

Csalánosi Csárda

Ó B U D A



Welcome to us in Óbuda, too!

Open: 0-24

BUDAPEST III. KER. HÍDFŐ UTCA 16. (FŐTÉR)
www.csalanosi-csarda.hu csalanosicsarda.obuda@gmail.com

Csalánosi Csárda

Kecskemét ~ Open: 0-24

Óbuda ~ Open: 9-24



Isalánosi Csárda

Chef's offer

- | | |
|--|------------------|
| 1. Marrow toast with purple onion ⁽¹⁾ | 2490 HUF |
| 2. Eggplant cream with toast and fresh vegetables ⁽⁷⁾ | 2690 HUF |
| 3. Beef soup with bone marrow, with garlic toast* ^(1,9) | 5490 HUF |
| 4. Ox barge soup in little red pot* ⁽⁹⁾ | 4490 HUF |
| 5. Grilled chicken breast filled with gratin asparagus and cheese ^(1,7) | 5490 HUF |
| 6. Rosemary Mangalitsa steak with green pepper sauce* ^(1,7,10) | 9990 HUF |
| 7. Salmon steak with creamy mushroom, pesto and penne pasta* ^(1,3,4,7) | 7990 HUF |
| 8. Duck breast strips-porcini mushrooms-zucchini-penne pasta ^(1,3,7) | 5990 HUF |
| 9. Creamy penne pasta with mushroom, pesto and parmesan cheese ^(1,3,7) | 3990 HUF |
| 10. Oven-baked goose liver (grilled goose liver, roasted peanut potatoes, with vegetables ragout) ⁽¹⁾ | 15990 HUF |
| 11. Breaded semolina duppung with hot suor cherry sauce ^(1,7) | 2690 HUF |
| 12. Chocolate brownie with vanilla icecream and hot sour cherry sauce ^(1,7,8) | 2490 HUF |
| • Homemade scone | 350 HUF |

*For half portions we charge 70% from the full amount.
Can not be ordered half portions from meals marked with*.
Our prices VAT is included. We do not charge service fee.*

Csalánosi Csárda

Kecskemét ~ Open: 0-24

Óbuda ~ Open: 9-24

Manager: Nagy Mihály

Chef: Horváth István

Chef: Rajcsányi György

Reservation: +36 20 9 709 710, +36 76 708 555

Kecskemét, Felsőcsalános 5.

Operated by: Nettle-Group Kft.

csalanosicsarda.motel@gmail.com

www.csalanosi-csarda.hu

Isalánosi Csárda

Breakfast foods

13. Ham and eggs (4 eggs) ⁽³⁾	2290 HUF
14. Scrambled eggs with ham ⁽³⁾	2290 HUF
15. Scrambled eggs with mushrooms ⁽³⁾	2290 HUF
16. Scrambled eggs with ham and mushrooms ⁽³⁾	2290 HUF
17. Scrambled eggs with smoked knuckles ⁽³⁾	2490 HUF
18. Rustic scrambled eggs ⁽³⁾	2490 HUF
19. Scrambled eggs with marrow and onion ⁽³⁾	2490 HUF
20. Smoked knuckles with fried eggs, purple onion ⁽³⁾	3790 HUF
21. Omelette with cheese ^(3,7)	2490 HUF
22. Bacon eggs (4 eggs) ⁽³⁾	2790 HUF
23. Omelett with goose liver and burgundy sauce ^(1,3,7)	7990 HUF
24. Frankfurter 1 pair (fried or boiled) ^(6,10)	1990 HUF
25. Debreceeni sausage 1 pair (fried or boiled) ^(6,10)	2490 HUF
26. Hot sandwich (with ham, knuckles)	2490 HUF
27. French toast (3 pieces of bread) ^(1,3,7)	1990 HUF
28. Toast with butter ^(1,7)	1490 HUF
29. Continental breakfast (butter, jam, honey) ^(1,7)	3490 HUF
30. Cold mix appetizer (salami, ham, cheese, butter, vegetables) ^(1,7)	3490 HUF

Children's menu

31. Elza's and Anna's great favorite* (little soup, small fried cheese, French fries, tartar sauce or ketchup) ^(1,3,7,9)	3990 HUF
32. Dinó slice with French fries* ^(1,6)	3890 HUF
33. Cars (small fried steak with steamed rice)* ^(1,3)	3890 HUF

