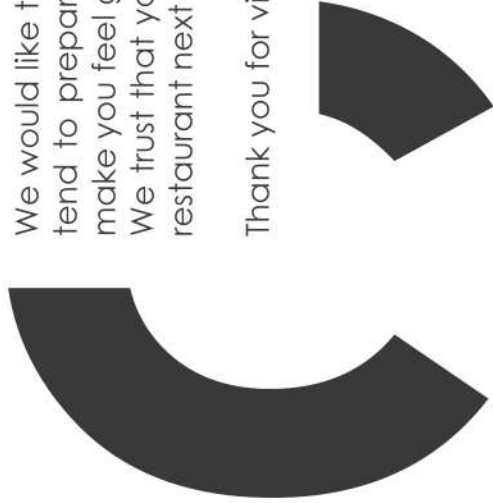




**Welcome to
the Hotel Czinege & Restaurant!**

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.



Menu



Gluten



Milk



Lupin



Crustaceans



Nuts



Molluscs



Eggs



Celery



Fish



Mustard



Gluten free



Peanuts



Sesame seeds



Lactose free



Soybeans



Sulphur dioxide



Vegetarian

The symbols after the foods mean the allergens. Some of our dishes are also available in gluten- and dairy-free versions. Our kitchen works with gluten-containing ingredients, and therefore it is not 100% gluten-free! About the ingredients and options please, ask information from our colleagues. I hope we made your day better.

Yours faithfully: Zsolt Puskás 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!

Chef's offer



▲ SOUP

Forest mushroom cream soup, truffle, butter pastry,

parmesan      

2.390,- Ft

▲ MAIN DISH

Kárpáti pike perch fillet, chanterelle, prawn,

potato    

6.990,- Ft

Venison Bourguignon, potato dumpling, king trumpet

mushroom     

7.490,- Ft

▲ DESSERT

Golden baked pastry, walnut, apple chutney,

vanilla sauce     

2.390,- Ft

STARTER

- Tatar beefsteak 🌾 🍷 🍷 4.790,- Ft
- Italian ham selection, artichoke, olive, feta,
dried tomato-cheese cream 🌾 🍷 4.590,- Ft
- Duck liver, fig, corn salad, brioche 🌾 🍷 🍷 4.890,- Ft

SOUP

- Guinea-fowl consommé, meat dumpling, quail egg 🌾 🍷 🍷 🍷 🍷 2.390,- Ft
- Cream soup of pumpkin, coconut milk, hokkaido 🌾 🍷 2.290,- Ft
- Tarragon deer ragout soup, potato dumpling,
seed crispy 🌾 🍷 🍷 🍷 🍷 🍷 🍷 2.490,- Ft

MAIN DISH

- Wiener Schnitzel from veal, parsley potatoes,
beetroot salad 🌾 🍷 🍷 6.290,- Ft
gluten free option +500,- Ft
- Supreme chicken breast, pepper sauce, spinach spätzle,
sour cream 🍷 🌾 🍷 5.290,- Ft
- Roasted sirloin with fried onions, Hasselback potato 🌾 🍷 🍷 🍷 7.990,- Ft
- Medium roasted duck breast, pumpkin risotto,
taleggio foam 🌾 🍷 🍷 6.290,- Ft
- Duck leg, french potato casserole, plum ragout 🌾 🍷 🍷 🍷 🍷 5.990,- Ft
- Pork loin, pumpkin textures, pomegranate 🌾 🍷 🍷 5.990,- Ft
- Tenderloin Stroganoff, dried tomatoes, arancini 🌾 🍷 🍷 🍷 🍷 🍷 6.990,- Ft
- Salmon, beetroot variation, Hollandaise sauce 🌾 🍷 🍷 🍷 🍷 6.990,- Ft
- Tenderloin steak, stuffed potato, mashed sweet potato,
green pepper sauce 🌾 🍷 🍷 🍷 🍷 10.990,- Ft
- Beef cheek hunter's stew with bread dumpling 🍷 🌾 🍷 🍷 🍷 🍷 6.990,- Ft
- Roasted beetroot, goat camembert, hokkaido pumpkin,
walnut pesto 🌾 🍷 🍷 4.490,- Ft
- Sage papardelle with roasted duck liver 🌾 🍷 🍷 5.490,- Ft
gluten free option +500,- Ft

