

Warm
welcome

y adventure.

Ingredients, local and
sourcing, and our sincere
hospitality guarantee an
exceptional experience at our table.

JOIN WITH US!

to Hotel *Czinege*
& Restaurant

Join us for a culinary adventure.








Carefully selected ingredients, local and Mediterranean flavors, and our sincere passion for hospitality guarantee an unforgettable experience at our table.

ENJOY YOUR TIME WITH US!



GREAT TO HAVE YOU WITH US.

Menu

	Gluten		Milk		Lupin
	Crustaceans		Nuts		Molluscs
	Eggs		Celery		
	Fish		Mustard		Gluten free
	Peanuts		Sesame seeds		Lactose free
	Soybeans		Sulphur dioxide		Vegetarian

Allergens are indicated with symbols.

Many of our dishes are available in gluten-free and dairy-free versions upon request.

Please note that our kitchen handles ingredients containing gluten, so we cannot guarantee complete (100%) exclusion.



Sincerely:
Zsolt Puskás, Executive Chef








For further information about ingredients and available options, please ask our staff.

All prices include VAT and are in Hungarian Forint (HUF). A 12% service charge is included in the total amount of the bill. For more information, please ask our staff!

Enjoy your meal!

Chef's offer

STARTER	Asparagus, hollandaise sauce, salmon, strawberry 	4.490,- Ft
	Wine recommendation: Czinege Extra Brut pezsgő 2021, Egerszólát	1.500,- Ft/dl
SOUP	Asparagus cream soup, pear, tortellini 	2.990,- Ft
	Wine recommendation: Nyakas Irsai Olivér 2024/25, Etyek-Buda	1.090,- Ft/dl
MAIN DISH	Saddle of rabbit, asparagus, baby carrot, sugarpeas, morel mushroom 	7.990,- Ft
	Wine recommendation: Laposá Vitorlás Szürkebarát 2024/25, Badacsony	1.390,- Ft/dl
	Westholme waygu sirloin steak (25 dkg), asparagus, strawberry, parmesan 	16.990,- Ft
	Wine recommendation: Takler Kékfrankos 2023, Szekszárd	1.090,- Ft/dl
	Salmon garganelli, sugarpeas, asparagus 	5.990,- Ft
	Wine recommendation: Béla és Bandi Chardonnay 2024/25, Balatonszőlős	1.190,- Ft/dl
	Pizza con asparagi 	4.690,- Ft
	(asparagus cream, fior di latte, taleggio, asparagus, pancetta, morel)	
	Wine recommendation: Vylyan Rozé Kakas 2024, Villány	1.090,- Ft/dl

DESSERT	Homemade cream pastry, strawberry   	2.790,- Ft
	Strawberry-coconut-almond ice cream bowl    	2.990,- Ft
	Wine recommendation: Sárga Borház Késői Furmint 2022, Tokaj	1.890,- Ft/dl

Fresh ingredients. Exciting flavors.

GOOD COMPANY.

Our Selection

STARTER	Tatar beefsteak    	4.990,- Ft
	Hungarian ham and salami selection, cottage cheese spread, toasted bread   	4.990,- Ft
	Duck liver mousse, green apple, milk-loaf     	4.690,- Ft
SOUP	Újházi-chicken broth, semolina dumpling, vegetables    	2.790,- Ft
	Kapia pepper cream soup, ricotta gnocchi, pepper salad   	2.990,- Ft
	Seasonal fruit cream soup    	2.890,- Ft
	Goulash soup, beef cheek    	3.090,- Ft
MAIN DISH	Wiener Schnitzel from pork loin, potato salad, onion   	6.490,- Ft
	<i>glutenfree option</i>	+500,- Ft
	Chicken breast Supreme Cordon Bleu, ham, mashed potato, sugarpeas   	6.790,- Ft
	<i>glutenfree option</i>	+500,- Ft
	Duck breast, potato dumplings, baked apple, kale    	7.090,- Ft
	Duck leg, red cabbage strudel, parsnip, potato   	6.790,- Ft
	BBQ spare ribs, mac'n'cheese, pepper, coleslaw    	7.490,- Ft
	Pork knuckle, sheep's cheese stropachka, dark beer   	7.190,- Ft
	Beef tenderloin Rossini, potato cake, truffle, duck liver   	12.990,- Ft
Salmon steak, quiche, spinach, egg, pancetta, lemon     	7.990,- Ft	
Trout fillet, wasabi, cauliflower, apple, beluga lentils    	6.990,- Ft	
Fried eggplant, tahini, joghurt, tabbouleh salad   	4.990,- Ft	

