

# Csalánosi Csárda

## Csalánosi emlék

*Erdő mellett épült fel ez a szép ékkő  
Ez az igényes panzió és kedves vendéglő  
Előtte a mutatós szép csobogó kis tó  
Mely a díszhalak számára Eldorádó  
A belső berendezés minden kritikát kibír  
Jön az ügyes pincér ételt, italt felír  
Hamarosan az asztalon gőzölög a tál  
Rajta finom sült, köret, gomba és máj  
Itt szem, száj minden finomat megtalál  
Ehetsz itt Somlóit, Gundelt, nyalhatsz fagyit  
Hozhatsz vendéget, barátot, rokont és nagyit  
Ihatsz itt bort, sört, koktélt vagy kávé  
Senki sem figyelmeztet, az óra most üti az éjfél  
Ha jól érezted magad Csalános visszavár  
Térjen be mindenki aki egyszer erre jár  
Itt minden finom ételt, italt, jó hangulatot megtalál  
Ezt az emléket viheti el egy autós betyár.*

*Dr. Bánkuti József*



# Csalánosi Csárda

Kecskemét ~ Open: 0-24  
Óbuda ~ Open: 9-24

Manager: Lázár Enikő  
Chef: Nagy László  
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For a half portion we charge 70% of the full price.

Marked dishes (\*) half portion not available.

The prices are in HUF and include VAT. The bill is including 15% Service charge.

# *Salánosi Csárda*

## **Breakfast**

1. *Ham and eggs (4 eggs)* (3) 1990 HUF
2. *Scrambled eggs with ham* (3) 1990 HUF
3. *Scrambled eggs with mushrooms* (3) 1990 HUF
4. *Scrambled eggs with ham and mushrooms* (3) 1990 HUF
5. *Scrambled eggs with smoked knuckles* (3) 2190 HUF
6. *Rustic scrambled eggs* (3) 2190 HUF
7. *Scrambled eggs with marrow and onion* (3) 2190 HUF
8. *Omelette with cheese* (3, 7) 2190 HUF
9. *Omelette with vegetables* (3) 2190 HUF
10. *Omelette with goose liver and burgundy sauce* (1, 3, 7) 7990 HUF
11. *Smoked knuckles with fried eggs, purple onion* (3) 3490 HUF
12. *Continental breakfast (butter, jam, honey)* (1, 7) 3490 HUF
13. *Cold mix appetizer*  
(salami, ham, cheese, butter, vegetables) (1, 7) 3490 HUF
14. *Toast with butter* (1, 7) 1490 HUF
15. *Toasted sandwich*  
(with ham, salami, knuckles 3 pieces of bread) (1, 7) 2190 HUF
16. *French toast (3 pieces of bread)* (1, 3, 7) 1990 HUF
17. *Frankfurter 1 pair (fried or boiled)* (6, 10) 1990 HUF
18. *Debreceni sausage 1 pair (fried or boiled)* (6, 10) 2390 HUF

## **Kids menu**

19. *Elza's and Anna's great favorite\** 3990 HUF  
(small meat soup, small fried cheese, French fries,  
tartar sauce or ketchup) (1, 3, 7, 9, 10)
20. *Cars\** (small fried pork chop with steamed rice) (1, 3, 9, 10) 3890 HUF
21. *Dino slice with French fries\** (1, 3, 6, 7, 9, 10, 11) 3890 HUF





# Csalánosi Csárda

## Appetizers

22. Mixed salad in Csalánosi style 3990 HUF  
(lettuce, tomato, cucumber, paprika, red cabbage, carrot, olive, maize, ham, cheese, boiled eggs) (3, 7)
23. Homemade Hungarian delicacies from the larder\* (pork rind, sausage, ham, bacon, vegetables) 5990 HUF
24. Grilled cheese (7) 3490 HUF
25. Beefsteak tartare\* (150g) (1, 3, 7, 10) 6490 HUF
26. Cold goose liver in its fat with toast\* (1) 9990 HUF
27. Fried mushrooms stuffed with goose liver with cabbage mayonnaise salad (1, 3, 7, 10) 11990 HUF
28. Cold smoked pork knuckle with horseradish and vegetables 3490 HUF
29. Beef bone with marrow, served with toast,\* garlic and red onion (1) 4990 HUF
30. Pancake in Hortobágy style with paprika sauce (1, 3, 7) 4490 HUF
31. Ceasar salad with toast 4490 HUF  
(sliced grilled chicken breast, lettuce, tomato, paprika, cucumber, red cabbage, carrot, ceasar dressing) (1, 3, 4, 7, 10)
32. Ceasar salad with shrimp tail (2, 7, 14) 5990 HUF
33. Tuna salad with toast 5490 HUF  
(drained tuna, olive, lettuce, tomato, paprika, cucumber, red cabbage, carrot) (1, 4)

## Soups

34. Oxtail soup in red pot (1, 3, 9) 4490 HUF
35. Beef soup with bone marrow, served with garlic, red onion and toast (1, 3, 9) 5490 HUF
36. Chicken soup in Újházi style (1, 3, 9) 2990 HUF
37. Beef broth with vegetables and vermicelli pasta (1, 3, 9) 2990 HUF
38. Meat soup with liver dumplings (1, 3, 9) 2990 HUF
39. Meat soup with egg (3, 9) 2490 HUF
40. Ragout soup with tarragon (1, 7, 9) 2990 HUF
41. Mushroom soup (1, 7) 2590 HUF