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Csalánosi Csárda

Appetizers

34. Grilled cheese with balsamic vinegar fresh salad ^(7,11) **4490 HUF**
35. Tatar beefsteak * (200 g) ⁽¹⁰⁾ **6490 HUF**
36. Cold goose liver in its fat with toast, and onion jam* ⁽¹⁾ **9990 HUF**
37. Cold smoked knuckles with horse-radish
and vegetables **3490 HUF**
38. Beef bone's marrow* with toast and purple onion ⁽¹⁾ **4490 HUF**
39. Eggplant cream with toast and fresh vegetables ⁽⁷⁾ **2690 HUF**
40. Pancake filled with meat a'la Hortobágy
with pepper sauce ^(1,7,3) **4490 HUF**
41. Marrow toast with purple onion ⁽¹⁾ **2490 HUF**
42. Cesar salad (fresh lettuce with sardella paste and mayonnaise dressing, tomato,
pepper, cucumber, carrots and roasted chicken breast stripes) ^(1,4,7) **4490 HUF**
43. Tuna salad with toast ^(1,4) **5490 HUF**
44. Cesar salad with king crab and parmesan ^(1,2,4,7) **5990 HUF**

Soups

45. Ox barge soup in little red pot* ⁽⁹⁾ **4490 HUF**
46. Beef soup with bone marrow with garlic toast*
(in little red pot) ^(1,9) **5490 HUF**
47. Homemade chicken soup with noodles ^(1,9) **2990 HUF**
48. Broth soup with vermicelli ^(1,9) **2990 HUF**
49. Broth with liver dumplings ^(1,9) **2990 HUF**
50. Pork broth with meat a'la Hungarian style
in little red pot* ^(1,9) **4490 HUF**
51. Ragout soup with tarragon and sour cream ^(1,7,9) **2990 HUF**
52. Hungarian mushroom soup ^(1,7,9) **2590 HUF**
53. Split pea soup ^(1,7,9) **2590 HUF**
54. Bean goulash with knuckles ^(1,9) **2990 HUF**
55. Jókai bean soup (knuckles, sausage, sour cream) ^(1,7,9) **2990 HUF**
56. Kettle- goulash ⁽⁹⁾ **2990 HUF**
57. Csalánosi goulash (mushrooms, noodles, sour cream and dill) ^(1,7,9) **3290 HUF**

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58. Sour cabbage soup with sausages and knuckles ^(1,7) **2990 HUF**
59. Cold fruit soup ^(1,9) **2590 HUF**
60. Leek cream soup with camambert cheese
in seeded bread bowl ^(1,7,11) **2990 HUF**
61. Filleted carp soup ^(1,4) **4490 HUF**
62. Filleted cat-fish soup ^(1,4) **4990 HUF**
63. Mixed fish soup (carp, cat-fish) ^(1,4) **4890 HUF**

Vegetarian dishes

64. Grilled cheese ⁽⁷⁾ **3490 HUF**
65. Vegetarian mixed plate (fried mushrooms, cheese, onion, grilled cheese,
zucchini, steamed rice, steamed vegetables, tartar sauce) ^(1,3,7) **4990 HUF**
66. Breaded cheese with tartar sauce ^(1,3,7) **4490 HUF**
67. Breaded mushrooms with tartar sauce ^(1,3,7) **3990 HUF**
68. Cheese-trio with blueberries jam
(Trappista, Camambert, Grilled cheese) ^(1,3,7,11) **4490 HUF**
69. Breaded onion rings ^(1,3,7) **3990 HUF**
70. Camembert in sesame breadcrumbs
with blueberries jam ^(1,3,7,11) **4990 HUF**
71. Grilled broccoli gratin with cheese ^(1,3,7) **3590 HUF**
72. Zucchini in 5 seeds breadcrumbs ^(1,3,7,11) **3590 HUF**

Ready meals

73. Farmyard rooster stew* (in red pot) **6990 HUF**
74. Tripe stew **3990 HUF**
75. Tripe with beans and knuckles **4490 HUF**
76. Beef stew **4990 HUF**
77. Sheet stew **3990 HUF**
78. Red wine deer stew **5990 HUF**
79. Cockscomb, gizzard, testicle stew **4990 HUF**
80. Gizzard stew **3990 HUF**
81. Sholet with smoked knuckles ^(1,6) **3490 HUF**