HOMEMADE PASTA	Tagliatelle Bolognese  <i>glutenfree option</i>	4.990,- Ft +500,- Ft
	Sage papardelle with duck liver, chanterelle  <i>glutenfree option</i>	5.990,- Ft +500,- Ft
CZINEGE CLASSICS	Czinege Burger  (200 gr. beef, cheddar, salad, tomato, honey-mustard sauce, onion jam and fries) <i>gluten free option</i>	5.390,- Ft +500,- Ft
	Fish and Chips with 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  <i>gluten free option</i>	3.690,- Ft +500,- Ft
	Fried camembert  <i>gluten free option</i>	3.990,- Ft +500,- Ft
	Fried / Roasted chicken breast  <i>gluten free option</i>	3.190,- Ft +500,- Ft

PIZZA

Gluten free option

+1.000,- Ft

- | | |
|--|------------|
| 1. Margherita    | 3.390,- Ft |
| <i>(tomato sauce, mozzarella, basil)</i> | |
| 2. Pizza Caprino   | 4.690,- Ft |
| <i>(spinach garlic sauce, mozzarella, dried tomato, goat cheese, guancale)</i> | |
| 3. Prosciutto cotto   | 4.090,- Ft |
| <i>(tomato sauce, mozzarella, ham)</i> | |
| 4. Quattro formaggi    | 4.090,- Ft |
| <i>(tomato sauce, mozzarella, smoked scamorza, emmental, gorgonzola)</i> | |
| 5. Diavola   | 4.090,- Ft |
| <i>(tomato sauce, mozzarella, piquant salami)</i> | |
| 6. Prosciutto e funghi   | 4.390,- Ft |
| <i>(tomato sauce, mozzarella, rosemary speck ham, mushroom, gorgonzola)</i> | |
| 7. Calabrese   | 4.390,- Ft |
| <i>(tomato sauce, smoked cheese, ham, rocket salad, speck)</i> | |
| 8. Pizza Vegetariana    | 4.290,- Ft |
| <i>(tomato sauce, mozzarella, grilled vegetables, olive, basil pesto)</i> | |
| 9. Pizza Pollo   | 4.290,- Ft |
| <i>(tomato sauce, mozzarella, guancale, pesto chickenbreast, Cherrytomato)</i> | |
| 10. Capricciosa   | 4.390,- Ft |
| <i>(tomato sauce, mozzarella, cotto ham, mushroom, artichoke, olive)</i> | |
| 11. Pizza Gyros   | 4.490,- Ft |
| <i>(sour cream, mozzarella, spicy chicken breast, feta cheese, olives, salad)</i> | |

PIZZA

12. Chef's favourite   4.590,- Ft
(tomato sauce, mozzarella, speck, piquant salami, jalapeno, chili, rocket salad)
13. Charcoal-burner   4.590,- Ft
(tomato sauce, mozzarella, bacon, sausage, bean, onion, corn, chili)
14. Celeste   4.590,- Ft
(sour cream, mozzarella, tomato, onion, ham, speck, basil)
15. Abruzzese   4.590,- Ft
(tomato sauce, mozzarella, piquant salami, sausage, pancetta stufata, onion, tomato)
16. Bianca di parma   4.690,- Ft
(truffled mascarpone, mozzarella, Parma ham, rocket salad, tomatoes)
17. Four seasons   4.590,- Ft
(tomato sauce, mozzarella, ham, pak choi, mushroom, piquant salami)
18. Pizza Frutti di mare      5.090,- Ft
(tomato sauce, mozzarella, prawn, mussel, cuttlefish, caper, olive)
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DESSERT	Homemade curd cheese dumpling, sour cream foam, seasonal fruit 🌾🥛🍌	2.890,- Ft
	Chocolate cake, cherry 🌾🥛🍌	2.990,- Ft
	Somlói trifle, chocolate, walnut 🌾🥛🍌	2.990,- Ft
CHILDREN'S OFFER	Fried chicken breast bites with mashed potato 🌾🥛🍌 <i>gluten free option</i>	2.790,- Ft +500,- Ft
	Spagetthi Bolognese 🌾🥛🍌 <i>gluten free option</i>	2.790,- Ft +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
	Pickled cucumber	890,- Ft
	Homemade mixed pickles	990,- Ft
	Cabbage salad	890,- Ft
	Cucumber salad	990,- Ft

