



**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






- ▲ **STARTER**  
Duck rillette tempura, orange, ginger, chili 🍷🌾🍷🍷🍷  
gluten free option 3.990,- Ft  
+500,- Ft  
Wine recommendation: Czinege Extra Brut  
champagne 2021, Egerszólát 1.500,- Ft/dl
- ▲ **SOUP**  
Potato cream soup, leek, salsiccia, pecorino 🍷🍷🍷🍷  
Wine recommendation: Laposa Szürkebarát 2023/24,  
Badacsony 1.290,-Ft/dl
- ▲ **MAIN DISH**  
Kale, pork cheek, pommes dauphine,  
caraway 🍷🍷🍷🍷 6.990,- Ft  
Wine recommendation: Heimann Merlot 2022/23,  
Szekszárd 1.090,- Ft/dl  
Catfish bakonyi style, pancetta, layered potato,  
sour cream 🍷🍷🍷🍷🍷 7.990,- Ft  
Wine recommendation: Vylyan Rozé Kakas 2024/25,  
Villány 890,- Ft/dl  
Pizza Bianca di porchetta 🍷🍷  
(truffled mascarpone, fior di latte, rocket salad,  
stracciatella, porchetta) 4.690,- Ft  
Wine recommendation: Takler Kékfrankos 2023, Szekszárd 1.090,- Ft/dl
- ▲ **DESSERT**  
White chocolate, passio, nashi pear,  
cardamom 🍷🍷🍷🍷🍷 3.190,- Ft  
Wine recommendation: Kikelet Késői Szüret 2023, Tokaj 2.190,- Ft/dl

## STARTER

- Tatar beefsteak     4.990,- Ft
- Hungarian ham and salami selection, cottage cheese spread, toasted bread    4.990,- Ft
- Duck liver crème brulée, quince, milk-loaf    4.690,- Ft

## SOUP

- Pheasant broth, meat dumpling, vegetables     2.990,- Ft
- Pumpkin cream soup, duck breast, kumquat   2.990,- Ft
- Deer ragout soup, blueberry, chanterelle, gnocchi      3.090,- Ft

## MAIN DISH

- Wiener Schnitzel from pork loin, potato salad, onion     6.490,- Ft  
*gluten free option* +500,- Ft
- Chicken breast Supreme, carrot textures, black trumpet mushroom, leek     6.390,- Ft
- Duck breast, sweet potato, mandarin, polenta, coffee   7.090,- Ft
- Duck leg, quince strudel, plum, chestnut     6.790,- Ft
- Beef short ribs, pumpkin risotto, pomegranate, chive     7.990,- Ft
- Beef chuck roast „Vadas" style, bread dumpling, baby carrots      7.090,- Ft
- Beef tenderloin Lyon, onion cream, Hasselback potato, green pepper sauce     12.990,- Ft
- Salmon „Kárpáti", prawn, arancini, forest mushroom, dill         7.990,- Ft
- Beetroot barley risotto, goat camembert, pine nut      6.190,- Ft
- Tagliatelle Bolognese     4.990,- Ft  
*gluten free option* +500,- Ft
- Sage papardelle with duck liver, chanterelle    5.990,- Ft  
*gluten free option* +500,- Ft

## ▲ CZINEGE CLASSICS

Czinege Burger 	5.290,- 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) 	5.990,- Ft
Brassoer roast (from pork loin) 	4.990,- Ft
Ceasar salad with chicken breast 	4.490,- Ft
Ceasar salad with prawn 	5.990,- Ft
Gyros with mixed salad and tzatziki 	4.990,- Ft
Fried ementali cheese 	3.690,- Ft
<i>gluten free option</i>	+500,- Ft
Fried camembert 	3.990,- Ft
<i>gluten free option</i>	+500,- Ft
Fried / Roasted chicken breast 	3.190,- Ft
<i>gluten free option</i>	+500,- Ft

## ▲ PIZZA







<i>Gluten free option</i>	+1.000,- Ft
1. Margherita 	3.190,- Ft
<i>(tomato sauce, mozzarella, basil)</i>	
2. Pizza Caprino 	4.490,- Ft
<i>(spinach garlic sauce, mozzarella, dried tomato, goat cheese, guanciale)</i>	
3. Prosciutto cotto 	3.890,- Ft
<i>(tomato sauce, mozzarella, ham)</i>	
4. Quattro formaggi 	3.890,- Ft
<i>(tomato sauce, mozzarella, smoked scamorza, emmental, gorgonzola)</i>	
5. Diavola 	3.890,- Ft
<i>(tomato sauce, mozzarella, piquant salami)</i>	
6. Prosciutto e funghi 	4.190,- Ft
<i>(tomato sauce, mozzarella, rosemary speck ham, mushroom, gorgonzola)</i>	
7. Calabrese 	4.090,- Ft
<i>(tomato sauce, smoked cheese, ham, rocket salad, speck)</i>	