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Pot meals

82. Bavarian fried knuckle*
(with roasted potato and pickled cabbage) (1) **7990 HUF**
83. Vanderer knuckle with noodles
(Mushroom sauce a'la Bakony) (1,7) **4490 HUF**
84. Csalánosi roast with goose liver and noodles* (grilled rib,
mushroom sauce a'la Bakony, grilled goose liver, grilled mushrooms,
with garnish of noodles with sour cream) (1,3,7) **9990 HUF**
85. Vanderer roast* (knuckles, chicken breast and chuck
cockscorn bacon, steamed cabbage, roasted potatoes) (1,10) **6990 HUF**
86. Csalánosi grill plate* (grilled chuck, grilled chicken legs, sirloin, roasted
Debreceni sausage, roasted potatoes, vecsési pickles) (1,10,6) **7490 HUF**
87. Hungarian medallion (potatoe rings with ratatouille and garlic) (1) **6990 HUF**
88. Roasted knuckles with garlic
(steamed cabbage, roasted potatoes) (1) **5990 HUF**
89. Knuckles a'la Pékné (prepared from smokes knuckles,
with roasted onions and potatoes) (1) **5990 HUF**
90. Crispy baked ribs* (with potatoe rings) (1) **6990 HUF**
91. Oven-baked ribs with honey polish* (fried apples, "rösti") (1) **6990 HUF**
92. Homemade grill sausages with mustard
(with potatoes rings) (1,10) **4990 HUF**
93. Roast a'la Kecskemét (pork roast, ratatouille, green bean,
mushrooms, potatoe cubes)(1) **5490 HUF**
94. Gourmet food a'la Szarkási (chicken breast filled with mozzarella and
bacon, with creamy mushroom sauce and tagliatelle, "rösti")(1,3,4) **6990 HUF**
95. Crispy-spicy chicken wings (with potatoe rings) (1) **4490 HUF**
96. Roast with goose liver a'la Bicskás (chicken breast
and medallion talers, with grilled goose liver on mushrooms
with burgundy sauce, with layered potato)(1) **9990 HUF**
97. Oven-baked goose liver (grilled goose liver, roasted peanut
potatoes, with vegetables ragout)(1) **15990 HUF**
98. Grilled rose duck breast* (grilled duck breast, burgundy sauce
with red wine, steamed cabbage, apple croquette and fruit compote)(1) **7990 HUF**
99. Márton's favorite* (duck legs, duck breast, goose liver,
steamed cabbage, potatoe puree and fruit compote)(1,7) **11990 HUF**
100. Crispy duck leg (roasted potatoes, steamed cabbage
and fruit compote)(1) **7990 HUF**
101. Duck breast steak with goose liver and fried apple*
(roasted potatoes, steamed cabbage and fruit compote)(1) **11990 HUF**
102. Grey catfish stew with cottage cheese noodles (1,3,4,7) **7990 HUF**

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103. Salmon steak(200g) with creamy, mushroom,
pesto and penne pasta* (1,3,7,4) **7990 HUF**
104. Rosemary Mangalitsa steak
with green pepper sauce* (1,7,10) **9990 HUF**

Plates

105. Csalánosi plate for 2 persons* (bundle filled with ham and cheese,
grilled smoked knuckles, chicken breast a'la párizsi, grilled chicken leg,
barbecue with mustard, breaded mushroom, cheese, breaded zucchini,
mix garnish: steamed rice and French fries)(1,3,7,8,9,10,11) **13990 HUF**
106. Poultry dish for 2 persons* (grilled chicken leg, chicken breast
a'la Párizsi, breaded chicken liver, chicken breast filled with cheese, chicken bundle
with mozzarella, chicken breast filled with sheep cottage cheese,
breaded chicken leg, grilled chicken wings,
mix garnish: steamed rice and French fries) (1,3,7,9,10,11) **13990 HUF**
107. Gourmet plate for 2 persons* (grilled goose liver, breaded goose
liver, roast and onion, beefsteak with fried eggs, grilled duck leg, tenderloin with
mustard, breaded camembert in sesam coat, rice with mushrooms, „duchess”
potatoes, steamed vegetables garnish, hunter sauce) (1,3,7,9,10,11) **34990 HUF**
108. Knuckles plate in peasant style for 2 persons*
(smoked knuckles, roasted onion, roasted potatoes garnish) **11990 HUF**
109. Oven-baked roast for 2 persons* (barbecue with mustard, knuckles,
BBQ rib, roast beef with onions chicken breast, crispy duck leg, rose duck
breast, homemade grill sausage, cockscomb bacon, lettuce garnish,
potatoe rings, “rösti”)(1,3,10) **17990 HUF**
110. Fish plate for 2 persons* (whole roasted trout, breaded carp fillet,
grilled carp, catfish fillet in Orly style, breaded pike perch fillet, calamary
rings, peanut potatoes with parsley, steamed rice, tartar sauce)(1,3,4,7,9) **17990 HUF**
111. Vegetarian plate for 2 persons* (breaded mushroom, cheese, onion,
grilled cheese, grilled zucchini, breaded camembert, steamed vegetable
garnish and rice)(1,3,7,9,10,11) **12990 HUF**
112. Master plate for 4 persons* (gordon bleu, breaded camembert,
breaded pork chop, grilled chicken leg, crispy duck leg, chicken breast
with cheese and sour cream, roasted knuckles, homemade grill sausage,
breaded zucchini, breaded mushroom, onion, potatoes rings, steamed rice,
steamed cabbage)(1,3,7,8,9,10,11) **29990 HUF**