Drinks

Alcoholic drinks

BITTER	Unicum - Plum - Next - Orange	1.290,- Ft
LIQUEUR	Unicum Riserva	1.990,- Ft
4cl	Jägermeister	1.290,- Ft
	Aperol	1.490,- Ft
	Campari	1.690,- Ft
WHISKY	Glenmorangie Original 10y (<i>Scotch single malt</i>)	2.590,- Ft
4cl	Glenfiddich 12y (<i>Scotch single malt</i>)	2.890,- Ft
	Chivas Regal 12y (<i>Scotch blended</i>)	2.190,- Ft
	Connamara Peated Malt (<i>Irish single malt</i>)	2.390,- Ft
	Jameson (<i>Irish blended</i>)	1.690,- Ft
	Maker's Mark (<i>USA Bourbon</i>)	2.090,- Ft
	Woodford Reserve (<i>USA Bourbon</i>)	2.990,- Ft
	Jack Daniels (<i>USA Tennessee</i>)	1.690,- Ft
	Nikka from the Barrel (<i>Japan</i>)	3.390,- Ft
TEQUILA	El Jimador Blanco (<i>White</i>)	1.390,- Ft
4cl	El Jimador Resposado (<i>Gold</i>)	1.390,- Ft

VODKA	Russian Standard (<i>Russia</i>)	1.390,- Ft
4cl	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
GINSPIRA- TION	Tanqueray 0%	1.490,- Ft
4cl	<i>we recommend with Thomas Henry Indian tonic (England)</i>	
	Bombay Sapphire	1.690,- Ft
	<i>we recommend with Thomas Henry Indian tonic (England)</i>	
	Brockmans Premium	2.490,- Ft
	<i>we recommend with Fever Tree Mediterranean tonic (England)</i>	
	Hendrick's	2.390,- Ft
	<i>we recommend with Fever Tree Mediterranean tonic (Scotland)</i>	
	Monkey 47	3.590,- Ft
	<i>we recommend with Thomas Henry Indian tonic (Germany)</i>	
	Opera	2.690,- Ft
	<i>we recommend with Fever Tree Mediterranean Indian tonic (Hungary)</i>	
	Nordes	2.290,- Ft
	<i>we recommend with Fever Tree Mediterranean tonic (Spain)</i>	
	Roku	2.190,- Ft
	<i>we recommend with Thomas Henry Cherry Blossom tonic (Japan)</i>	

MEMORABLE TOASTS.

RUM	Malibu	1.390,- Ft
4cl	Bacardi Carta Blanca Superior	1.390,- Ft
	Captain Morgan Spiced	1.390,- Ft
	Havanna Club 3y	1.590,- Ft
	Bumbu Original (<i>Barbados</i>)	2.490,- Ft
	Diplomatico Reserva Exclusiva (<i>Venezuela</i>)	2.790,- Ft
	Don Papa Baroko (<i>Philippines</i>)	2.590,- Ft
	Ron Zacapa Centenario 23y (<i>Guatemala</i>)	3.490,- Ft
CACHACA	Ypioca Ouro	1.690,- Ft
4cl		
BRANDY -	Hennessy Fine de Cognac	3.990,- Ft
COGNAC	Metaxa 7*	1.790,- Ft
4cl	Martell V.S	2.390,- Ft
	Rémy Martin V.S.O.P	3.090,- Ft
CALVADOS	Père Magloire VSOP	1.690,- Ft
4cl		
LIQUEUR	Baileys	1.390,- Ft
4cl	Becherovka	1.190,- Ft
	Pallini Limoncello	1.490,- Ft
	Cointreau	1.790,- Ft
	De Kuyper Peachtree	1.490,- Ft
	Di Saronno Amaretto	1.490,- Ft
	Heering Cherry	1.590,- Ft
	Kahlua	1.590,- Ft
	Ouzo 12	1.690,- Ft

FORTIFIED	Martini Bianco	990,- Ft
WINES	Martini Dry	990,- Ft
4cl	Martini Rosso	990,- Ft
	Lillet Blanc	1.490,- Ft
BOTTLED	Gösser 0,33 l	1.190,- Ft
BEER	Edelweiss 0,5 l	1.690,- Ft
	Gösser Lemon 0% 0,33 l	1.090,- Ft
	Soproni IPA 0,5 l	1.390,- Ft
	Soproni Démon 0,5 l	1.390,- Ft
	Soproni Szűz 0,5 l	1.090,- Ft
DRAFT	Heineken 0,25 l	1.090,- Ft
BEER	Heineken 0,5 l	1.690,- Ft
	MortSubite 0,25 l	1.290,- Ft
	MortSubite 0,4 l	2.190,- Ft