8. Pizza Vegetariana    3.990,- Ft  
*(tomato sauce, mozzarella, grilled vegetables, olive, basil pesto)*
9. Pizza Pollo   4.090,- Ft  
*(tomato sauce, mozzarella, guanciale, pesto chickenbreast, Cherrytomato)*
10. Capricciosa   4.190,- Ft  
*(tomato sauce, mozzarella, cotto ham, mushroom, artichoke, olive)*
11. Pizza Gyros   4.290,- Ft  
*(sour cream, mozzarella, spicy chicken breast, feta cheese, olives, salad)*
12. Chef's favourite   4.390,- Ft  
*(tomato sauce, mozzarella, speck, piquant salami, jalapeno, chili, rocket salad)*
13. Charcoal-burner   4.390,- Ft  
*(tomato sauce, mozzarella, bacon, sausage, bean, onion, corn, chili)*
14. Celeste   4.390,- Ft  
*(sour cream, mozzarella, tomato, onion, ham, speck, basil)*
15. Abruzzese   4.390,- Ft  
*(tomato sauce, mozzarella, piquant salami, sausage, pancetta stufata, onion, tomato)*
16. Bianca di parma   4.490,- Ft  
*(truffled mascarpone, mozzarella, Parma ham, rocket salad, tomatoes)*
17. Four seasons   4.390,- Ft  
*(tomato sauce, mozzarella, ham, pak choi, mushroom, piquant salami)*
18. Pizza Frutti di mare      4.890,- Ft  
*(tomato sauce, mozzarella, prawn, mussel, cuttlefish, caper, olive)*

## DESSERT

Somlói Trifle, amarena cherry, chocolate, walnut	    	3.090,- Ft
Poppy seed cake, honeycomb toffee, plum	  	2.890,- Ft
Gerbeaud mousse, apricot, walnut	  	3.190,- Ft

## CHILDREN'S OFFER

Fried chicken breast bites with mashed potato	  	2.790,- Ft
<i>gluten free option</i>		+500,- Ft
Spagetti Bolognese	  	2.790,- 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
Grilled vegetables		1.290,- Ft
Steamed rice		890,- Ft

## SALAD, PICKLED VEGETABLES

Mixed salad		2.190,- Ft
Cabbage salad		890,- Ft
Pickled cucumber		890,- Ft
Homemade mixed pickles		990,- Ft
Homemade beetroot salad		890,- Ft

**BITTER LIQUEUR 4cl**

Unicum - Plum - Next - Orange	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> )	2.490,- Ft
Glenfiddich 12y ( <i>Scotch single malt</i> )	2.890,- Ft
Chivas Regal 12y ( <i>Scotch blended</i> )	2.090,- Ft
Nikka from the Barrel ( <i>Japan</i> )	3.290,- Ft
Connamara Peated Malt ( <i>Irish single malt</i> )	2.090,- Ft
Jameson ( <i>Irish blended</i> )	1.690,- Ft
Jim Beam ( <i>USA-Bourbon</i> )	1.490,- Ft
Maker's Mark ( <i>USA-Bourbon</i> )	1.990,- Ft
Jack Daniels ( <i>USA-Tennessee</i> )	1.590,- Ft

**TEQUILA 4cl**

El Jimador Blanco ( <i>White</i> )	1.390,- Ft
El Jimador Resposado ( <i>Gold</i> )	1.390,- Ft

**VODKA 4cl**

Russian Standard ( <i>Russia</i> )	1.390,- Ft
Absolut ( <i>Sweden</i> )	1.690,- Ft
Grey Goose ( <i>France</i> )	2.490,- Ft
Belvedere ( <i>Poland</i> )	2.490,- Ft
Kauffman ( <i>Russia</i> )	2.690,- Ft

## ▲ GINSPIRATION 4cl

Tanqueray 0% - we recommend with Fever Tree Indian tonic	1.390,- Ft
Bombay Sapphire - we recommend with Fever Tree Indian tonic	1.490,- Ft
Brockmans Premium - we recommend with Fever Tree Mediterranean tonic	2.390,- Ft
Hendrick's - we recommend with Fever Tree Mediterranean tonic	2.390,- Ft
Mrs. Millicent - we recommend with Fever Tree Indian tonic	2.690,- Ft
Nordes - we recommend with Fever Tree Mediterranean tonic	2.090,- Ft
Roku - we recommend with Fentimans Oriental Yuzu tonic	2.090,- Ft