Csalánosi Csárda

Poultry steakhouses

113. Chicken breast in duchess style (grilled chicken breast with goose liver, with creamy mushrooms in cheese coat)(1,7,9) **9990 HUF**
114. Duck leg with fried pear, blueberry jam and apple croquette, mashed potato (7,1) **7990 HUF**
115. Grilled chicken breast (1) **4290 HUF**
116. Breaded chicken breast (1,3) **4490 HUF**
117. Chicken breast a'la Párizsi (1,3) **4490 HUF**
118. Chicken breast with creamy mushrooms (1,3,7) **4990 HUF**
119. Chicken breast fillet with almond and honey (1,8) **4690 HUF**
120. Chicken bundle filled with mozzarella (grilled, rolled in bacon)(1,7) **5490 HUF**
121. Chicken breast filled with dried plum (1,3) **5490 HUF**
122. Hawaii chicken breast (grilled chicken breast, ham, pineapple, cheese) (1,7) **5490 HUF**
123. Chicken breast with apple, filled with smoked cheese (1,3,7) **5490 HUF**
124. Peachy cordon bleu (grilled peach, ham, cheese) (1,3,7) **5790 HUF**
125. Chicken breast filled with sheep cottage cheese and dill in sesam coat (1,3,7,11) **5490 HUF**
126. Breaded chicken breast with cheese and sour cream (chicken breast a'la Párizsi, sour cream, cheese)(1,3,7) **5690 HUF**
127. Chicken breast stripes in sesam coat(1,3,11) **5490 HUF**
128. Grilled chicken breast with apple, grilled with camembert (1,7) **5990 HUF**
129. Fried stuffed mushrooms with goose liver, on mayonnaise cabbage (1,3,7) **11990 HUF**
130. Breaded chicken liver (1,3) **3990 HUF**
131. Grilled chicken breast filled with gratin asparagus and cheese (1,7) **5490 HUF**
132. Grilled chicken leg fillet with lettuce and yoghurt (1,7,10) **4990 HUF**
133. Grilled chicken leg fillet with gratin broccoli and cheese(1,7,10) **4990 HUF**

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134. Breaded chicken legs ^(1,3) **4490 HUF**
135. Breaded goose liver slices ^(1,3) **14990 HUF**
136. Grilled goose liver slices with fruit compote ⁽¹⁾ **14990 HUF**

Pork steakhouses

137. Breaded pork a' la Bajor
(oven-baked with cheese and bacon) ^(1,3,7) **5490 HUF**
138. Rosemary Mangalitsa steak
with green pepper sauce* ^(1,7,10) **8990 HUF**
139. Breaded pork rib ^(1,3,6,7,10,11) **4490 HUF**
140. Grilled pork rib ⁽¹⁾ **4290 HUF**
141. Pork rib a' la Párizsi ^(1,3,7) **4490 HUF**
142. Giant meat slice in Viennese coat*
(made from fillet mignon of pork) ^(1,3,7) **6490 HUF**
143. Milanese pork rib
(Milanese spaghetti, breaded rib, cheese) ^(1,3,7) **6990 HUF**
144. Roast meat a' la Gipsy ^(1,10) **5990 HUF**
145. Pork chops a' la lumberjack,
with braised onions ^(1,3,7) **5990 HUF**
146. Peasant Cordon
(smoked pork neck, smoked cheese, purple onion) ^(1,3,7) **5490 HUF**
147. Cordon bleu (breaded pork rib filled with ham and cheese) ^(1,3,7) **5490 HUF**
148. Breaded pork rib filled with marrow
and mushrooms ^(1,3,7) **5690 HUF**
149. Pork rib a' la Bakony (mushroom and pepper sauce) ^(1,7) **5490 HUF**
150. Pork rib a' la Magyaróvár (ham, mushroom, cheese) ^(1,7) **5490 HUF**
151. Pork rib a' la Csalánosi (mushrooms, chicken liver, ratatouille) ⁽¹⁾ **5490 HUF**
152. Pork rib in Jóasszony style (onion, ham, mushrooms) ⁽¹⁾ **5490 HUF**
153. Pork rib in Kalocsa style (ratatouille with sausages) ⁽¹⁾ **5490 HUF**
154. Pork rib in „hentes” style (bacon, ham, cucumber) ^(1,7,10) **5490 HUF**
155. Pork rib in Holstein style (with 2 fried eggs) ^(1,3) **5490 HUF**
156. „Kofa” tenderloin (grilled pork neck with ratatouille
and garlic and smoked cockscomb bacon) ^(1,10) **5490 HUF**