# Csalánosi Csárda

42. Bean soup (1, 9) 2590 HUF  
43. Bean soup with smoked pork knuckle (1, 9) 2990 HUF  
44. Bean soup in Jókai style (smoked pork knuckle, sausage, sour cream) (1, 7, 9) 2990 HUF  
45. Cauldron goulash (9) 2990 HUF  
46. Goulash in Csalánosi style (Cauldron goulash with dill, sour cream, mushroom and homemade noodles) (1, 7, 9) 3290 HUF  
47. Cabbage soup with sausage and pork knuckle (1, 7, 9) 2990 HUF  
48. Cold fruit soup (7) 2990 HUF  
49. Creamy leek soup in rye bread\* (1, 7) 2990 HUF

## Vegetarian dishes

50. Grilled cheese (7) 3490 HUF  
51. Vegetarian mixed plate (fried -mushroom,- cheese, - onion, -cauliflower, - zucchini , steamed rice and vegetables, tartar sauce) (1, 3, 7, 10) 4990 HUF  
52. Fried cheese, served with tartar sauce (1, 3, 7, 10) 4490 HUF  
53. Fried mushrooms, served with tartar sauce (1, 3, 7, 10) 3990 HUF  
54. Fried onion rings (1, 3, 7) 3990 HUF  
55. Camembert cheese in sesame seed breadcrumbs, served with cranberry jam (1, 3, 7, 11) 4990 HUF  
56. Gratinated broccoli (1, 7) 3590 HUF  
57. Breaded zucchini slices in five grain coat (1, 3, 7, 8, 10, 11) 3590 HUF

## Ready cooked dishes

58. Rooster stew in Tanyasi style\* 6990 HUF  
59. Tripe stew 3990 HUF  
60. Tripe stew with bean and pork knuckle 4490 HUF  
61. Beef stew 4990 HUF  
62. Mutton stew\* 3990 HUF  
63. Venison stew flavored with red wine\* (12) 5990 HUF  
64. Rooster comb, gizzard and rooster balls stew\* 4990 HUF  
65. Homemade Lecsó (hungarian ratatouille) (3, 6) 3990 HUF



# Csalánosi Csárda

## Pan-roasted dishes

66. *Bavarian roasted pork knuckle\** 7990 HUF  
(with bavarian, cabbage and roasted potatoes) (10)
67. *Battered pork tenderloin* 5990 HUF  
(with fried potatoes in sour cream) (1, 3, 7, 9)
68. *Csalánosi roast with goose liver and galuska\** 9990 HUF  
(roasted -pork chop, -goose liver, mushrooms in sour, cream sauce topping, galuska) (1, 3, 7)
69. *Strider roast\** 6990 HUF  
(roasted -pork knuckle, -pork steak, -bacon, -chicken breast, steamed red cabbage, roasted potatoes) (10)
70. *Csalánosi grill plate\** 7490 HUF  
(roasted -pork steak, -chicken leg, -sirloin, Debreceni sausage, roasted potatoes, pickles from Vecsés) (10)
71. *Tenderloin in Hungarian style* 6990 HUF  
(roasted pork tenderloin cutlets with fried potato chips mixed with vegetable stew)
72. *Fried pork knuckle with garlic* 5990 HUF  
(with red steamed cabbage and roasted potatoes)
73. *Knuckle in Pékné style* 5990 HUF  
(smoked pork knuckle, roasted potatoes mixed with onion)
74. *Crispy BBQ pork rib roast (with fried potato chips)* (3, 7) 6490 HUF
75. *Rosemary Mangalitsa steak* 9990 HUF  
(with pepper sauce, vecsési pickles, potatoe cubes) (1)
76. *Pork ribs from the oven* 6490 HUF  
(with honey and fried apples, hash browns) (1)
77. *Homemade grilled sausages* 4990 HUF  
(with mustard and fried potato chips) (10)
78. *Pork in Kecskemét style* 5490 HUF  
(pork tenderloin cubes, mixed with cube potatoes and vegetable stew) (9)
79. *Gourmet Bites in Szarkási style* 6990 HUF  
(chicken breast filled with mozzarella cheese in bacon cover, mushrooms in sour cream sauce, wide noodles, hash browns) (1, 3, 7)
80. *Crispy chicken wings (with fried potato chips)* 4490 HUF
81. *Roast in Bicskás style* 9990 HUF  
(medallions of pork tenderloin, roasted -chicken breast, -goose liver, mushrooms in brown sauce, princess potatoes) (1, 3, 7)
82. *Goose liver from the oven* 15990 HUF  
(goose liver, mix of vegetables and potato cubes) (1, 9)

# Csalánosi Csárda

83. *Harvest-time duck breast\** 7990 HUF  
(grilled duck breast in brown sauce with white wine,  
steamed red cabbage, croquettes) (1, 3, 7)
84. *Martin's favorite\** 11990 HUF  
(grilled -duck leg, -duck breast, roasted goose liver,  
steamed red cabbage, baked apple, mashed potatoes) (7)
85. *Crispy duck leg* 7990 HUF  
(with steamed red cabbage, baked apple and roasted potatoes)
86. *Duck breast with goose liver and baked apple\** 11990 HUF  
(with steamed red cabbage and roasted potatoes) (1, 7)
87. *Catfish stew with cottage cheese pasta* (1, 3, 4, 7) 7990 HUF
88. *Salmon steak* 7990 HUF  
(with creamy mushroom, pesto and penne pasta) (1, 4, 7)

