

Welcome to
OUR RESTAURANT!



We would like to entertain you with delicious dishes that we tend to prepare of the best materials.

We do our best to make you feel good at our place.

We trust that you spend here a nice time and turn into our restaurant next time as well.

Thank you for visiting.

Czinege Family

with wine recommendation
OUR CHEF'S OFFER

STARTER	Tuna salad with rice noodles and tzatziki ^{GM, 4, 7}	2.590,- Ft
	<i>Rozé Kakas 2019/20 (Villány)</i>	700,- Ft 4.990,- Ft
	Spicy, grilled sausage with mixed salad and honey-mustard sauce ^{GM, LM, 10}	2.490,- Ft
	<i>Laposa Szürkebarát 2021 (Badacsony)</i>	800,- Ft 5.990,- Ft
SOUP	Cream soup of corn with avocado salsa ^{GM, 7}	1.890,- Ft
	<i>Kreinbacher Furmint 2019/20 (Somló)</i>	800,- Ft 5.990,- Ft
MAIN DISH	Chicken breast with avocado salad and prawn ^{GM, LM, 2}	4.190,- Ft
	<i>Nyakas Irsai Olivér 2020/21 (Etyek - Buda)</i>	700,- Ft 4.990,- Ft
	Butter fish with chili sauce and fresh salad ^{GM, LM, 4}	4.190,- Ft
	<i>Rozé Kakas 2019/20 (Villány)</i>	700,- Ft 4.990,- Ft
	Honey-red wine knuckle of lamb with grilled vegetables ^{GM, LM, 12}	4.990,- Ft
	<i>Sauska C13 2019/20 (Villány)</i>	900,- Ft 6.490,- Ft
	Breaded calf leg with fermented vegetables and rosemary potato ^{LM, 1, 3, 10}	4.590,- Ft
<i>Szeleshát Merlot 2015/16 (Szekszárd)</i>	800,- Ft 5.490,- Ft	
Pizza Eccelente (tomato sauce, mozzarella, boletus, olive, rosemary speck) ^{1, 7}	2.890,- Ft	
<i>Jásdi Kékfrankos 2020 (Csopak)</i>	800,- Ft 5.490,- Ft	
DESSERT	Crème Brulée with dill-white chocolate mousée ^{3, 7}	1.690,- Ft
	<i>Kikelet Késői Szüret 2017 (Tokaj)</i>	1.300,- Ft 6.990,- Ft

About the ingredients please, ask information from our colleagues. The numbers after the foods mean the allergens. You can find information about them on the last sheet. I hope we made your day better.

Yours faithfully: **Miklós Csaba** Head Chef

The prices include the VAT and all prices are stated in Hungarian Forint!

MENU



STARTER	Tatar beefsteak with fresh vegetables ^{1, 10}	3.590,- Ft	
	Hortobágyi pancake with duck breast ^{1, 3, 7, 9}	3.190,- Ft	
SOUP	Meatsoup ^{1, 3, 7, 9}	1.590,- Ft	
	Cream soup of seasonal fruit ^{V, GM, LM}	1.590,- Ft	
	Cream soup of cauliflower with St. James scallops ^{1, 7, 14}	1.990,- Ft	
	Chicken ragout soup with lemongrass ^{LM, 1, 9}	1.790,- Ft	
MAIN DISH	Chicken breast with gorgonzola sauce and dried tomato jam ^{GM, 7, 9}	3.290,- Ft	
	Medium roasted duck breast with chanterelle-cherry ragout ^{GM, LM, 12}	4.390,- Ft	
	Duck leg with red wine sauce and cabbage noodles ^{LM, 9, 12}	4.190,- Ft	
	Roasted pork with BBQ sauce and ginger-apple ^{GM, LM, 6, 10, 12}	3.290,- Ft	
	Wiener Schnitzel (<i>from pork loin</i>) with mayonnaise-potato salad ^{LM, 1, 3}	3.190,- Ft	
	Brassoer roast (<i>from pork loin</i>) ^{GM, LM}	2.990,- Ft	
	Smoked pork loin skewer with grilled vegetables and coriander jus ^{GM, LM}	3.690,- Ft	
	Calf cheeks goulash with curd cheese dumplinh and fermented vegetables ^{1, 3, 7, 9, 10, 12}	4.390,- Ft	
	Beef tenderloin Surf and Turf with hollandaise sauce and broccoli tatar ^{GM, 3, 4, 7, 14}	7.490,- Ft	
	Fillet of salmon with lemon-fennel and mashed wasabi celery ^{GM, 4, 7}	5.190,- Ft	
	Fish and Chips, with prawn and cuttlefish (<i>from fillet of pike perch</i>) ^{LM, 1, 3, 4, 7}	4.290,- Ft	
	PASTA	Four-cheese ravioli with ricotta ^{1, 7}	2.990,- Ft
		Sage papardelle, with duck liver and chantarelle ^{1, 3, 7}	3.990,- Ft
		Beetroot gnocchi with prawns ^{1, 2, 12}	3.890,- Ft