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157. Hunter slice (breaded pork rib with smoked bacon
and mushroom, brown sauce)(1,3,7) **5490 HUF**
158. Steak with mustard (1,10) **5490 HUF**
159. Pork steak with chicken liver, onion and pepper(1,10) **5490 HUF**
160. Roasted pork knuckle with bean ragout and onion **5490 HUF**
161. Knuckles with cream and mushrooms (1,7) **5490 HUF**
162. Breaded marrow (1,3,7) **5490 HUF**
163. Roast in Brassói style **5490 HUF**
164. Grilled medallions with cheese sauce (1,7,9) **5490 HUF**
165. Peasant medallions (ragout with sausage and onion)(1) **5490 HUF**
166. Breaded medallions with garlic(1,3) **5490 HUF**
167. Grilled medallions with bacon
and green pepper sauce(1,7) **5690 HUF**

Beef steakhouse

168. T-Bone steak with green pepper sauce* (450g) (1,7,10) **14990 HUF**
169. Tenderloin with shrimp
and spiced butter (250 g)* (1,2,10) **12990 HUF**
170. Beefsteak in Hunter style* (250 g (chicken liver,
mushrooms, brown sauce with red wine))(1,7,10) **9990 HUF**
171. Beefsteak in Budapest style* (250 g) (chicken liver,
mushrooms, green bean, ratatouille ragout))(1,7,10) **14990 HUF**
172. Beefsteak in Rossini style* (250 g) (grilled goose liver,
grilled mushrooms, brown sauce) (1,7,10) **14990 HUF**
173. Grilled beefsteak with spicy butter* (250 g) (1,10) **9990 HUF**
174. Beefsteak with fried eggs* (250 g) (1,3,10) **9990 HUF**
175. Beefsteak in Hungarian style* (250 g)
(ratatouille with potatoe rings)(1,10) **11990 HUF**
176. Breaded huge beefsteak
with spicy butter* (250 g) (1,3,7,10) **9990 HUF**
177. Beefsteak dough with mustard
and breaded onion rings (250 g)* (1,3,10) **9990 HUF**
178. Roast with onion (1,10) **9990 HUF**

Isalánosi Csárda

179. Matured Sirloin with spicy butter *(1,7,10)* **9990 HUF**
180. Matured Sirloin with roasted mushrooms *(1,10)* **9990 HUF**
181. Matured Sirloin with burgundy sauce *(1,7,10)* **9990 HUF**

Fish dishes

182. Filleted carp fish soup *(1,4)* **4490 HUF**
183. Filleted catfish soup *(1,4)* **4990 HUF**
184. Mixed fish soup (carp, catfish) *(1,4)* **4890 HUF**
185. Breaded carp fillet *(1,3,4)* **4990 HUF**
186. Grilled carp fillet with garlic *(1,4,7)* **4990 HUF**
187. Grilled pike-perch *(1,4,7)* **4990 HUF**
188. Pike-perch in Orly style *(1,3,4,7)* **5490 HUF**
189. Grilled whole trout* (300g) *(1,4)* **5490 HUF**
190. Grilled Szilvásváradí trout,
with roasted buttered almond * (300 g) *(1,4,7,8)* **5990 HUF**
191. Grilled grey catfish with mushroom
sauce and dill *(1,4,7)* **5990 HUF**
192. Breaded grey catfish *(1,3,4,7)* **5990 HUF**
193. Breaded pike-perch fillet *(1,3,4,7)* **5290 HUF**
194. Grey catfish stew
with cottage cheese noodles *(1,3,4,7)* **7990 HUF**
195. Salmon steak with creamy mushroom,
pesto and penne pasta* *(1,3,4,7)* **7990 HUF**
196. Crab tails rolled in panko breadcrumbs,
sweet potatoes, with garlic sauce *(1,2,3,7)* **7990 HUF**
197. Grilled crab skewers on fresh lettuce
with garlic sauce *(1,2,7)* **6990 HUF**



