőitalok)

Coca Cola, Coca Cola Zero, Sprite, Tonic, Ginger Ale 0.25 l	590.- Ft
Cappy juice 0.2 l	590.- Ft
Natur Aqua mineral water without gas 0.25 l	590.- Ft
Natur Aqua mineral water with gas 0.25 l	590.- Ft
Bottle of soda water 1 l	590.- Ft
Home-made elderflower or raspberry syrup in pitcher 0.2 l	690.- Ft
Home-made lemonade 0.5 l	890.- Ft
Home-made apple soda 0.5 l	890.- Ft

Beers (Sörök)

Draft beer:	
Krusovice 0.3 l	680.- Ft
Krusovice 0.5 l	950.- 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	850.- Ft

Wines (Borok)

Wines from Gere Winery of Villány, Hungary	800.- Ft/dl
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>)	
Wine of the house from Varga Winery (Badacsonyörs, Hungary)	600.- Ft/dl
Szürkebarát (<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/

Pálinka from Szicsek, Hungary:	1490.- Ft
Honey and sour cherry	
Quince	
Blackcurrant	
Sour cherry	
Traditionally distilled pálinka: plum and peach	1490.- Ft
Jim Beam	1490.- Ft
Ballantine's	1490.- Ft
Jägermeister	1490.- Ft
Unicum	1490.- Ft
Finlandia vodka	1490.- Ft
Bailey's	1490.- Ft
Becherovka	1490.- Ft
Gin and tonic	2200.- Ft

Lavazza Coffees (Kávék)

Espresso Coffee	550.- Ft
Cappuccino	900.- Ft
Latte Macchiato	900.- Ft

Dilmah Tea 700.- Ft

You can choose different flavours from our tea box.

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

A 10% service charge is added to the bill.