

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	Asparagus, taleggio cheese, peanut, rosemary ham ^{GM, 7, 8}	3.190,- Ft
	<i>Sauska C113 2021/22 (Tokaj)</i>	1.090,- Ft 7.990,- Ft
SOUP	Asparagus soup ^{LM, 1, 9, 12}	2.190,- Ft
	<i>Kreinbacher Furmint 2020/21 (Somló)</i>	1.090,- Ft 7.990,- Ft
MAIN DISH	Chicken breast with asparagus clafoutis ^{1, 3, 7}	4.190,- Ft
	<i>Nyakas Irsai Olivér 2021/22 (Etyek-Buda)</i>	990,- Ft 6.990,- Ft
	Aged beef sirloin with asparagus salad, cheese sauce and truffle flavor ^{GM, 4, 7}	7.190,- Ft
	<i>Sauska C13 2020/21 (Villány)</i>	1.190,- Ft 8.990,- Ft
	Seabass fillet with marinated mushrooms, asparagus sauce, potatoes ^{GM, 7}	5.890,- Ft
	<i>Laposa Szürkebarát 2021/22 (Badacsony)</i>	1.090,- Ft 7.990,- Ft
DESSERT	Butter gnocchi with asparagus, spinach, almond ^{1, 7, 8}	3.990,- Ft
	<i>Rozé Kakas 2021/22 (Villány)</i>	890,- Ft 6.490,- Ft
	Pizza Prosciutto di asparago (tomato sauce, mozzarella, asparagus, rocket salad, ham, onion, cherrytomato) ^{1, 7}	3.890,- Ft
	<i>Rozé Kakas 2021/22 (Villány)</i>	890,- Ft 6.490,- Ft
DESSERT	Strawberry-curd cheese cake ^{1, 7}	2.290,- Ft
	<i>Kikelet Késői Szüret 2018 (Tokaj)</i>	2.190,- Ft 10.990,- 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 are in HUF and include the VAT! The total amount of the invoice includes the 12 % service fee. Please, ask our colleagues for more information!

MENU



STARTER	Tatar beefsteak with fresh vegetables ^{1, 10}	4.290,- Ft	
	Grilled goat cheese with salad ^{GM, LM}	3.890,- Ft	
SOUP	Meatsoup ^{1, 3, 7, 9}	1.790,- Ft	
	Cream soup of seasonal fruit ^{V, GM, LM}	1.790,- Ft	
	Cream soup of boletus with dill-sheep cheese mousse ^{GM, 7, 9}	1.990,- Ft	
	Venison ragout soup with mushroom and pumpkin ^{GM, LM, 9}	2.190,- Ft	
MAIN DISH	Chicken breast with gorgonzola sauce and lemon-pear chutney ^{GM, 7, 8}	3.890,- Ft	
	Medium roasted duck breast with orange, coffee, red onion ^{GM, LM}	5.090,- Ft	
	Duck leg with red wine cabbage and mashed onion-potato ^{GM, LM, 9}	4.790,- Ft	
	Roasted pork with mustard sauce and smoked aubergine creme and caraway-carrot ^{GM, 7, 10}	3.990,- Ft	
	Wiener Schnitzel (<i>from pork loin</i>) with mayonnaise-potato salad ^{1, 3}	3.990,- Ft	
	Brassoer roast (<i>from pork loin</i>) ^{GM, LM}	3.990,- Ft	
	Smoked pork loin with bacon and mashed pumpkin, mustard jus ^{GM, LM, 9, 10}	4.190,- Ft	
	Calf cheeks with mushroom goulash ^{GM, LM, 9}	5.390,- Ft	
	Czinege Burger (<i>200 gr. beef, cheddar, salad, tomato, honey-mustard sauce, onion jam and fries</i>) ^{1, 3, 10}	4.290,- Ft	
	Beef tenderloin with green pepper sauce ^{1, 7, 10}	8.990,- Ft	
	Fillet of salmon with wasabi-celery and beetroot chutney ^{GM, LM, 4}	5.890,- Ft	
	Fish and Chips, with prawn, cuttlefish and Remoulade sauce (<i>from fillet of pike perch</i>) ^{1, 2, 4, 7, 14}	4.990,- Ft	
	PASTA	Beetroot gnocchi with forest mushroom and gorgonzola sauce ^{1, 3, 7}	3.790,- Ft
		Sage papardelle, with duck liver and chantarelle ^{1, 3, 7}	5.490,- Ft
Papardelle Bolognese from duck ^{LM, 1, 3, 9}		4.290,- Ft	