Non-alcoholic drinks

MINERAL	Purezza filtered water 0,35 l still, sparkling	550,- Ft
WATER	Purezza filtered water 0,75 l still, sparkling	1.050,- Ft
	Szentkirályi still 0,33 l	600,- Ft
	Szentkirályi still 0,75 l	1.200,- Ft
	Theodora sparkling 0,33 l	600,- Ft
	Theodora sparkling 0,75 l	1.200,- Ft
	Acqua Panna still 0,75 l	1.850,- Ft
	S. Pellegrino sparkling 0,75 l	1.850,- Ft
SOFT	Coca-Cola, Zero 0,25 l	950,- Ft
DRINK	Fanta, Sprite, Tonic, Ginger 0,25 l	950,- Ft
	Cappy (apple, orange, peach, pineapple) 0,25 l	950,- Ft
	Fuze iced tea (lemon, peach) 0,25 l	950,- Ft
	Fever-Tree Mediterranean Tonic	1.750,- Ft
	Fever-Tree Ginger Beer	1.750,- Ft
	Thomas Henry Indian Tonic	1.850,- Ft
	Thomas Henry Cherry Blossom Tonic 0,2 l	1.850,- Ft
	Schweppes Wild Berry	1.650,- Ft
ENERGY	Red Bull 0,25 l	1.690,- Ft
DRINK	Red Bull sugarfree 0,25 l	1.690,- Ft

LEMONADE, SYRUP	Limonade 0,5 l <i>classic, strawberry - mint, basil - elderflower, cucumber - ginger, mango</i>	1.690,- Ft
	Homemade syrup 0,5 l <i>raspberry, sour cherry, blackcurrant, lavender, rose</i>	1.690,- Ft
COFFEE, TEA	Americano	890,- Ft
	Ristretto	890,- Ft
	Espresso	890,- Ft
	Espresso macchiato	990,- Ft
	Cappuccino	1.090,- Ft
	Latte macchiato	1.290,- Ft
	Vanilla Latte macchiato	1.590,- Ft
	Caramel Latte macchiato	1.590,- Ft
	Pumpkin Latte macchiato	1.590,- Ft
	Melange	1.590,- Ft
	Doppio	1.490,- Ft
	Matcha Latte	1.790,- Ft
	Espresso Tonic	2.090,- Ft
	Ice coffee	1.990,- Ft
	Hot chocolate (<i>classic, white, hazelnut</i>)	1.590,- Ft
	Decaffeinated option	200,- Ft
	Milk extra charge (<i>lactose free, almond, cocus</i>)	200,- Ft
	Dallmayr tea (<i>chamomile, black, green, fruit, peppermint</i>)	890,- Ft

Our bar *selection*

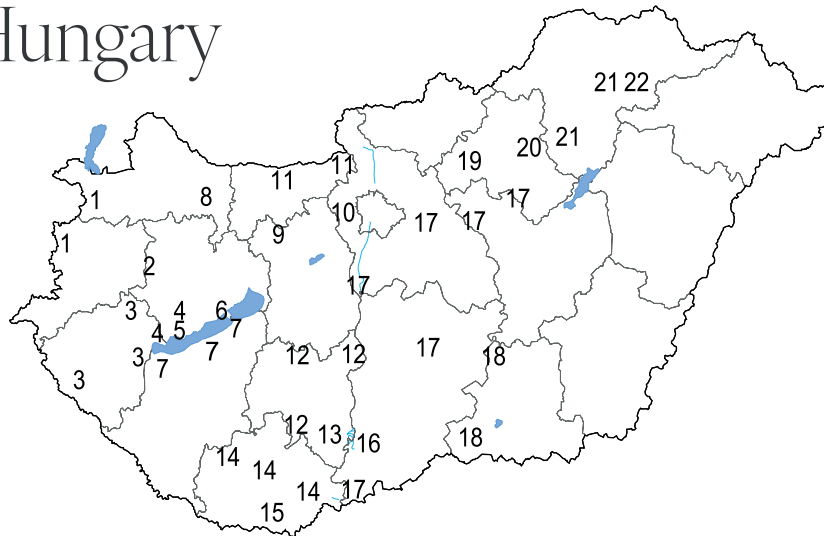
To whet your appetite.