## Plates

89. *Csalánosi plate for 2 persons\** 12990 HUF  
(roasted pork tenderloin, crispy pork ribs, cordon bleu, grilled  
smoked knuckles, chicken breast in Parisi style, barbecue pork chop  
with mustard, fried mushrooms, cheese, mix garnish = steamed rice  
and French fries) (1, 3, 7, 8, 9, 10, 11)
90. *Poultry plate for 2 persons\** 12990 HUF  
(chicken breast in Parisi style, fried chicken liver, chicken breast  
filled with cheese, chicken bundle with mozzarella, chicken breast  
filled with sheep cottage cheese, fried chicken leg, grilled chicken  
wings, mix garnish = steamed rice and French fries) (1, 3, 7, 9, 10, 11)
91. *Gourmet plate for 2 persons\** 34990 HUF  
(grilled goose liver, fried goose liver, roasted slice of tenderloin with  
fried onion, beefsteak with fried eggs, grilled duck leg, grilled slice of  
beefsteak with mustard, breaded camembert in sesam coat, rice with  
mushrooms, „duchess” potatoes, steamed vegetables garnish, hunter  
sauce) (1, 3, 7, 9, 10, 11)
92. *Knuckles plate in Rustic style for 2 persons\** 11990 HUF  
(smoked knuckles, roasted onion, roasted potatoes garnish)
93. *Oven-baked roast plate for 2 persons\** 17990 HUF  
(barbecue with mustard, knuckles, BBQ rib, sirloin, grilled chicken  
breast, crispy duck leg, rose duck breast, homemade grill sausage,  
cockscorn bacon, lettuce garnish, potatoe rings, 'rösti') (1, 3, 10)
94. *Fish plate for 2 persons\** 17990 HUF  
(whole roasted trout, fried carp fillet, grilled carp, catfish fillet in  
Orly style, fried pike perch, calamary rings, peanut potatoes with  
parsley, steamed rice, tartar sauce) (1, 3, 4, 7, 9)



# Osálanosi Csárda

95. *Vegetarian plate for 2 persons\** 12990 HUF  
(fried mushrooms, cheese, onion, grilled cheese, grilled zucchini,  
breaded camembert, steamed vegetable garnish and rice) (1, 3, 7, 9, 10, 11)
96. *Master plate for 4 persons\** 29990 HUF  
(Cordon Bleu, breaded camembert, fried pork chop, grilled  
chicken leg, crispy duck leg, chicken breast with cheese and  
sour cream, roasted knuckles, homemade grill sausage, fried  
mushrooms, onion, potatoes rings, steamed rice, steamed cabbage) (1,  
3, 7, 8, 9, 10, 11)

## Poultry dishes

97. *Chicken breast in Princess Style* 9990 HUF  
(roasted chicken breast with goose liver, oven-baked with mushrooms  
and cheese) (1, 7, 9)
98. *Roasted chicken breast* 4290 HUF
99. *Fried chicken breast* (1, 3) 4490 HUF
100. *Chicken breast in Parisian Style* (1, 3) 4490 HUF
101. *Grilled chicken breast fillet* 4990 HUF  
*in sour cream and mushroom* (1, 7, 9)
102. *Grilled chicken breast fillet with almond and honey* (8) 4690 HUF
103. *Roasted chicken breast filled with* 5490 HUF  
*mozzarella cheese (in bacon coat)* (7)
104. *Fried chicken breast filled with prunes* (1, 7, 12) 5490 HUF
105. *Chicken breast in Hawaiian style* 5490 HUF  
(oven-baked chicken breast with ham, pineapple and cheese) (7)
106. *Chicken breast filled with smoked cheese* 5490 HUF  
*and apple* (1, 3, 7)
107. *Cordon Bleu with grilled peach* (1, 3, 7) 5790 HUF
108. *Chicken breast filled with cottage cheese* 5490 HUF  
*with dill in sesame seed breadcrumbs* (1, 3, 7, 11)
109. *Chicken breast in Parisian style* 5490 HUF  
*with sour cream and cheese* (1, 3, 7)
110. *Chicken breast stripes in sesame* 5490 HUF  
*seed breadcrumbs* (1, 3, 7, 11)





# Csalánosi Csárda

111. Grilled chicken breast with apple,  
grilled with camembert (7) 5990 HUF
112. Fried chicken wings (1, 3) 3990 HUF
113. Fried chicken liver (1, 3) 3990 HUF
114. Chicken liver stripes in Hungarian style (with lecsó) 4490 HUF
115. Chicken liver stripes with onion 3990 HUF
116. Roasted chicken leg fillet 3990 HUF
117. Chicken leg fillet with oven-baked  
broccoli and cheese (1, 7, 10) 4990 HUF
118. Fried chicken leg filet (1, 3, 10) 4490 HUF
119. Fried goose liver (1, 3) 14990 HUF
120. Roasted goose liver slices with apple 14990 HUF