Csalánosi Csárda

Pasta

198. Spaghetti Milanese (1,3,7)	3490 HUF
199. Spaghetti with cheese and sour cream (1,3,7)	3490 HUF
200. Cottage cheese noodles with cracklings (1,3,7)	3990 HUF
201. Noodles with eggs (1,3,7)	2990 HUF
202. Creamy penne pasta with mushroom, pesto and parmesan cheese (1,3,7)	3990 HUF
203. Duck breast strips-porcini mushrooms-zucchini-penne pasta (1,3,7)	5990 HUF
204. Pesto penne with king crab (1,2,3,7)	6990 HUF

Garnish

205. French fries (1)	1290 HUF
206. Boiled salted potatoes	1290 HUF
207. Peanut potatoes with parsley, roast peanut potatoes (7)	1290 HUF
208. Roasted spicy potatoes (1)	1290 HUF
209. „Duchess” potatoes (1)	1690 HUF
210. Fried potatoe rings (1)	1290 HUF
211. „Rösti” (1)	1490 HUF
212. Croquett, or apple croquett (1)	1490 HUF
213. Roast sweet potatoes	2490 HUF
214. Potatoe puree with onion (7)	1290 HUF
215. Potatoe puree (7)	1290 HUF
216. Steamed jasmine rice	1290 HUF
217. Rizi-bizi (rice and green bean)	1390 HUF
218. Steamed jasmine rice with mushroom	1390 HUF
219. Noodles (1,3)	1290 HUF
220. Noodles with cheese and sur cream (1,3,7)	1990 HUF
221. „Farfel”	1290 HUF
222. Grilled vegetables (1)	2990 HUF

Tsalánosi Csárda

223.Steamed vegetables <i>(1,7)</i>	1590 HUF
224.Stewed lily cabbage with stewed purnes	1490 HUF
225.Homemade layered potato <i>(1)</i>	2190 HUF

Salads

226.Lettuce	1490 HUF
227.Cucumber salad	1290 HUF
228.Cucumber salad with sour cream	1390 HUF
229.Pickles	1290 HUF
230.Pickled cucumber	1290 HUF
231.Cabbage salad	1290 HUF
232.Tomato salad	1290 HUF
233.Pepper filled with cabbage	1590 HUF
234.Pepperoni	1590 HUF
235.Vinegary green pepper	1290 HUF
236.Homemade beetroot salad	1590 HUF
237.Mixed pickles	1290 HUF
238.Delights a'la Vecsés (pickled cucumber, pepper filled with cabbage, sour melon, pepperoni)	1890 HUF
239.Cabbage with mayonnaise <i>(7)</i>	1390 HUF
240.Potatoe salad with mayonnaise <i>(7)</i>	1590 HUF
241.Corn salad with mayonnaise <i>(7)</i>	1590 HUF
242.Homemade mixed salad (pickles,tomato, cabbage, cucumber salad, green pepper)	1890 HUF
243.Mixed salad with dill, yoghurt dressing <i>(7)</i>	1590 HUF
244.Mixed salad with olive dressing	1590 HUF
245.Mixed salad with balsamic vinegar, parmesan and roasted seeds	2990 HUF
246.Greek salad	2990 HUF



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Compotes

247. Peach compote	1490 HUF
248. Sour cherry compote	1490 HUF
249. Pineapple compote	1490 HUF
250. Mixed compote	1490 HUF

Desserts

251. Flamed Bavarian apple doughnut with cinnamon and vanilla ice cream (1,3,7)	2490 HUF
252. Apple-creamy a'la Kecskemét (sponge cake with mascarpone cream, apple with cinnamon, roasted nuts) (1,3,7,8)	2490 HUF
253. Sponge cake a'la Somló (1,3,7,8)	2490 HUF
254. Tiramisu (1,3,7)	2490 HUF
255. Chestnut puree (1,7)	1990 HUF
256. Sweet temptation (sponge cake a'la Somló, chocolate dressing, vanilla icecream, tiramisu, whipped cream) (1,3,7,8)	2490 HUF
257. Vanilla icecream with fresh strawberries and whipped cream (1,3,7)	2690 HUF
258. Vanilla icecream with hot raspberry (1,3,7)	2690 HUF
259. Vanilla icecream with hot chocolate dressing, whipped cream (1,3,7)	2690 HUF
260. Vanilla icecream with hot strawberries (1,3,7)	2690 HUF
261. Pancake charm (4 pancakes) (with nuts, cottage cheese with vanilla and chocolate dressing and fruits) (1,3,7)	3490 HUF
262. Pancake a'la Csalánosi (filled with chustnut, vanilla dressing) (1,3,7)	2290 HUF
263. Gundel pancake (nut cream, chocolate dressing) (1,3,7)	2490 HUF
264. Breaded semolina pudding with hot sour cherry sauce (1,3,7)	2690 HUF
265. Pancakes 2 pieces (cacao, jam) (1,3,7)	1890 HUF
266. Pancakes 2 pieces (cottage cheese, nuts, vanilla) (1,3,7)	1990 HUF
267. Pancake with Nutella 2 pieces (1,3,7)	2490 HUF