## ▲ RUM 4cl

Malibu	1.290,- Ft
Bacardi	1.290,- Ft
Captain Morgan Spiced	1.290,- Ft
Havanna Club 3y	1.590,- Ft
Bumbu Original (Barbados)	2.490,- Ft
Diplomatico Reserva Exclusiva (Venezuela)	2.790,- Ft
Ron Zacapa Centenario 23y (Guatemala)	3.490,- Ft

## ▲ BRANDY - COGNAC 4cl

Henessy Fine de Cognac	3.990,- Ft
Metaxa 7*	1.790,- Ft
Martell V.S	2.390,- Ft
Rémy Martin V.S.O.P	3.090,- Ft

## ▲ LIQUEUR 4cl

Baileys	1.390,- 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

▲ <b>CACHACA 4cl</b>	
Ypioca Ouro	1.690,- Ft
▲ <b>CALVADOS 4cl</b>	
Pére Magloire VSOP	1.690,- Ft
▲ <b>FORTIFIED WINES 4cl</b>	
Martini Bianco	990,- Ft
Martini Dry	990,- Ft
Martini Rosso	990,- Ft
Lillet Blanc	1.490,- Ft
▲ <b>BOTTLED BEER</b>	
Gösser 0,33 l	1.190,- Ft
Edelweiss 0,5 l	1.690,- Ft
Gösser Citrom 0% 0,33 l	1.090,- Ft
Mort Subite 0,25 l	1.790,- Ft
Soproni Démon 0,5 l	1.390,- Ft
Soproni Szűz 0,5 l	1.090,- Ft
▲ <b>DRAFT BEER</b>	
Heineken 0,25 l	1.090,- Ft
Heineken 0,5 l	1.690,- Ft
Soproni IPA 0,25 l	990,- Ft
Soproni IPA 0,5 l	1.590,- Ft
▲ <b>ENERGY DRINK</b>	
Red Bull 0,25 l	1.590,- Ft
▲ <b>MINERAL WATER</b>	
Purezza filtered water 0,35 l still, sparkling	450,- Ft
Purezza filtered water 0,75 l still, sparkling	900,- Ft
Szentkirályi still 0,33 l	550,- Ft
Szentkirályi still 0,75 l	1.100,- Ft
Theodora sparkling 0,33 l	550,- Ft
Theodora sparkling 0,75 l	1.100,- Ft
Acqua Panna still 0,75 l	1.600,- Ft
S. Pellegrino sparkling 0,75 l	1.600,- Ft

## ▲ SOFT DRINK

Coca-Cola, Zero 0,25 l	890,- Ft
Fanta, Sprite, Tonic, Ginger 0,25 l	890,- Ft
Cappy (apple, orange, peach, pear, pineapple) 0,25 l	890,- Ft
Fuze iced tea (lemon, peach) 0,25 l	890,- Ft
Fever-Tree Indian Tonic Water / Mediterranean Tonic	1.490,- Ft
Fever-Tree Ginger Beer	1.490,- Ft
Fentimans Oriental Yuzu Tonic	1.490,- Ft
Schweppes Wild Berry	1.290,- Ft

## ▲ LEMONADE, SYRUP

Lemonade 0,3 l (classic, strawberry, elderberry, ginger, mango)	990,- Ft
Lemonade 0,5 l (classic, strawberry, elderberry, ginger, mango)	1.490,- Ft
Homemade syrup 0,3 l (raspberry, cherry, black currant, lavender, rose)	990,- Ft
Homemade syrup 0,5 l (raspberry, cherry, black currant, lavender, rose)	1.490,- Ft

## ▲ COFFEE, TEA

Americano	890,- Ft
Ristretto	890,- Ft
Espresso	890,- Ft
Espresso macchiato	990,- Ft
Cappuccino	1.090,- Ft
Latte macchiato	1.190,- Ft
Vanilla Latte macchiato	1.390,- Ft
Caramel Latte macchiato	1.390,- Ft
Pumpkin Latte macchiato	1.390,- Ft
Melange	1.390,- Ft
Doppio	1.490,- Ft
Ice coffee	1.990,- Ft
Hot chocolate (classic, white, hazelnut, orange-cinnamon)	1.590,- Ft
Decaffeinated option	200,- Ft
Milk extra charge (lactose free, almond, cocus)	200,- Ft
Dallmayr tea (chamomile, black, green, fruit, peppermint)	890,- 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.hotelczinege.hu](http://www.hotelczinege.hu)