## Pork dishes

121. Fried pork chop (1, 3) 4490 HUF
122. Roasted pork chop 4290 HUF
123. Pork chop in Parisian style (1, 3) 4490 HUF
124. Giant Wiener schnitzel (made from pork tenderloin) (1, 3) 6490 HUF
125. Pork chop in Milanese style 6990 HUF  
(spaghetti Milanese with pork chop in breadcrumbs, cheese topping) (1, 3, 7)
126. Pork chop in Gipsy style 5990 HUF  
(roasted pork steak flavored in garlic sauce and paprika spice, fried  
bacon slices topping)
127. Cordon in Rustic style 5490 HUF  
(pork chop filled with smoked knuckle, smooked cheese and red  
onion) (1, 3, 7)
128. Cordon Bleu (pork chop filled with ham and cheese) (1, 3, 7) 5490 HUF
129. Pork chop filled with marrow and mushroom (1, 3, 7) 5690 HUF
130. Pork chop in Bakonyi style 5490 HUF  
(roasted pork chop - creamy mushroom and paprika sauce topping) (1, 7)
131. Pork chop in Magyaróvári style 5490 HUF  
(oven-baked with ham, mushroom and onion) (7)
132. Pork chop in Csalánosi style 5490 HUF  
(roasted pork chop mix of lecsó, mushroom, chicken liver topping)

# *Csalánosi Csárda*

133. *Pork chop in Jóasszony Style* 5490 HUF  
(roasted pork chop mix of ham, mushroom, pearl onion topping) (1)
134. *Pork chop in Kalocsai style* 5490 HUF  
(roasted pork chop mix of lecsó and sausage topping)
135. *Pork chop in Butcher style* 5490 HUF  
(roasted pork chop mix of bacon, ham and cucumber) (1, 10)
136. *Pork chop in Holstein Style* 5490 HUF  
(with 2 pieces of fried eggs) (1, 3)
137. *Pork chop with fried mushrooms and bacon* (9) 5490 HUF
138. *Pork steak in Kofa style* 5490 HUF  
(roasted pork steak with garlic flavoured lecsó and fried bacon slices) (10)
139. *Hunter fillet* 5490 HUF  
(fried pork chop in brown sauce and mushroom) (1, 3, 7)
140. *Roasted pork steak with mustard* (10) 5490 HUF
141. *Roasted pork steak with chicken  
liver and onion ragout* (10) 5490 HUF
142. *Oven-roasted Knuckle with bean  
and onion ragout* 5490 HUF
143. *Oven-roasted Knuckle with creamy  
mushroom sauce* (1, 7) 5490 HUF
144. *Fried marrow with tartar sauce* (1, 3) 5490 HUF
145. *Roasted pork in Brasov style* 5490 HUF  
(spiced pork tenderloin cubes mixed with cube potatoes) (9)
146. *Grilled pork tenderloin with cheese sauce* (1, 7, 9) 5490 HUF
147. *Pork medallions in Rustic style* 5490 HUF  
(roasted pork tenderloin - mix of sausage and onion ragout topping)
148. *Fried pork tenderloin with garlic* (1, 3, 7) 5490 HUF
149. *Grilled pork tenderloin with bacon  
and pepper sauce* (1, 7) 5690 HUF
150. *Rosemary Mangalitsa steak with pepper sauce* (1, 7) 7990 HUF





# Salánosi Csárda

## Beef dishes

151. T-bone steak with pepper sauce\* (450g) (1, 7, 10) 14990 HUF
152. Surf and Turf\* (250g) 12990 HUF  
(Beefsteak with shrimp tail and sweet chili Hollandaise sauce) (3, 7, 9, 10)
153. Beefsteak in Rossini style\* (250g) 14990 HUF  
(roasted goose liver, fried mushroom, brown sauce) (1, 7, 10)
154. Beefsteak in Hunter style\* (250g) 9990 HUF  
(with chicken liver, mushrooms in brown sauce with red wine flavor) (1, 7, 10, 12)
155. Beefsteak in Budapest style\* (250g) 9990 HUF  
(with chicken liver, mushrooms, green peas, Lecsó ragout) (1, 7, 10)
156. Beefsteak in Hungarian style\* (250g) 11990 HUF  
(with fried potato chips mixed with vegetable stew) (7, 10)
157. Giant slice of fried beefsteak\* (250g) 9990 HUF  
(with spicy butter) (1, 3, 7, 10)
158. Grilled slice of beefsteak 9990 HUF  
(with mustard and fried onion rings) (1, 3, 7, 10)
159. Sirloin steak with fried onions (1, 10) 9990 HUF
160. Slices of sirloin with spicy butter (7, 10) 9990 HUF
161. Slices of sirloin with mushrooms (9, 10) 9990 HUF
162. Beefsteak with spicy butter\* (250g) (7, 10) 9990 HUF
163. Beefsteak with fried eggs\* (250g) (3, 7, 10) 9990 HUF