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MENU

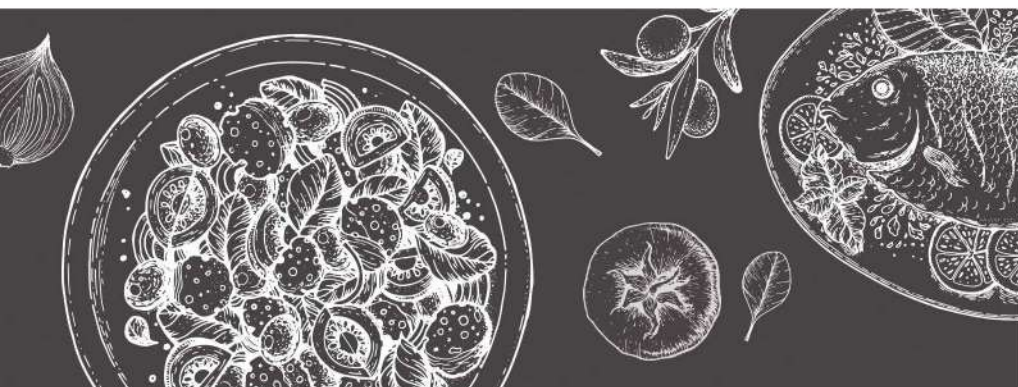
PIZZA	Margherita ^{V, 1, 7}	1.790,- Ft
	<i>(tomato sauce, mozzarella, basil)</i>	
	Prosciutto ^{1, 7}	1.990,- Ft
	<i>(tomato sauce, mozzarella, ham)</i>	
	Diavolo ^{1, 7}	2.090,- Ft
	<i>(tomato sauce, mozzarella, piquant salami)</i>	
	Calabrese ^{1, 7}	2.290,- Ft
	<i>(tomato sauce, smoked cheese, ham, rocket salad, speck)</i>	
	Gyros Pizza ^{1, 7}	2.290,- Ft
	<i>(sour cream, mozzarella, spicy chicken breast, feta cheese, olives, salad)</i>	
	Calzone ^{V, 1, 7}	2.190,- Ft
	<i>(tomato sauce, goat cheese, vegetables)</i>	
Chef's favourite ^{1, 7}	2.490,- Ft	
<i>(tomato sauce, mozzarella, speck, piquant salami, jalapeno, chili, rocket salad)</i>		
Coal burner ^{1, 7}	2.490,- Ft	
<i>(tomato sauce, mozzarella, bacon, sausage, bean, onion, corn, chili)</i>		
Ungherese ^{1, 7}	2.490,- Ft	
<i>(tomato sauce, mozzarella, piquant salami, sausage, bacon, onion, pepper, tomato)</i>		
Celeste ^{1, 7}	2.490,- Ft	
<i>(sour cream, mozzarella, tomato, red onion, ham, speck, basil)</i>		
Bianca ^{1, 7}	2.490,- Ft	
<i>(sour cream, smoked cheese, sausage, smoked chop, red onion, pepper, bacon)</i>		
Tonno ^{1, 4, 7}	2.690,- Ft	
<i>(tomato sauce, tuna, red onion, capers, olives, tomato)</i>		

