

ERZSI MAMA KONYHÁJA

Menu



What I love most is when the children come to visit me. I start preparing the day before, slaughtering chickens, picking vegetables from the garden, and kneading the dough.

My son can eat a lot; he likes fatty, manly dishes. My poor daughter-in-law is always on a diet, so I prepare a separate diet lunch for her. My grandson only likes meat. The little girl loves “chicken soup” and sweets in any quantity, but only the way Grandma makes it. And this weekend, my daughter’s family didn’t even come.

Since the family is so large and everyone likes different things, I’m sure you’ll find something to your liking on the Menu.

And I will prepare it for you with the same love as I do for my children.

Warmly greets you,
Mama Erzsi

Soups

- Garlic cream soup in a bread bowl with grated cheese 2.200 Ft
- Bean soup with pork knuckle and homemade noodles 1.900 Ft
- Great-grandmother's meat pot 1.800 Ft
I cook chicken soup with vegetables and vermicelli, served in a small pot.
- Meat soup with homemade liver dumplings 1.800 Ft
- My husband's favorite soup 1.800 Ft
I cook a hearty potato soup with smoked sausage, served with sour cream.
- Cold redcurrant cream soup (seasonal) 1.800 Ft

Vegetarian Dishes

- Breaded mushroom caps stuffed with sheep cheese, rice and tartar sauce 3.900 Ft
- Breaded Trappist cheese with rice and tartar sauce 3.900 Ft
- Breaded camembert with blueberries and croquettes 3.900 Ft
- Grilled Acacia Honey-Glazed Gomolya Cheese, on a bed of mixed greens 4.400 Ft
- Crispy Cheese-Crusted Broccoli with blue cheese vegetables 3.900 Ft

Pasta Dishes

- Potatoe noodle with sheep cheese and red onions 3.700 Ft
- Potatoe noodle with sheep cheese, smoked pork knuckle, sheep cheese, and red onions 3.900 Ft
- Spaghetti Bolognese with lots of grated cheese 3.500 Ft

Beef Dishes

- Steak with crispy Lyon onion pile and spicy steak potatoes 6.990 Ft
- Steak with chive and green peppercorn sauce and spicy potato wedges 6.990 Ft
- Forest tenderloin with homemade potato croquettes 6.990 Ft
I cook the aged meat slice medium-rare and place it on a forest fruit ragout.
- Red wine beef stew with sheep cheese dumplings (sztrapacska) 4.900 Ft

Fish Dishes

- Lemon salmon fillet on a bed of creamy spinach leaves with potato wedges 4.990 Ft

Heartily Recommended (Local Favorites)

- Rosemary robber's meat from chicken breast with garlic tzatziki salad and steak potatoes **4.400 Ft**
- Onion grilled meat from mustard-aged pork loin with french fries **4.400 Ft**
- Crispy roast duck **5.200 Ft**
I serve the roasted leg and breast of my duck on freshly mixed salad in summer, and with braised red cabbage and steak potatoes in winter.
- Lecsó (Hungarian ratatouille) in a bread bowl **3.700 Ft**
I cook fresh lecsó with eggs and grilled sausage, served in a hot bread bowl.

Poultry Dishes

- Multi-Spiced Chicken Steak with Rösti Potatoes and Blue Cheese Sauce **4.400 Ft**
- My Grandchild's Favorite **4.400 Ft**
Breaded chicken breast cutlets topped with garlic-infused sour cream and a generous layer of grated cheese, accompanied by jacket potatoes.
- Potato Pancake Crusted Chicken with Shopska Salad **4.400 Ft**
Chicken fillets coated in a grated potato batter, pan-fried to a golden crisp, served alongside a refreshing Shopska salad.
- Layered Chicken Breast with Cheesy Potato Medallions **4.400 Ft**
A substantial chicken breast fillet layered with bacon, cheese, and béchamel sauce, oven-roasted to perfection and served with cheese-topped potato medallions.
- Camembert and Cranberry Stuffed Pullet Breast **4.400 Ft**
Tender pullet breast stuffed with creamy Camembert and tart cranberries, encased in a crispy breading, and served with toasted seeds and potato croquettes.
- Beszterce-Style Pullet Breast **4.400 Ft**
Pullet breast filled with dried plums and cheese, wrapped in crispy bacon, and served with a forest fruit ragout and potato croquettes.

Pork Dishes

- Gourmet Breaded Pork Loin **4.400 Ft**
Pork loin stuffed with a mushroom and chicken liver ragout, served with plum-infused rösti potatoes.
- Sunday Lunch Special **4.400 Ft**
Classic breaded pork chop served with French fries.
- Gypsy Roast with French Fries **4.400 Ft**
Seasoned pork loin slice pan-fried with garlic, topped with crispy bacon strips.