# Csalánosi Csárda

## Fish dishes

164. Fisherman's soup with carp fillets (4) 4490 HUF
165. Fisherman's soup with catfish fillets (4) 4990 HUF
166. Mixed Fisherman's soup (with carp and catfish fillets) (4) 4890 HUF
167. Fried carp fillets (1, 3, 4) 4990 HUF
168. Grilled carp fillets with garlic (1, 4) 4990 HUF
169. Grilled pike-perch fillet (1, 4) 4990 HUF
170. Pike-perch fillets in Orly style (1, 3, 4) 5490 HUF
171. Grilled whole trout\* (300g) (1, 4) 5490 HUF
172. Grilled whole trout in Szilvásvárads style\* (300g) 5990 HUF  
(with fried almond and butter topping) (1, 4, 7, 8)
173. Grilled catfish fillets in creamy mushroom  
and dill sauce (1, 4, 7) 5990 HUF
174. Fried catfish fillets (1, 3, 4) 5990 HUF
175. Squid rings in Orly style 4990 HUF  
(with fresh salad in yoghurt dressing) (1, 3, 4, 7)
176. Catfish stew with cottage cheese pasta (1, 3, 4, 7) 7990 HUF
177. Salmon steak\* (200g) (1, 4) 6990 HUF

## Pastas

178. Spaghetti Milanese (ham, mushroom in tomato sauce) (1, 3, 7) 3490 HUF
179. Spaghetti in cheese and sour cream (1, 3, 7) 3490 HUF
180. Cottage cheese pasta with bacon (1, 3, 7) 3990 HUF
181. Hungarian egg noodles (1, 3, 7, 9) 2990 HUF
182. Creamy penne pasta with mushroom,  
(pesto and parmesan cheese) (1, 3, 7, 9) 3990 HUF
183. Penne with Shrimp Tails and basil cream (1, 3, 7, 9) 5990 HUF





# *Isalánosi Csárda*

## **Garnish**

184. <i>French Fries</i>	1290 HUF
185. <i>Fried spicy potatoes</i>	1290 HUF
186. <i>Fried potato chips in sour cream</i> (7, 9)	1990 HUF
187. <i>Fried cube potatoes</i>	1290 HUF
188. <i>Fried potato chips</i>	1290 HUF
189. <i>Roast sweet potatoes</i>	2490 HUF
190. <i>Princess potatoes</i> (1, 3, 7)	1690 HUF
191. <i>Boiled salted potatoes</i>	1290 HUF
192. <i>Potatoe puree</i> (7)	1290 HUF
193. <i>Mashed potatoes with onion</i>	1290 HUF
194. <i>Potatoes with parsley</i> (7)	1290 HUF
195. <i>Croquettes</i> (1, 3, 7)	1290 HUF
196. <i>Hash browns</i> (1, 3, 7)	1490 HUF
197. <i>Steamed jasmine rice</i> (9)	1290 HUF
198. <i>Steamed jasmine rice with mushroom</i> (9)	1390 HUF
199. <i>"Rizi-bizi" (rice and green peas)</i> (9)	1390 HUF
200. <i>Grilled vegetables</i>	2990 HUF
201. <i>Steamed vegetables</i> (9)	1590 HUF
202. <i>Steamed red cabbage</i>	1490 HUF
203. <i>Galuska (hungarian noodles)</i> (1, 3)	1290 HUF
204. <i>Galuska in sour cream and cheese sauce</i> (1, 3, 7)	1990 HUF

## **Compotes**

205. <i>Peach compote</i>	1490 HUF
206. <i>Sour cherry compote</i>	1490 HUF
207. <i>Homemade apple compote</i>	1490 HUF
208. <i>Pineapple compote</i>	1490 HUF



# *Osálanosi Csárda*

## **Salads**

209. Lettuce salad	1490 HUF
210. Cucumber salad	1290 HUF
211. Cucumber salad with sour cream (7)	1290 HUF
212. Tomato salad	1290 HUF
213. White cabbage salad	1290 HUF
214. White cabbage in mayonnaise dressing (3, 7)	1290 HUF
215. Corn in mayonnaise dressing (3, 7)	1590 HUF
216. Potato salad in mayonnaise dressing (3, 7)	1590 HUF
217. Home-made beetroot salad	1590 HUF
218. Greek salad (7)	2990 HUF
219. Mixed fresh salad in yoghurt dressing (7)	1590 HUF
220. Mixed fresh salad in olive dressing	1590 HUF
221. Homemade pickled salad mix (cucumber, tomato, cabbage, cucumber salad, apple paprika)	1890 HUF
222. Pickled cucumber	1290 HUF
223. Fermented cucumber	1290 HUF
224. Apple paprika	1290 HUF
225. Stuffed paprika with white cabbage	1590 HUF
226. Pfefferoni	1590 HUF
227. Mix of chopped pickled salads	1290 HUF
228. Pickles from Vecsés (fermented cucumber, stuffed paprika with white cabbage, sour melon, pfefferoni)	1890 HUF