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DESSERT	Tiramisu ^{1, 3, 7}	1.790,- Ft
	Chocolate soufflé with lime-strawberry sauce ^{1, 3, 7}	1.690,- Ft
	Blackberry-goat cheese mousse ⁷	1.790,- Ft
	Floating island with forest fruits ^{GM, 3, 12}	1.290,- Ft
SIDE DISH	Steamed rice	650,- Ft
	French fries	850,- Ft
	Sweet potato fries	950,- Ft
	Roasted potatoes with rosemary butter	850,- Ft
	Grilled vegetables	850,- Ft
SALAD	Fresh mixed salad	1.590,- Ft
	Cucumber salad	950,- Ft
	Homemade pickles	850,- Ft
	Cabbage salad	650,- Ft
CHILDREN'S OFFER	Cream soup of seasonal fruit ^{V, GM, LM}	790,- Ft
	Fried chicken breast and cheese bites with mashed potato ^{1, 3, 7}	1.890,- Ft
	Fried fillet of pike perch with French fries ^{1, 3, 4}	1.990,- Ft
	Floating island ^{GM, 3, 12}	690,- Ft



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DRINKS

4 cl

HERBAL	Unicum - Plum - Next	1.090,- Ft
	Unicum Riserva	1.790,- Ft
	Jägermeister	1.090,- Ft
	Becherovka	1.090,- Ft
WHISKY	Johnnie Walker	1.090,- Ft
	Jim Beam	1.190,- Ft
	Jack Daniel's	1.190,- Ft
	Jameson	1.290,- Ft
	Chivas Regal 12y	1.890,- Ft
	Glenfiddich 12y (<i>Single Malt Scotch Whisky</i>)	2.590,- Ft
TEQUILA	El Jimador Blanco (<i>White</i>)	1.090,- Ft
	El Jimador Resposado (<i>Gold</i>)	1.090,- Ft
VODKA	Russian Standard	990,- Ft
	Finlandia	1.090,- Ft
	Absolut	1.090,- Ft
	Kauffman	2.190,- Ft

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DRINKS



4 cl

GINSPIRATION	Gordon's <i>(we recommend with Kinley tonic)</i>	990,- Ft
	Tanqueray London <i>(we recommend with Fever Tree tonic)</i>	1.290,- Ft
	Bombay Sapphire Dry <i>(we recommend with Fever Tree tonic)</i>	1.390,- Ft
	Hendrick's <i>(we recommend with Fever Tree tonic)</i>	1.990,- Ft
	Opera Gin Standard <i>(we recommend with Fever Tree tonic)</i>	1.990,- Ft
	Copper Head <i>(we recommend with Fever Tree tonic)</i>	2.690,- Ft
RUM	Bacardi	1.090,- Ft
	Captain Morgan Spiced	1.090,- Ft
	Havanna Club 3y	1.290,- Ft
	Diplomatico Reserva Exclusiva	2.090,- Ft
	Ron Zacapa Centenario 23y	2.790,- Ft
COGNAC	Metaxa 7*	1.090,- Ft
	Martell V.S	1.790,- Ft
	Rémy Martin V.S.O.P	2.090,- Ft
	Hennessy Fine de Cognac	3.590,- Ft
LIQUEUR	Baileys	1.090,- Ft
	Malibu	1.090,- Ft
	Ouzo 12	1.090,- Ft
	Lillet Blanc	1.090,- Ft
	Di Saronno Amaretto	1.090,- Ft
	Kahlua	1.290,- Ft

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DRINKS

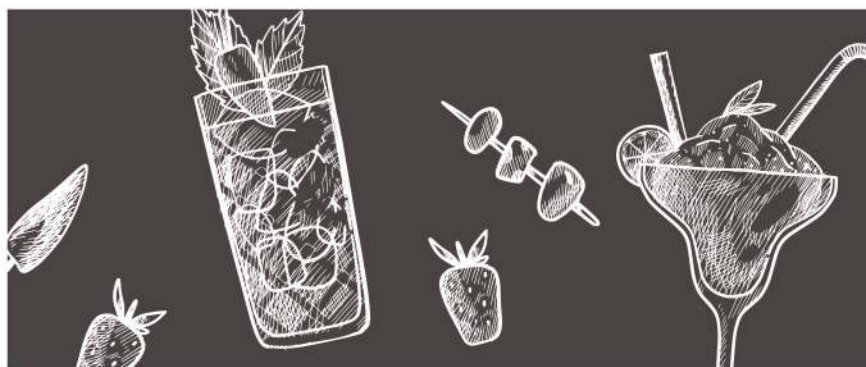
8 cl

VERMUTH	Aperol	1.590,- Ft
	Campari	1.590,- Ft
	Martini Bianco	1.090,- Ft
	Martini Dry	1.090,- Ft
	Martini Rosso	1.090,- Ft

