

Cold Starters:

Cold Goose Liver with sweet fig and roasted scone

6990 HUF

Tatar beefsteak with vegetables and butter, toast

10 dkg

6590 HUF

Soups:

Chicken Soup with vegetables and pasta (L)

Cup: 1590 HUF Bowl: 2290 HUF

Venison goulash with homemade noodles(L)

Cup: 2790 HUF Bowl 3990 HUF

Porcini cream soup with bacon and croutons

2290 HUF

Three Cheese cream soup with crunchy cheese

2290 HUF

Fish soup with catfish fillet and pasta (L)

3990 HUF

Dishes made of Poultry:

Pancakes „Hortobágy” style with sour cream(2 pieces)

4190 HUF

Fried chicken thigh fillet in spicy panko crumbs with bulgur salad

5790 HUF

Chicken breast stuffed with camembert and prunes, fried in walnut coat, served with sweet potato and blueberry jam

6090 HUF

„Cordon Bleu” Chicken breast „Kiskulacs” Style

(filled with homemade ham, smoked cheese, fried in panko crumbs) and mashed potato

6090 HUF

Roasted Duck breast „Rose style” with plum ragout and homemade potato doughnut(L)

6990 HUF

Fried Chicken breast filled with porcini and goose liver served with steak fries and salad with Thousand Island dressing

7190 HUF

Roasted goose liver layed on apple slices served with pear tarte and red currant cream

12990 HUF

Dishes made of Pork:

Huge fried pork loin with Parsley potatoes

5790 HUF

Crispy pork knuckle „Lyon” style with french fries(L)

5790 HUF

BBQ Ribs with steak potatoes and salad with thousand island dressing

7190 HUF

„Gypsy roast Kiskulacs style” porkfillet with french fries(L)

5790 HUF

Dishes made of Fish:

Grilled catfish wrapped in bacon served with grilled vegetables(G,L)

6290 HUF

Catfish stew with dill cottage cheese dumplings

6290 HUF

Norwegian salmon fillet with seasonal risotto (G)

7990 HUF

Dishes made of Venison:

Venison stew with wild mushrooms and homemade dumplings (L)

6290 HUF

Venison roast with vegetables sauce and bun scoops

6290 HUF

***Venison Steak „Rose style” with creamy porcini ragout and
homemade potato doughnut***

11590 HUF

Beef dishes:

Creamy porcini pasta with strips of beef tenderloin and parmesan

7490HUF

Steak (New-Zeland)

Whisky-BBQ sauce

11590HUF

Mixed Pepper sauce

11590 HUF

Goose liver and brown sauce with porcini(L)

12990 HUF

Optional garnish

Chateaubriand with optional garnish and sauce

19990 HUF

Plates:

„Kiskulacs Plate”

Cordon bleu, Fried pork fillet, chicken breast baked in a sesame seed coating, fried cheese, fried mushrooms, rice and parsley potatoes

Pickles, tartar sauce

2 person 13990 HUF

4 person 27980 HUF

Grill plate

(BBQ ribs, chicken breast, mustard-glazed pork tenderloin, smoked cheese steak, grilled vegetables, steak potatoes, BBQ sauce)

2 person 14990 HUF

4 person 29980 HUF

Vegetarian dishes:

Porcini cream soup with croutons

2290 HUF

Three Cheese cream soup with crunchy cheese

2290 HUF

Tagliatelle with Creamy Porcini and parmesan

4990 HUF

Seasonal risotto

4990 HUF

Fried Camembert with blueberry jam served with rice

5790 HUF

Smoked Cheese steak with grilled vegetables

5790 HUF

Roasted vegetables with bulgur salad (L,Vegan)

4990 HUF

For Kids:(12 years)

Chicken soup **1290**
HUF

Chicken breast in breadcrumbs with French fries,ketchup **2890**
HUF

Fried cheese with French fries **2890**
HUF

Pancake with Nutella(1piece)

800 HUF

Salads and Sauces :

Seasonal salads(Betroot or Pickled Cucumber)

950HUF

Mixed salad

950 HUF

Cabbage salad

950 HUF

Pickles

950 HUF

Cucumber salad

1290 HUF

Cucumber salad with sourcream

1390 HUF

Green mixed salad with

olive oil and balsamic vinegar or Thousand Island dressing

2490 HUF

Ketchup, Tartar sauce,thousand island dressing

790 HUF

Desserts:

Spongecake „Somlói” style

2390 HUF

Chocolate souffle with vanilla icecream and forest fruit sauce

2590 HUF

***Home made cottage cheese dumplings with honey and cinnamon
sour cream***

2590 HUF

Poppy seed dumps with vanilla cream

2590 HUF

The service is not included.

L=Lactose free

G=gluten free

***The gluten free meals are made of gluten free ingredients but they
are not made in gluten free environment.***

You can ask our waiters about allergens containing the meals.