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MENU

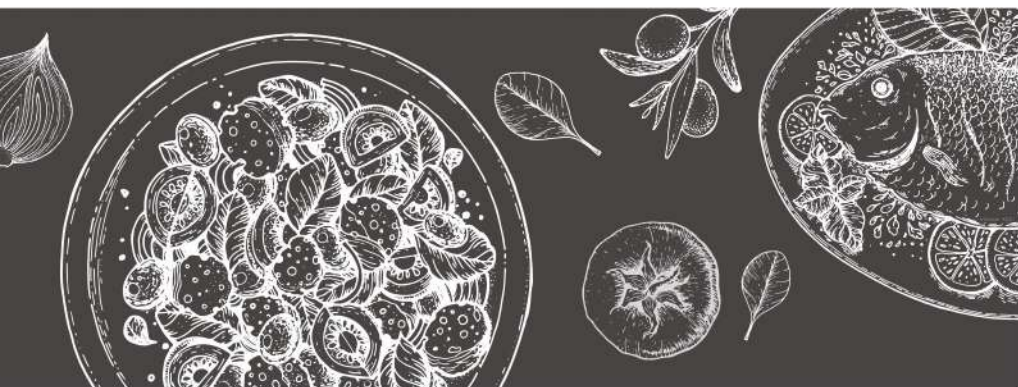
PIZZA	Margherita ^{V, 1, 7}	2.090,- Ft
	<i>(tomato sauce, mozzarella, basil)</i>	
	Prosciutto ^{1, 7}	2.490,- Ft
	<i>(tomato sauce, mozzarella, ham)</i>	
	Diavolo ^{1, 7}	2.690,- Ft
	<i>(tomato sauce, mozzarella, piquant salami)</i>	
	Calabrese ^{1, 7}	2.790,- Ft
	<i>(tomato sauce, smoked cheese, ham, rocket salad, speck)</i>	
	Gyros Pizza ^{1, 7}	2.790,- Ft
	<i>(sour cream, mozzarella, spicy chicken breast, feta cheese, olives, salad)</i>	
	Calzone ^{V, 1, 7}	2.990,- Ft
	<i>(tomato sauce, goat cheese, vegetables)</i>	
Chef's favourite ^{1, 7}	2.990,- Ft	
<i>(tomato sauce, mozzarella, speck, piquant salami, jalapeno, chili, rocket salad)</i>		
Coal burner ^{1, 7}	3.090,- Ft	
<i>(tomato sauce, mozzarella, bacon, sausage, bean, onion, corn, chili)</i>		
Ungherese ^{1, 7}	3.090,- Ft	
<i>(tomato sauce, mozzarella, piquant salami, sausage, bacon, onion, pepper, tomato)</i>		
Celeste ^{1, 7}	3.090,- Ft	
<i>(sour cream, mozzarella, tomato, red onion, ham, speck, basil)</i>		
Bianca ^{1, 7}	3.290,- Ft	
<i>(sour cream, smoked cheese, sausage, smoked chop, red onion, pepper, bacon)</i>		
Tonno ^{1, 4, 7}	3.290,- Ft	
<i>(tomato sauce, tuna, red onion, capers, olives, tomato)</i>		