- Brasov-Style Pork Stew **4.400 Ft**
Diced pork sautéed with potatoes and red onions, prepared in a skillet.
- Transylvanian Stuffed Pork Chop **4.400 Ft**
Breaded pork chop filled with smoked pork knuckle and sheep's cheese, served with seasoned potato rounds.

Mama's Abundance Platters (for 2 persons)

Platter 1 10.900 Ft

- Breaded chicken breast stuffed with cheese and ham
- Multi-spiced chicken steak with blue cheese sauce
- Multi-seed breaded cheese
- Served with rice pilaf, steak-cut potatoes, and coleslaw

Platter 2 10.900 Ft

- Breaded pork cutlet stuffed with chive-infused cheese
- Chicken breast layered with cheese and ham
- Multi-seed breaded chicken strips
- Accompanied by potato rounds, rice pilaf, and coleslaw

Platter 3 10.900 Ft

- Wooden platter covered with steak-cut potatoes, topped with:
 - Cheese-stuffed pork loin
 - Grilled chicken breast
 - Grilled pork chop
 - Supported by grilled sausage
- Served with a side of coleslaw

Platter 4 (Vegetarian) 10.900 Ft

- Breaded mushrooms stuffed with sheep's cheese
- Trappist cheese fried in multi-seed coating
- Breaded cauliflower
- Served with rösti potatoes, rice pilaf, and coleslaw

House-made Pickles and Salads

Salad variation **850 Ft**

- Cucumber salad
- Coleslaw
- Sweet pickles
- Fermented cucumbers
- Apple pepper

Caesar Salad **3.500 Ft**

With grilled chicken strips, parmesan cheese, and croutons

Shopska Salad with feta cheese **2.400 Ft**

Desserts

- Poppy Seed Cream Filled Crêpes with Hot Plum Sauce **1.900 Ft**
- Cottage Cheese Dumplings with Sour Cream **1.900 Ft**
- Austrian-Style Steamed Dumplings filled with Rum-Infused Plum Jam, rolled in Poppy Seeds, served with Vanilla Sauce **1.900 Ft**
- Chestnut Purée with Whipped Cream **1.600 Ft**
- Golden-Fried Cottage Cheese Dumplings on a Bed of Vanilla Sauce **1.400 Ft**
- Grandma's Crêpes (2 pieces) **1.400 Ft**

(Apricot Jam, Plum Jam, Hazelnut Cream, Vanilla Cream, Cocoa, Cinnamon)

Refreshments

Soft Drinks (250 ml)

- Coca Cola **690 Ft**
- Coca Cola Zero **690 Ft**
- Fanta **690 Ft**
- Tonic Water **690 Ft**
- Ginger Ale **690 Ft**

Fruit Juices (200 ml) Cappy brand: Peach, Orange, Pear, Apple **690 Ft**

Water

- Natur Aqua Sparkling or Still (330 ml) **690 Ft**
- Soda Water in Siphon (1 liter) **890 Ft**

House-made Syrups (200 ml carafe)

- Elderflower **990 Ft**
- Raspberry **990 Ft**

Specialty Drinks

- House-made Lemonade (500 ml) **1.200 Ft**
- Apple Spritzer (500 ml) **1.200 Ft**

Beers

- Draft Beer
 - Krusovice (300 ml) **890 Ft**
 - Krusovice (500 ml) **1.200 Ft**
- Edelweiss Wheat Beer (500 ml) **950 Ft**
- Krusovice Dark (500 ml) **950 Ft**
- Pilsner Urquell (500 ml) **950 Ft**
- Mort Subite - Belgian Cherry Beer (250 ml) **950 Ft**

Non-Alcoholic Beers

- Gösser Lemon (330 ml) **700 Ft**
- Soproni (500 ml) **700 Ft**

Wines (per 100 ml)

Gere Winery, Villány

- Kékfrankos (Blaufränkisch), Rosé, Olaszrizling **800 Ft**

House Wines from Varga Winery

- Olaszrizling (Welschriesling), Rosé, Zweigelt, Kékfrankos (Blaufränkisch) **600 Ft**

Aperitifs (40 ml)

Szicseki Pálinka 1.690 Ft

- Magony Honey Sour Cherry, Quince, Morello Cherry

Traditional Distilled Pálinka (plum and apricot) 1.690 Ft

Other Spirits

- Jim Beam 1.690 Ft
- Johnnie Walker 1.690 Ft
- Jägermeister 1.690 Ft
- Unicum 1.690 Ft
- Finlandia Vodka 1.690 Ft
- Baileys 1.690 Ft
- Gin and Tonic 1.690 Ft

Lavazza Coffee

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

Dilmah Teas

Please choose from our selection box 700 Ft

Half portions of our dishes are charged at 70% of the full price.

A 12% service charge is added for on-premise consumption.