▲ CZINEGE CLASSICS

Czinege Burger 	4.890,- Ft
<i>(200 gr. beef, cheddar, salad, tomato, honey-mustard sauce, onion jam and fries)</i>	
<i>gluten free option</i>	+500,- Ft
Fish and Chips with parmesan and remoulade sauce (from fillet of cod fish) 	5.190,- Ft
Brassoer roast (from pork loin) 	3.990,- Ft
Ceasar salad with chicken breast 	3.890,- Ft
Ceasar salad with prawn 	5.190,- Ft
Gyros with mixed salad and tzatziki 	4.090,- Ft
Fried ementali cheese 	3.090,- Ft
<i>gluten free option</i>	+500,- Ft
Fried camembert 	3.490,- Ft
<i>gluten free option</i>	+500,- Ft
Fried / Roasted chicken breast 	2.890,- Ft
<i>gluten free option</i>	+500,- Ft

▲ PIZZA

<i>Gluten free option</i>	+1.000,- Ft
1. Margherita 	2.690,- Ft
<i>(tomato sauce, mozzarella, basil)</i>	
2. Pizza Caprino 	3.690,- Ft
<i>(spinach garlic sauce, mozzarella, dried tomato, goat cheese, guancale)</i>	
3. Prosciutto cotto 	3.190,- Ft
<i>(tomato sauce, mozzarella, ham)</i>	
4. Quattro formaggi 	3.190,- Ft
<i>(tomato sauce, mozzarella, smoked scamorza, emmental, gorgonzola)</i>	
5. Diavola 	3.290,- Ft
<i>(tomato sauce, mozzarella, piquant salami)</i>	
6. Prosciutto e funghi 	3.490,- Ft
<i>(tomato sauce, mozzarella, rosemary speck ham, mushroom, gorgonzola)</i>	
7. Calabrese 	3.490,- Ft
<i>(tomato sauce, smoked cheese, ham, rocket salad, speck)</i>	

8. Pizza Vegetariana    3.490,- Ft
 (tomato sauce, mozzarella, grilled vegetables, olive, basil pesto)
9. Pizza Pollo   3.590,- Ft
 (tomato sauce, mozzarella, guanciale, pesto chickenbreast, Cherrytomato)
10. Capricciosa   3.590,- Ft
 (tomato sauce, mozzarella, cotto ham, mushroom, artichoke, olive)
11. Pizza Gyros   3.690,- Ft
 (sour cream, mozzarella, spicy chicken breast, feta cheese, olives, salad)
12. Chef's favourite   3.690,- Ft
 (tomato sauce, mozzarella, speck, piquant salami, jalapeno, chili, rocket salad)
13. Charcoal-burner   3.690,- Ft
 (tomato sauce, mozzarella, bacon, sausage, bean, onion, corn, chili)
14. Celeste   3.690,- Ft
 (sour cream, mozzarella, tomato, onion, ham, speck, basil)
15. Abruzzese   3.790,- Ft
 (tomato sauce, mozzarella, piquant salami, sausage, pancetta stufata, onion, tomato)
16. Bianca di parma   3.890,- Ft
 (truffled mascarpone, mozzarella, Parma ham, rocket salad, tomatoes)
17. Four seasons   3.790,- Ft
 (tomato sauce, mozzarella, ham, pak choi, mushroom, piquant salami)
18. Pizza Frutti di mare     4.290,- Ft
 (tomato sauce, mozzarella, prawn, mussel, cuttlefish, caper, olive)

DESSERT

Black forest cake, sour cherry jelly, chocolate ganache	2.290,- Ft
Pumpkin flan, pumpkin chutney, vanilla sauce	2.190,- Ft
Goat cheese mousse, plum, turkish honey	2.390,- Ft

CHILDREN'S OFFER

Fried chicken breast bites with mashed potato	2.390,- Ft
<i>gluten free option</i>	+500,- Ft
Spagetthi Bolognese	2.390,- Ft
<i>gluten free option</i>	+500,- Ft

OTHER SIDE DISH

French fries	890,- Ft
Steak fries	890,- Ft
Sweet potato fries	1.190,- Ft
Fried vegetables	1.290,- Ft
Steamed rice	890,- Ft

SALAD, PICKLED VEGETABLES

Mixed salad	1.990,- Ft
Pickled cucumber	890,- Ft
Homemade mixed pickles	890,- Ft
Cucumber salad	890,- Ft

**BITTER LIQUEUR 4cl**

Unicum - Plum - Next	1.290,- Ft
Unicum Riserva	1.990,- Ft
Jägermeister	1.290,- Ft
Aperol	1.490,- Ft
Campari	1.690,- Ft