Csalánosi Csárda

268. Cottage cheese dumplings with sweet sour cream
(preparing time min. 30 minutes) (1,3,7,8) **3490 HUF**
269. Chocolate brownie with vanilla icecream
and hot sour cherry sauce (1,3,7,8) **2490 HUF**
270. Bomb a'la Csalánosi (plaited milk loaf, vanilla dressing,
raisin, poppy seeds) (1,3,7,8) **2490 HUF**

Sauces

271. Green pepper sauce (1,7) **1290 HUF**
272. Sour cream, ketchup, mustard (7,10) **990 HUF**
273. Tartar sauce (7) **990 HUF**
274. Burgundy sauce (1,7) **1290 HUF**
275. Creamy mushroom sauce (1,7) **1290 HUF**
276. Mushroom sauce in Bakony style (1,7) **1290 HUF**
277. Ratatouille **1290 HUF**

Packaging

- Food packaging **300 HUF**
- Plate packaging **900 HUF**
- Middle (reusable) **500 HUF**
- Big (reusable) **1000 HUF**

Manager: Nagy Mihály

Chef: Horváth István

Chef: Rajcsányi György

Reservation: +36 20 9 709 710, +36 76 708 555

Kecskemét, Felsőcsalános 5.

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Tsalánosi Csárda



Csalánosi Csárda

Drinks

4cl

Plum „pálinka” A’la Simon Szatmári (house’s „pálinka”)	2200 HUF
Ginger „pálinka” Árpád	2700 HUF
Irsai Olivér grape „pálinka” Árpád	2700 HUF
Gypsy cherries „pálinka” Árpád	2700 HUF
Double bed pear „pálinka” Árpád	2700 HUF
Hungarian apricot „pálinka” Árpád	2700 HUF

Short drinks

4 cl

Chivas Regal	2200 HUF
Jack Daniel’s	2000 HUF
Jameson	2000 HUF
Jim Beam	2000 HUF
Ballantine’s	2000 HUF
Johnny Walker	2000 HUF
Hennessy vs.	2700 HUF
Metaxa Brandy *****	2000 HUF
Napoleon Brandy	2000 HUF
Unicum	2000 HUF
Unicum Barista	2000 HUF
Unicum Szilva	2000 HUF
Jägermeister	2000 HUF
Bacardi	2000 HUF
Tequila	2000 HUF
Gordon’s Gin	2000 HUF
Finlandia vodka	2000 HUF
Grey Goose original	3000 HUF
Bailey’s	2000 HUF



Csalánosi Csárda

Champagne

<i>Asti Cinzano</i>	7990 HUF
<i>Törley 0,75l (sweet, dry)</i>	5500 HUF
<i>Törley 0,2l (sweet, dry)</i>	1590 HUF
<i>Törley Alcohol-free 0,75 l</i>	5500 HUF
<i>Hungária extra dry 0,75l</i>	6990 HUF
<i>Hungária Irsai olivér 0,75 (sweet)</i>	6900 HUF
<i>Mionetto Prosecco DOC Treviso Brut 0,75 (dry)</i>	7990 HUF
<i>Kids champagne (0,75)</i>	2300 HUF

Fresh draugh beer

<i>Bitburger (0,2l)</i>	700 HUF
<i>Bitburger (0,4l)</i>	1400 HUF
<i>Stella (0,25l)</i>	625 HUF
<i>Stella (0,4l)</i>	1000 HUF
<i>Erdinger unfiltered wheat beer (0,3l)</i>	1080 HUF
<i>Erdinger unfiltered wheat beer (0,5l)</i>	1800 HUF

Bottled beer

<i>Dreher (0,33l)</i>	900 HUF
<i>Heineken (0,33l)</i>	900 HUF
<i>Gösser (0% alcohol, with lemon) (0,33l)</i>	900 HUF
<i>Clausthaler (0% alcohol, with lemon) (0,33 l)</i>	1090 HUF
<i>Cherry beer (0,5l)</i>	1190 HUF
<i>Staropramen brown beer (0,5l)</i>	1190 HUF
<i>Staropramen (0,5l)</i>	1090 HUF
<i>Csíki beer (0,5l)</i>	1190 HUF
<i>Erdinger (0,5l)</i>	1190 HUF
<i>Erdinger alcohol-free (0,5l)</i>	1290 HUF
<i>Stella alcohol-free (0,33l)</i>	900 HUF
<i>Bitburger alcohol-free (0,33l)</i>	1090 HUF