APERITIF	Aperol Spritz	2.990,- Ft
	<i>Aperol, Prosecco, soda</i>	
	Hugo	2.790,- Ft
	<i>Prosecco, elderflower juice, mint, lime, soda</i>	
	Lillet Berry	2.990,- Ft
	<i>Lillet Blanc, Schweppes Berry, red fruit</i>	
	Negroni	3.490,- Ft
	<i>gin, campari, vermouth rosso</i>	
	Cranberry Fizz	3.490,- Ft
	<i>Hendricks gin, Prosecco, blueberry juice, cucumber, blueberry, mint</i>	



COCTAILS	Cosmopolitan	2.990,- Ft
	<i>vodka, Cointreau, lime, cranberry</i>	
	Margarita	2.990,- Ft
	<i>tequila silver, Cointreau, lime juice</i>	
	Strawberry Daiquiri	2.890,- Ft
	<i>white rum, strawberry, lemon juice</i>	
	Jungle Bird	3.290,- Ft
	<i>Campari, Havanna Club, pineapple, lime, sugar</i>	
	Mojito	2.890,- Ft
	<i>white rum, soda, lime, mint, sugar</i>	
	Juniper Mule	3.390,- Ft
	<i>gin, lime, angostura, gingerbeer, pink peppercorn</i>	
	Caipirinha	2.890,- Ft
	<i>Cachaca, brown sugar, lime</i>	
	Moscow Mule	3.390,- Ft
	<i>vodka, lime, gingerbeer, angostura</i>	
	Amaretto Sour	3.390,- Ft
	<i>Makers Mark, Di Saronno, lemon, sugar, angostura, egg white</i>	
	Rosemary Sour	3.390,- Ft
	<i>Nordes, Aperol, lemon juice, vanilla, egg white</i>	
	Espresso Martini	3.190,- Ft
	<i>Kahlua liqueur, vodka, espresso, sugar</i>	
	Piña Colada	2.990,- Ft
	<i>white rum, pineapple juice, coconut, cream</i>	
	Sex on the Beach	3.290,- Ft
	<i>vodka, peach liqueur, orange juice, blueberry juice</i>	
	Mai Tai	3.590,- Ft
	<i>white rum, brown rum, almond liqueur, Cointreau, pineapple, lime</i>	

Wine regions of Hungary



1. Sopron (Soproni wine region)
2. Nagy-Somló (Nagy-Somlói wine region)
3. Zala (Zalai wine region)
4. Balaton-felvidék
(Balaton-felvidéki wine region)
5. Badacsony (Badacsonyi wine region)
6. Balatonfüred-Csopak
(Balatonfüred-Csopaki wine region)
7. Balatonboglár
(Balatonboglári wine region)
8. Pannónhalma
(Pannónhalmi wine region)
9. Mór (Móri wine region)
10. Etyek-Buda (Etyek-Budai wine region)
11. Neszmély (Neszmélyi wine region)
12. Tolna (Tolnai wine region)
13. Szekszárd (Szekszárdi wine region)
14. Pécs (Pécsi wine region)
15. Villány (Villányi wine region)
16. Hajós-Baja (Hajós-Bajai wine region)
17. Kunság (Kunsági wine region)
18. Csongrád (Csongrádi wine region)
19. Mátra (Mátrai wine region)
20. Eger (Egri wine region)
21. Bükk (Bükki wine region)
22. Tokaj (Tokaji wine region)

Wines, spirits

WHITE WINE	Nyakas Irsai Olivér <i>Nyakas Winery 2023/24 (Etyek-Buda)</i>	1.090,- Ft 7.500,- Ft
	Béla és Bandi Chardonnay <i>Béla és Bandi Winery 2024/25 (Balatonszőlős)</i>	1.190,- Ft 8.500,- Ft
	Figula Sauvignon Blanc <i>Figula Mihály 2024/25 (Balatonfüred)</i>	9.900,- Ft
	Laposa „Vitorlás” Szürkebarát <i>Laposa Winery 2024/25 (Badacsony)</i>	1.390,- Ft 9.500,- Ft
	Rezeda Olaszrizling <i>Káli Kövek 2024/25 (Balaton-felvidék)</i>	9.900,- Ft
	Egri Csillag Napbor <i>Sz. Andrea 2023/24 (Eger)</i>	10.500,- Ft
	Birtokbor Hárslevelű <i>Kikelet Winery 2021/22 (Tokaj)</i>	11.900,- Ft
	Furmint <i>Tokaj Nobilis 2022/23 (Tokaj)</i>	10.900,- Ft
	Cuvée 113 <i>Sauska Winery 2025 (Tokaj)</i>	1.190,- Ft 8.500,- Ft

FIND THE PERFECT CHOICE FOR THE MOMENT.