WHISKY 4cl

Glenmorangie Original 10y (<i>Scotch single malt</i>)	2.290,- Ft
Glenfiddich 12y (<i>Scotch single malt</i>)	2.790,- Ft
Chivas Regal 12y (<i>Scotch blended</i>)	1.890,- Ft
Nikka from the Barrel (<i>Japan</i>)	3.290,- Ft
Connamara Peated Malt (<i>Irish single malt</i>)	1.990,- Ft
Jameson (<i>Irish blended</i>)	1.590,- Ft
Jim Beam (<i>USA-Bourbon</i>)	1.390,- Ft
Maker's Mark (<i>USA-Bourbon</i>)	1.790,- Ft
Jack Daniels (<i>USA-Tennessee</i>)	1.490,- Ft

TEQUILA 4cl

El Jimador Blanco (<i>White</i>)	1.290,- Ft
El Jimador Resposado (<i>Gold</i>)	1.290,- Ft

VODKA 4cl

Russian Standard (<i>Russia</i>)	1.290,- Ft
Absolut (<i>Sweden</i>)	1.590,- Ft
Grey Goose (<i>France</i>)	2.190,- Ft
Belvedere (<i>Poland</i>)	2.390,- Ft
Kauffman (<i>Russia</i>)	2.690,- Ft

▲ GINSPIRATION 4cl

Bombay Sapphire - we recommend with Fever Tree Indian tonic	1.390,- Ft
Brockmans Premium - we recommend with Fever Tree Mediterranean tonic	2.190,- Ft
Hendrick's - we recommend with Fever Tree Mediterranean tonic	2.190,- Ft
Mrs. Millicent - we recommend with Fever Tree Indian tonic	2.490,- Ft
Nordes - we recommend with Fever Tree Mediterranean tonic	1.890,- Ft
Roku - we recommend with Fentimans Oriental Yuzu tonic	1.890,- Ft

▲ RUM 4cl

Malibu	1.290,- Ft
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	3.490,- Ft

▲ CACHACA 4cl

Ypioca Ouro	1.590,- Ft
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▲ BRANDY - COGNAC 4cl

Henessy Fine de Cognac	3.890,- Ft
Metaxa 7*	1.590,- Ft
Martell V.S	2.090,- Ft
Rémy Martin V.S.O.P	2.890,- Ft

▲ LIQUEUR 4cl

Baileys	1.290,- Ft
Becherovka	1.190,- Ft
Cointreau	1.690,- Ft
De Kuyper Peachtree	1.390,- Ft
Di Saronno Amaretto	1.390,- Ft
Heering Cherry	1.590,- Ft
Kahlua	1.490,- Ft
Ouzo 12	1.690,- Ft

▲ CALVADOS 4cl	
Pére Magloire VSOP	1.690,- Ft
▲ FORTIFIED WINES 4cl	
Martini Bianco	990,- Ft
Martini Dry	990,- Ft
Martini Rosso	990,- Ft
Lillet Blanc	1.390,- 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	1.490,- Ft
▲ MINERAL WATER	
Purezza filtered water 0,35 l still, sparkling	450,- Ft
Purezza filtered water 0,75 l still, sparkling	850,- Ft
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	790,- Ft
Fanta, Sprite, Tonic, Ginger 0,25 l	790,- Ft
Cappy (apple, orange, peach, pear, pineapple) 0,25 l	790,- Ft
Fuze iced tea (lemon, peach) 0,25 l	790,- Ft
Fever-Tree Indian Tonic Water / Mediterranean Tonic	1.390,- Ft
Fever-Tree Ginger Beer	1.390,- Ft
Fentimans Oriental Yuzu Tonic	1.390,- Ft
Schweppes Wild Berry	1.190,- Ft

LEMONADE, SYRUP

Lemonade 0,3 l (classic, strawberry, elderberry, ginger, mango)	890,- Ft
Lemonade 0,5 l (classic, strawberry, elderberry, ginger, mango)	1.290,- Ft
Homemade syrup 0,3 l (raspberry, cherry, black currant, lavender, rose)	890,- Ft
Homemade syrup 0,5 l (raspberry, cherry, black currant, lavender, rose)	1.290,- Ft

COFFEE, TEA

Americano	790,- Ft
Ristretto	690,- Ft
Espresso	690,- Ft
Espresso macchiato	790,- Ft
Cappuccino	890,- Ft
Latte macchiato	1.090,- Ft
Vanilla Latte macchiato	1.290,- Ft
Caramel Latte macchiato	1.290,- Ft
Melange	1.290,- Ft
Doppio	1.390,- Ft
Ice coffee	1.690,- Ft
Hot chocolate (classic, white, hazelnut, orange-cinnamon)	1.090,- Ft
Milch extra charge (lactose free, almond, cocus)	200,- Ft
Dallmayr tea (chamomile, black, green, fruit, peppermint)	690,- Ft

Our restaurant offers from Monday to Friday a varied daily menu and home delivery. Our current offer is available on our website and Facebook.



www.hotelczonege.hu