Csalánosi Csárda

The house's wines

1 dl

<i>Izsáki Arany Sárfehér (dry white wine)</i>	650 HUF
<i>Font kövidinka (dry white wine)</i>	650 HUF
<i>Varga Irsai Olivér (dry white wine)</i>	650 HUF
<i>Varga Rosé</i>	650 HUF
<i>Varga Cabernet (dry red wine)</i>	650 HUF
<i>Frittmann Portugieser (half-sweet red wine)</i>	650 HUF
<i>Frittmann muskotályos (half- sweet white wine)</i>	650 HUF
<i>Frittmann Rosé</i>	650 HUF
<i>Frittmann Kékfrankos (dry red wine)</i>	650 HUF
<i>Tokaji Aszú (3 stars, sweet white wine)</i>	1600 HUF
<i>Tokaji Szamorodni (dry white wine)</i>	1200 HUF
<i>Tokaji Szamorodni (sweet white wine)</i>	1200 HUF

Vermouths

1 dl

<i>Martini(bianco, dry)</i>	1600 HUF
<i>Campari bitter</i>	1600 HUF
<i>Aperol Spritz</i>	2290 HUF

Coffee, tea

<i>Segafredo espresso</i>	790 HUF
<i>Segafredo coffee with whipped cream</i>	890 HUF
<i>Segafredo cappuccino</i>	890 HUF
<i>Segafredo espresso decaffeinated</i>	890 HUF
<i>Segafredo cappuccino decaffeinated</i>	990 HUF
<i>Segafredo hot chocolate (brown-white)</i>	1190 HUF
<i>Ice coffee (coffee Segafredo, vanilla icecream)</i>	2190 HUF
<i>Latte Macchiato</i>	1390 HUF
<i>Hot tea</i>	1090 HUF



Csalánosi Csárda

Homemade soft drinks

Homemade lemon lemonade with mint 0,5l

(available sugar-free also)

240 HUF/DL

Elderberry syrup with mint 0,5 l

240 HUF/DL

Raspberry syrup with mint 0,5 l

240 HUF/DL

Mineral waters

Mineral water Szentkirályi 0,33l

(sparkling, still)

700 HUF/BOTTLE

Mineral water Szentkirályi 0,75l

(sparkling, still)

1150 HUF/BOTTLE

Mineral water Szentkirályi (sparkling, still)

100 HUF/DL

Siphon

100 HUF/DL

Bottled siphon 1 l

990 HUF

Sparkling soft drinks

Coca-Cola, Light, Zero (0,25l)

690 HUF/BOTTLE

Fanta orange, elderberry (0,25l)

690 HUF/BOTTLE

Ginger (0,25l)

690 HUF/BOTTLE

Tonic (0,25l)

690 HUF/BOTTLE

Sprite (0,25l)

690 HUF/BOTTLE

Red Bull

1290 HUF



Csalánosi Csárda

Still soft drinks

1 dl

<i>Fresh orange juice (100%)</i>	600 HUF
<i>Sió orange juice (12%)</i>	300 HUF
<i>Sió fibrous peach juice (20%)</i>	300 HUF
<i>Sió fibrous Williamspear juice (20%)</i>	300 HUF
<i>Sió fibrous juice cherry, plum, apple (12%)</i>	300 HUF
<i>Sió filter apple juice (12%)</i>	300 HUF
<i>Rauch Ice Tee (lemon, peach)</i>	250 HUF
<i>Rauch tomatoes (0,20l) (100%)</i>	600 HUF
<i>Cappy 0,25l</i> (orange, peach, pineapple, pear, apple)	650 HUF/BOTTLE

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For accounts settlement we accepted only cash.

For half portions we charge 70% from the full amount.

Can not be ordered half portions from meals marked with.*

Our prices VAT is included. We do not charge service fee.

Tsalánosi Csárda

Allergens

1. Gluten
2. Crustaceans
3. Eggs
4. Fish
5. Peanuts
6. Soya
7. Milk, Lactose
8. Tree nuts
9. Celery
10. Mustard
11. Sesame
12. Sulphites
13. Lupin
14. Molluscs

If the meal contains any allergens, we mark it with the number(s) next to the meal's name.