BOTTLED BEER	Gösser 0,33 l	790,- Ft
	Edelweiss 0,5 l	1.190,- Ft
	Gösser Citrom 0% 0,33 l	790,- Ft
	Soproni Démon 0,5 l	990,- Ft
	Soproni IPA 0,5 l	990,- Ft
Soproni Szűz 0,5 l	790,- Ft	

DRAFT BEER	Heineken 0,25 l	790,- Ft
	Heineken 0,5 l	1.190,- Ft
	Mort Subite 0,25 l	790,- Ft
	Mort Subite 0,4 l	1.290,- Ft

ENERGY DRINK	Red Bull 0,25 l	1.290,- Ft
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DRINKS



MINERAL WATER	Szentkirályi still 0,33 l	450,- Ft
	Szentkirályi still 0,75 l	900,- Ft
	Theodora sparkling 0,33 l	450,- Ft
	Theodora sparkling 0,75 l	900,- Ft
	Acqua Panna still 0,75 l	1.250,- Ft
	S. Pellegrino sparkling 0,75 l	1.250,- Ft
SOFT DRINK	Coca-Cola, Zero 0,25 l	650,- Ft
	Fanta, Sprite, Tonic, Ginger 0,25 l	650,- Ft
	Cappy (apple, orange, peach, pear, pineapple, tomato) 0,25 l	650,- Ft
	Fuze iced tea (lemon, peach) 0,25 l	650,- Ft
	Fever-Tree Indian Tonic Water / Aromatic Tonic	1.190,- Ft
	Fever-Tree Ginger Beer	1.190,- Ft
Schweppes Wild Berry	890,- Ft	
COFFEE, TEA	Americano	590,- Ft
	Ristretto	590,- Ft
	Espresso	590,- Ft
	Espresso macchiato	690,- Ft
	Cappuccino	690,- Ft
	Latte macchiato	790,- Ft
	Vanilla Latte macchiato	990,- Ft
	Caramel Latte macchiato	990,- Ft
	Melange	890,- Ft
	Doppio	1.090,- Ft
	Ice coffee	1.290,- Ft
Dallmayr Tea (chamomile, black, green, fruit, peppermint)	590,- Ft	



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list of ALLERGENS

- 1. CEREALS CONTAINING GLUTEN**, namely: wheat (such as spelt and khorasan wheat), rye, barley, oats or their hybridised strains, and products thereof, except
 - a) wheat based glucose syrups including dextrose
 - b) wheat based maltodextrins
 - c) glucose syrups based on barley
 - d) cereals used for making alcoholic distillates including ethyl alcohol of agricultural origin
- 2. CRUSTACEANS** and products thereof
- 3. EGGS** and products thereof
- 4. FISH** and products thereof, except
 - a) fish gelatine used as carrier for vitamin or carotenoid preparations
 - b) fish gelatine or Isinglass used as fining agent in beer and wine
- 5. PEANUTS** and products thereof
- 6. SOYBEANS** and products thereof, except
 - a) fully refined soybean oil and fat
 - b) natural mixed tocopherols (E306), natural D-alpha tocopherol, natural D-alpha tocopherol acetate, and natural D-alpha tocopherol succinate from soybean sources
 - c) vegetable oils derived phytosterols and phytosterol esters from soybean sources
 - d) plant stanol ester produced from vegetable oil sterols from soybean sources
- 7. MILK** and products thereof (including lactose), except
 - a) whey used for making alcoholic distillates including ethyl alcohol of agricultural origin
 - b) lactitol
- 8. NUTS** almonds (*Amygdalus communis* L.), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashews (*Anacardium occidentale*), pecan nuts (*Carya illinoensis* (Wangenh.) K. Koch), Brazil nuts (*Bertholletia excelsa*), pistachio nuts (*Pistacia vera*), macadamia or Queensland nuts (*Macadamia ternifolia*), and products thereof
 - a) except for nuts used for making alcoholic distillates including ethyl alcohol of agricultural origin
- 9. CELERY** and products thereof
- 10. MUSTARD** and products thereof
- 11. SESAME SEEDS** and products thereof
- 12. SULPHUR DIOXIDE AND SULPHITES** at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO₂ which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers
- 13. LUPIN** and products thereof
- 14. MOLLUSCS** and products thereof

V: vegetarian

LM: lactose free

GM: gluten free

Our kitchen works with gluten-containing ingredients, and therefore it is not 100% gluten-free!