# Csalánosi Csárda

## Desserts

229. *Chocolate brownie* 2490 HUF  
(with vanilla ice cream and hot sour cherry sauce) (1, 3, 7, 8)
230. *Sponge cake in Somlói style* (1, 3, 7, 8) 2490 HUF
231. *Tiramisu* (1, 3, 7, 8) 2490 HUF
232. *Apple-creamy dessert from Kecskemét* 2490 HUF  
(sponge cake with light mascarpone cream with apple and walnuts pieces, sprinkled with almond) (1, 3, 7, 8)
233. *Chestnut puree topped with whipped cream* (7) 1990 HUF
234. *Sweet Temptation* 2490 HUF  
(layered -sponged cake, Somlói style, - Tiramisu, - vanilla ice cream, topped with whipped cream and chocolate sauce) (1, 3, 7, 8)
235. *Vanilla ice cream with fresh strawberry and whipped cream* (7) 2690 HUF
236. *Vanilla ice cream with hot strawberry* (7) 2690 HUF
237. *Fried cream of wheat with hot sour cherry sauce* (1, 3, 7, 8) 2690 HUF
238. *Vanilla ice cream with hot chocolate whipped cream* (7) 2690 HUF
239. *Pancake filled with vanilla cream with chocolate* (1, 3, 7) 2290 HUF
240. *Pancake 'Wonder'* 3490 HUF  
(4 pieces of pancakes filled with cottage cheese and ground walnuts, with fruits, with vanilla and chocolate sauce topping) (1, 3, 7, 8)
241. *Pancake in Csalánosi style* 2290 HUF  
(filled with chestnut, vanilla dressing) (1, 3, 7, 8)
242. *Poppy seed „guba”* 2490 HUF  
(with mascarpone cream and homemade apricot jam) (1, 7)
243. *Gundel pancake* 2490 HUF  
(2 pieces - filled with a walnut cream, chocolate sause topping) (1, 3, 7, 8)
244. *Pancakes filled with Nutella (2 db)* (1, 3, 7) 2490 HUF
245. *Pancakes (2 db)* 1990 HUF  
(cottage cheese, ground walnut, vanilla, cocoa, jam) (1, 3, 7)
246. *Hungarian cottage cheese dumplings* 3490 HUF  
(preparation min. 30 minutes) (1, 3, 7, 8)
247. *Flódni in Csalánosi style (gluten, lactose, sugar free)* (8) 3490 HUF
248. *Pogácsa (Hungarian cheese puffs)* (1, 3, 7) 390 HUF

# Csalánosi Csárda

## Sauces

249. Sour cream, ketchup, mustard (7, 10)	890 HUF
250. Tartar sauce (3, 7, 10)	890 HUF
251. Brown sauce (1, 7, 10)	1190 HUF
252. Color pepper sauce (1, 7, 10)	1190 HUF
253. Creamy mushroom sauce (1, 7)	1190 HUF
254. Creamy mushroom sauce in Bakonyi style (1, 7)	1190 HUF
255. Yoghurt dressing with dill (1, 7)	890 HUF

## Packaging

Food packaging	250 HUF
Plate packaging	700 HUF
Middle (reusable)	350 HUF

Manager: Lázár Enikő  
Chef: Nagy László  
Sous Chef: Nagy Zoltán  
Reservation: +36 20 9 555 565  
H-1033 Budapest, Hídfő u. 16.  
Operated by: Hídfő Csárda Kft.  
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For a half portion we charge 70% of the full price.

Marked dishes (\*) half portion not available.

The prices are in HUF and include VAT. The bill is including 15% Service charge.



# *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.*



# *Csalánosi Csárda*

## ***Homemade soft drinks***

<i>Homemade lemonade with mint (1dl)</i>	<b>400 HUF</b>
<i>Elderberry syrup with mint (1dl)</i>	<b>300 HUF</b>
<i>Raspberry syrup with mint (1dl)</i>	<b>300 HUF</b>
<i>Citrus syrup with mint (1dl)</i>	<b>300 HUF</b>

## ***Soft drinks***

<i>Coca-Cola, Light, Zero (0,25l)</i>	<b>750 HUF</b>
<i>Fanta Orange (0,25l)</i>	<b>750 HUF</b>
<i>Kinley Ginger (0,25l)</i>	<b>750 HUF</b>
<i>Kinley Tonic (0,25l)</i>	<b>750 HUF</b>
<i>Fentimans Tonic Water (0,2l)</i>	<b>1250 HUF</b>
<i>Sprite (0,25l)</i>	<b>750 HUF</b>
<i>Red Bull (original, sugarfree)</i>	<b>1250 HUF</b>
<i>Fuzetea peach, lemon (0,25l)</i>	<b>750 HUF</b>

## ***Juices***

	<b>1 dl</b>
<i>Fresh orange juice</i>	<b>600 HUF</b>
<i>Sió Orange (100%)</i>	<b>350 HUF</b>
<i>Sió Pineapple (100%)</i>	<b>350 HUF</b>
<i>Sió Peach (25%)</i>	<b>300 HUF</b>
<i>Sió Williamspear (25%)</i>	<b>300 HUF</b>
<i>Sió Apple (25%)</i>	<b>300 HUF</b>
<i>Granini Apple (100%) (2dl)</i>	<b>900 HUF</b>
<i>Granini Orange (55%) (2dl)</i>	<b>900 HUF</b>
<i>Granini Tomato (99%) (2dl)</i>	<b>900 HUF</b>





# *Csalánosi Csárda*

## **Mineral waters**

<i>Mineral water Szentkirályi (0,33l) (sparkling, still)</i>	<b>750 HUF</b>
<i>Mineral water Szentkirályi (0,75l) (sparkling, still)</i>	<b>1300 HUF</b>
<i>Soda Water (1dl)</i>	<b>130 HUF</b>
<i>Bottled Soda Water (1l)</i>	<b>1300 HUF</b>