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MENU



DESSERT	Tiramisu ^{1, 3, 7}	1.990,- Ft
	Chocolate soufflé with lime-strawberry sauce ^{1, 3, 7}	1.990,- Ft
	Blackberry-goat cheese mousse ⁷	1.990,- Ft
	White chocolate mousse cake, pumpkin ^{1, 3, 7}	1.990,- Ft
SIDE DISH	Steamed rice	890,- Ft
	French fries	990,- Ft
	Sweet potato fries	1.190,- Ft
	Roasted potatoes with rosemary butter	990,- Ft
	Grilled vegetables	1.190,- Ft
SALAD	Fresh mixed salad	1.890,- Ft
	Cucumber salad	1.190,- Ft
	Homemade pickles	990,- Ft
	Cabbage salad	890,- Ft
CHILDREN'S OFFER	Cream soup of seasonal fruit ^{V, GM, LM}	890,- Ft
	Fried chicken breast and cheese bites with mashed potato ^{1, 3, 7}	2.190,- Ft
	Fried fillet of pike perch with French fries ^{1, 3, 4}	2.390,- Ft



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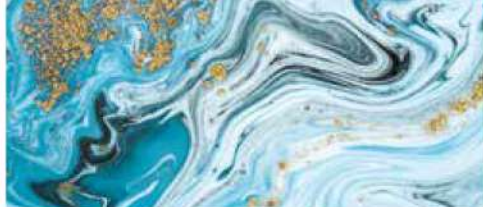
DRINKS

4 cl

HERBAL	Unicum - Plum - Next	1.290,- Ft
	Unicum Riserva	1.990,- Ft
	Jägermeister	1.290,- Ft
	Becherovka	1.190,- Ft
WHISKY	Johnnie Walker	1.290,- Ft
	Jim Beam	1.390,- Ft
	Jack Daniel's	1.490,- Ft
	Jameson	1.690,- Ft
	Chivas Regal 12y	2.090,- Ft
	Glenfiddich 12y (<i>Single Malt Scotch Whisky</i>)	2.790,- Ft
TEQUILA	El Jimador Blanco (<i>White</i>)	1.290,- Ft
	El Jimador Resposado (<i>Gold</i>)	1.290,- Ft
VODKA	Russian Standard	1.190,- Ft
	Finlandia	1.390,- Ft
	Absolut	1.490,- Ft
	Kauffman	2.490,- Ft

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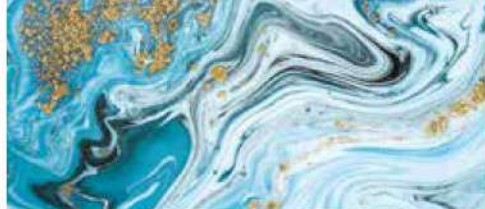
DRINKS



4 cl

GINSPIRATION	Gordon's <i>(we recommend with Kinley tonic)</i>	1.190,- Ft
	Tanqueray London <i>(we recommend with Fever Tree tonic)</i>	1.490,- Ft
	Bombay Sapphire Dry <i>(we recommend with Fever Tree tonic)</i>	1.590,- Ft
	Hendrick's <i>(we recommend with Fever Tree tonic)</i>	2.190,- Ft
	Opera Gin Standard <i>(we recommend with Fever Tree tonic)</i>	2.190,- Ft
	Copper Head <i>(we recommend with Fever Tree tonic)</i>	2.890,- Ft
RUM	Bacardi	1.290,- Ft
	Captain Morgan Spiced	1.290,- Ft
	Havanna Club 3y	1.490,- Ft
	Diplomatico Reserva Exclusiva	2.590,- Ft
	Ron Zacapa Centenario 23y	3.190,- Ft
COGNAC	Metaxa 7*	1.290,- Ft
	Martell V.S	1.990,- Ft
	Rémy Martin V.S.O.P	2.290,- Ft
	Hennessy Fine de Cognac	3.590,- Ft
LIQUEUR	Baileys	1.290,- Ft
	Malibu	1.290,- Ft
	Ouzo 12	1.290,- Ft
	Lillet Blanc	1.390,- Ft
	Di Saronno Amaretto	1.390,- Ft
	Kahlua	1.390,- Ft