Deep tones, well-matured aromas.

RED WINE	Cuvée Áldás <i>St. Andrea Winery 2023/24 (Eger)</i>	11.900,- Ft
	Konyári Loliense <i>Konyári Winery 2022 (Balatonboglár)</i>	16.500,- Ft
	Pinot Noir <i>Gál Tibor Winery 2024/25 (Eger)</i>	9.500,- Ft
	Villányi Franc <i>Vylyan Winery 2017 (Villány)</i>	9.900,- Ft
	Takler Kékfrankos <i>Takler Wine Estate 2023/24 (Szekszárd)</i>	1.190,- Ft 8.500,- Ft
	Sebestény Kadarka <i>Sebestyén Csaba és Csilla 2023/24 (Szekszárd)</i>	9.900,- Ft
	Heimann Merlot <i>Heimann Family Estate 2023 (Szekszárd)</i>	1.190,- Ft 8.500,- Ft
	Cabernet Sauvignon <i>Günzer Winery 2021/22 (Villány)</i>	1.290,- Ft 8.900,- Ft
	Kopár Cuvée <i>Gere Winery 2020/21 (Villány)</i>	19.900,- Ft
	Cuvée 13 <i>Sauska Winery 2022 (Villány)</i>	1.290,- Ft 9.500,- Ft
ROSÉ WINE	Rozé Kakas <i>Vylyan Winery 2024/25 (Villány)</i>	1.090,- Ft 7.500,- Ft
	Tüske Rozé Cuvée <i>Tüske Winery 2025 (Szekszárd)</i>	7.900,- Ft

DESSERT	Késői Furmint 0,5 l	1.890,- Ft 8.900,- Ft
WINE	Sárga Borház Winery 2022 (Tokaj)	
	Késői Szüret 0,5 l	2.990,- Ft 14.900,- Ft
	Kikelet Winery 2023/24 (Tokaj)	
	5 puttonyos Aszú	22.900,- Ft
	Gróf Degenfeld Winery (Tokaj)	
SPARKLING	Czinege Extra Brut 2021 0,75 l	1.500,- Ft 10.900,- Ft
WINE	house sparkling wine	
	Hungária Extra Dry 0,2 l	2.500,- Ft
	Kreinbacher Brut Classic 0,75 l	14.900,- Ft
	Sauska Rosé Brut 0,75 l	14.900,- Ft
	Törley Charmant Doux 0,75 l	6.900,- Ft
	Törley Charmant Doux 0,2 l	2.500,- Ft
	Törley Non Alcoholic 0,75 l (sweet)	6.900,- Ft
	Bottega Millesimato Spumante Brut Prosecco	1.290,- Ft 8.900,- Ft
	Martini Asti 0,75 l (sweet)	8.900,- Ft
		2 cl 4 cl
SCHNAPS	Árpád Irsai Olivér	1.400,- Ft 2.800,- Ft
	Árpád strawberry	2.000,- Ft 4.000,- Ft
	Árpád raspberry	2.300,- Ft 4.600,- Ft
	Árpád ginger	1.500,- Ft 3.000,- Ft
	Bestillo sour cherry	1.400,- Ft 2.800,- Ft
	Bestillo plum	1.500,- Ft 3.000,- Ft
	Bestillo red Williams pear	1.400,- Ft 2.800,- Ft
	Bestillo apricot	1.400,- Ft 2.800,- Ft
	Bestillo quince	1.600,- Ft 3.200,- Ft

Thank you,
for visiting
us!

We look forward to seeing
you again:
the team of
Hotel Czinege & Restaurant

But please, wait a moment!

If you would like to enjoy a fresh, warm lunch made from quality ingredients on weekdays too, look for our daily offer on our website and Facebook page!

You can also order our dishes for delivery any day of the week, in the vicinity of Kóka.

And if you would like to be informed about our news, programs, or occasional offers, follow us on social media or our website!

www.hotelczinege.hu



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