## **Coffee, tea**

<i>Segafredo espresso</i>	<b>890 HUF</b>
<i>Segafredo coffee with whipped cream</i>	<b>950 HUF</b>
<i>Segafredo cappuccino</i>	<b>990 HUF</b>
<i>Segafredo decaffeinated espresso</i>	<b>990 HUF</b>
<i>Segafredo decaffeinated cappuccino</i>	<b>1090 HUF</b>
<i>Ice coffee (coffee Segafredo, vanilla icecream)</i>	<b>2490 HUF</b>
<i>Hot chocolate (brown-white)</i>	<b>1290 HUF</b>
<i>Hot tea</i>	<b>1290 HUF</b>

## **Pálinka**

*4 cl*

<i>Plum pálinka by Simon Szatmári</i>	<b>2400 HUF</b>
<i>Árpád Sour Cherry</i>	<b>3000 HUF</b>
<i>Árpád Irsai Oliver grape</i>	<b>3000 HUF</b>
<i>Árpád Red Williams</i>	<b>3000 HUF</b>
<i>Árpád Wild Elderberry</i>	<b>3000 HUF</b>
<i>Árpád Velvet Birs apple</i>	<b>3000 HUF</b>
<i>Árpád Blackcurrant</i>	<b>3000 HUF</b>
<i>Árpád Ginger</i>	<b>3000 HUF</b>
<i>Árpád Double „Bedded” pear</i>	<b>3000 HUF</b>
<i>Árpád Double „Bedded” peach</i>	<b>3000 HUF</b>
<i>Árpád Hungarian „Kajszi” peach</i>	<b>3000 HUF</b>

# *Osálanosi Csárda*

## **Whisky**

4 cl

<i>Bullit 95 RYE Bourbon</i>	3600 HUF
<i>Chivas Regal</i>	2400 HUF
<i>Jack Daniel's</i>	2200 HUF
<i>Jack Daniel's Gentleman Jack</i>	3200 HUF
<i>Jack Daniel's Single Barrel</i>	3600 HUF
<i>Jameson</i>	2200 HUF
<i>Johnnie Walker Blue</i>	8800 HUF

## **Rum**

4 cl

<i>Bacardi Superior</i>	2200 HUF
<i>Captain Morgan Spiced Gold</i>	2200 HUF
<i>Diplomatico Reserva Exclusiva</i>	3200 HUF
<i>Dictador 20</i>	4000 HUF
<i>Don Papa</i>	4400 HUF

## **Cognac**

4 cl

<i>Hennessy V.S.</i>	2800 HUF
<i>Remy Martin V.S.O.P.</i>	3600 HUF

## **Gin**

4 cl

<i>Gordon's</i>	2200 HUF
<i>Gin Mare</i>	3200 HUF
<i>Hendrick's</i>	3200 HUF
<i>Monkey 47</i>	4000 HUF





# *Csalánosi Csárda*

## ***Vodka***

*4 cl*

<i>Beluga</i>	<i>3600 HUF</i>
<i>Belvedere</i>	<i>3600 HUF</i>
<i>Grey Goose original</i>	<i>3600 HUF</i>
<i>Russian Standard Gold</i>	<i>2400 HUF</i>
<i>Finlandia</i>	<i>2200 HUF</i>

## ***Liqueur, Bitter***

*4 cl*

<i>Baileys</i>	<i>2200 HUF</i>
<i>Jägermeister</i>	<i>2200 HUF</i>
<i>Unicum</i>	<i>2200 HUF</i>
<i>Unicum Szilva</i>	<i>2200 HUF</i>

## ***Aperitivo***

<i>Martini (bianco, dry) (1dl)</i>	<i>2000 HUF</i>
<i>Campari bitter (1 dl)</i>	<i>2000 HUF</i>
<i>Aperol Spritz</i>	<i>3000 HUF</i>
<i>Hugo</i>	<i>3000 HUF</i>

## ***Tequila***

*4 cl*

<i>Olmecca Altos Anejo</i>	<i>3600 HUF</i>
<i>Olmecca Altos Plata</i>	<i>3600 HUF</i>
<i>Olmecca Gold</i>	<i>3200 HUF</i>



# *Osálanosi Csárda*

## **Draft beer**

<i>Bitburger (0,2l)</i>	<i>800 HUF</i>
<i>Bitburger (0,4l)</i>	<i>1600 HUF</i>
<i>Dreher (0,3l)</i>	<i>900 HUF</i>
<i>Dreher (0,5l)</i>	<i>1500 HUF</i>
<i>Erdinger unfiltered wheat (0,3l)</i>	<i>1200 HUF</i>
<i>Erdinger unfiltered wheat (0,5l)</i>	<i>2000 HUF</i>

## **Bottled beers**

<i>Heineken (0,33l)</i>	<i>1000 HUF</i>
<i>Staropramen (0,5l)</i>	<i>1300 HUF</i>
<i>Staropramen Brown (0,5l)</i>	<i>1400 HUF</i>
<i>Miller (0,33l)</i>	<i>1300 HUF</i>
<i>Mort Subite sour cherry (0,25l)</i>	<i>1300 HUF</i>
<i>Bitburger alcohol-free (0,33l)</i>	<i>1300 HUF</i>
<i>Gösser alcohol-free, with lemon (0,33l)</i>	<i>1000 HUF</i>