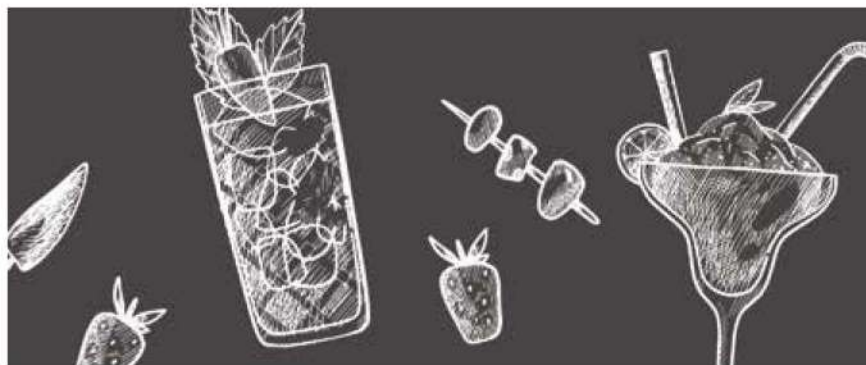
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DRINKS

8 cl

VERMUTH	Aperol	1.690,- Ft
	Campari	1.690,- Ft
	Martini Bianco	1.190,- Ft
	Martini Dry	1.190,- Ft
	Martini Rosso	1.190,- Ft
BOTTLED BEER	Gösser 0,33 l	990,- Ft
	Edelweiss 0,5 l	1.590,- Ft
	Gösser Citrom 0% 0,33 l	990,- Ft
	Mort Subite 0,25 l	1.690,- Ft
	Soproni Démon 0,5 l	1.290,- Ft
	Soproni Szűz 0,5 l	990,- Ft
DRAFT BEER	Heineken 0,25 l	990,- Ft
	Heineken 0,5 l	1.490,- Ft
	Soproni IPA 0,25 l	890,- Ft
	Soproni IPA 0,5 l	1.390,- Ft
ENERGY DRINK	Red Bull 0,25 l	1.390,- Ft



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DRINKS



MINERAL WATER	Szentkirályi still 0,33 l	500,- Ft
	Szentkirályi still 0,75 l	1.000,- Ft
	Theodora sparkling 0,33 l	500,- Ft
	Theodora sparkling 0,75 l	1.000,- Ft
	Acqua Panna still 0,75 l	1.400,- Ft
	S. Pellegrino sparkling 0,75 l	1.400,- Ft
SOFT DRINK	Coca-Cola, Zero 0,25 l	750,- Ft
	Fanta, Sprite, Tonic, Ginger 0,25 l	750,- Ft
	Cappy (apple, orange, peach, pear, pineapple,) 0,25 l	750,- Ft
	Fuze iced tea (lemon, peach) 0,25 l	750,- Ft
	Fever-Tree Indian Tonic Water / Aromatic Tonic	1.390,- Ft
	Fever-Tree Ginger Beer	1.390,- Ft
Schweppes Wild Berry	1.090,- Ft	
COFFEE, TEA	Americano	650,- Ft
	Ristretto	650,- Ft
	Espresso	650,- Ft
	Espresso macchiato	700,- Ft
	Cappuccino	800,- Ft
	Latte macchiato	900,- Ft
	Vanilla Latte macchiato	1.200,- Ft
	Caramel Latte macchiato	1.200,- Ft
	Melange	1.200,- Ft
	Doppio	1.300,- Ft
	Ice coffee	1.500,- Ft
	Milch extra charge (lactose free, almond)	200,- Ft
Dallmayr Tea (chamomile, black, green, fruit, peppermint)	650,- Ft	



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ALLERGENS

list of

- 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!