## **Champagne**

<i>Törley (dry, sweet, alcohol free) (0,75l)</i>	<i>5500 HUF</i>
<i>Martini Asti Spumante (0,75l)</i>	<i>8000 HUF</i>
<i>Hungária extra dry (0,2l)</i>	<i>3000 HUF</i>
<i>Hungária extra dry (0,75l)</i>	<i>8000 HUF</i>
<i>Hungária Irsai Olivér (0,75l)</i>	<i>8000 HUF</i>
<i>Villa Sandi Prosecco Extra Dry (0,75l)</i>	<i>8500 HUF</i>
<i>Bortolomiol Prosecco „Senior” Extra Dry (0,2l)</i>	<i>5500 HUF</i>
<i>Bortolomiol Prosecco „Senior” Extra Dry (0,75l)</i>	<i>13500 HUF</i>
<i>Kid’s champagne (0,75l)</i>	<i>2500 HUF</i>





# *Osálanosi Csárda*

## **Champagne**

<i>Moët &amp; Chandon Impérial Brut (0,75l)</i>	<i>35000 HUF</i>
<i>Moët &amp; Chandon Impérial Rosé (0,75l)</i>	<i>38000 HUF</i>
<i>Veuve Clicquot Brut (0,75l)</i>	<i>37000 HUF</i>

## **Wines of the house**

*1 dl*

<i>Varga Irsai Olivér (dry)</i>	<i>800 HUF</i>
<i>Varga Rosé (dry)</i>	<i>800 HUF</i>
<i>Varga Merlot (sweet)</i>	<i>800 HUF</i>
<i>Varga Cabernet (dry)</i>	<i>800 HUF</i>
<i>Frittmann Muskotály (half-dry)</i>	<i>800 HUF</i>
<i>Frittmann Portugieser (half-dry)</i>	<i>800 HUF</i>
<i>Font Kövidinka (dry)</i>	<i>800 HUF</i>
<i>Dúzsi Rosé (dry)</i>	<i>1000 HUF</i>
<i>Pannonhalmi Apátsági Rajnai Rizling (dry)</i>	<i>1100 HUF</i>
<i>Bock Villányi Rosé (dry)</i>	<i>1100 HUF</i>
<i>Bock Villányi Kékfrankos (dry)</i>	<i>1200 HUF</i>
<i>Simkó Tokaji Szamorodni (dry)</i>	<i>1200 HUF</i>
<i>Simkó Tokaji Szamorodni (sweet)</i>	<i>1200 HUF</i>
<i>Simkó Tokaji Aszú 3 puttonyos</i>	<i>2500 HUF</i>
<i>Simkó Tokaji Aszú 5 puttonyos</i>	<i>3000 HUF</i>

## **White wines**

*0,75 l*

<i>Budai Irsai Olivér (Nyakas Pince)</i>	<i>6500 HUF</i>
<i>Pannonhalmi Rajnai Rizling (Pannonhalmi Apátsági Pincészet)</i>	<i>8000 HUF</i>
<i>Káli Kövek Olaszrizling (Köveskál)</i>	<i>10000 HUF</i>
<i>Bott Frigyes Sauvignon Blanc (Muzsla)</i>	<i>15500 HUF</i>
<i>Pinot Grigio (Santa Cristina, Italy)</i>	<i>10000 HUF</i>
<i>Chablis 2020 (William Fevre, Burgundy, France)</i>	<i>19000 HUF</i>

# *Csalánosi Csárda*

## **Rosé Wines**

0,75 l

<i>Dúzi Rosé (Szekszárd)</i>	6500 HUF
<i>Bock Rosé Cuvée (Villány)</i>	7500 HUF
<i>Sauska Rosé (Villány)</i>	9000 HUF

## **Red Wines**

0,75 l

<i>Gere Portugieser (Villány)</i>	7500 HUF
<i>Gere Solus (Villány)</i>	25000 HUF
<i>Bock Kékfrankos (Villány)</i>	8000 HUF
<i>Bock Ermitage (Villány)</i>	9500 HUF
<i>Ikon Cabernet Sauvignon (Balatonlelle-Rádpusztá)</i>	8000 HUF
<i>Ikon Tulipán (Balatonlelle-Rádpusztá)</i>	18000 HUF
<i>St. Andrea Áldás (Egri Bikavér) (Eger)</i>	13000 HUF
<i>St. Andrea Merengő (Eger)</i>	21000 HUF
<i>Sauska Cuvée 11 (Villány)</i>	14000 HUF
<i>Sauska Cuvée 5 (Villány)</i>	49000 HUF
<i>Dúzi Merlot (Szekszárd)</i>	8000 HUF
<i>Heimann Kadarka (Szekszárd)</i>	9000 HUF
<i>Primitivo di Manduria 2020 (Felline, Puglia, Italy)</i>	18000 HUF
<i>Saint Emilion Grand Cru 2018 (Chateau De Fonbel, Bordeaux, France)</i>	30000 HUF
<i>Monteverdi Dolce Novella (Strawberry taste half-dry, fruit wine, Italy)</i>	9500 HUF

