# *Warm* welcome

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rience at our table.

VITH 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

 Crustaceans

 Eggs

 Fish

 Peanuts

 Soybeans

 Milk

 Nuts

 Celery

 Mustard

 Sesame seeds

 Sulphur dioxide

 Lupin

 Molluscs

 Gluten free

 Lactose free

 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.

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

Sincerely:
Zsolt Puskás, Executive Chef

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!

# St. *Martin's day*-Goose menu

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|---|---|---|
| AMUSE BOUCHE | Goose crackling spread, bread, red onion | |
| STARTER | Goose Hortobágyi strudel, sour cream, creamy red pepper sauce | 3.990,- Ft |
| SOUP | Goose pho soup, goose gizzard gyoza, matzo, vegetables, quail egg | 3.290,- Ft |
| MAIN DISH | Hungarian goose risotto, smoked goose breast, baby carrot, sugarpeas | 6.990,- Ft |
| | Goose leg, Hungarian potato and pasta stew, potato foam | 7.990,- Ft |
| | Goose breast Eszterházy, French layered potato, root vegetables | 7.990,- Ft |
| DESSERT | "Flavors of autumn" – chestnut, plum, chocolate | 2.990,- Ft |
| THE MENU'S PRICE / *person* | goose risotto as main course | 16.490,- Ft |
| | goose leg or Eszterházy goose breast as main dish | 17.490,- Ft |

HE WHO EATS NO GOOSE ON ST. MARTIN'S DAY WILL STARVE ALL YEAR.

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|---|---|---|
| NEW WINE OFFER | Nyakas Irsai Olivér<br>*Nyakas Winery 2026 (Etyek-Buda)* | 1.190,- Ft \| 7.900,- Ft |
| | Figula Zenit and More<br>*Figula Mihály 2026 (Balatonfüred)* | 1.290,- Ft \| 8.900,- Ft |
| | Rosé Kakas<br>*Vylyan Winery 2026 (Villány)* | 1.090,- Ft \| 7.500,- Ft |
| | Laposa Rosé<br>*Laposa Winery 2026 (Badacsony)* | 1.190,- Ft \| 7.900,- Ft |
| | Ruppert „A Bolond Kalapos" Portugieser<br>*Ruppert Winery 2026 (Villány)* | 1.290,- Ft \| 9.500,- Ft |



ST. MARTIN IS THE JUDGE OF THE WINE.

# Our *Selection*

| | | |
|---|---|---|
| STARTER | Tatar beefsteak | 4.990,- Ft |
| | Smoked salmon, beetroot, wasabi, apple, caviar | 4.990,- Ft |
| | Duck liver, garlic sauce, onion jam, milk loaf, caciotta | 4.990,- Ft |
| SOUP | Beef essence, noodles, sugar peas, carrot, shimeji | 2.990,- Ft |
| | Pumpkin cream soup, pumpkin seed, prawn, coconut | 3.090,- Ft |
| | Seasonal fruit cream soup | 2.890,- Ft |
| | Venison ragout soup with tarragon, pumpkin, Romanesco cauliflower, gnocchi | 3.190,- Ft |
| MAIN DISH | Wiener Schnitzel from pork loin, sweet potato hash browns, sour cream | 6.490,- Ft |
| | *glutenfree option* | *+500,- Ft* |
| | Chicken breast, farmhouse Trappist cheese, pumpkin, oyster mushroom, gnocchi | 6.790,- Ft |
| | Duck duet (breast and leg), potato dumplings, cabbage, plum | 7.490,- Ft |
| | Saddle of rabbit Gödöllői style, rabbit liver, green peas, fondant potato, forest mushroom | 7.490,- Ft |
| | Pork knuckle, sheep's cheese stropachka, dark beer | 7.190,- Ft |
| | Saddle of venison, carrot-mustard sauce, baby carrot, bread dumpling | 10.990,- Ft |
| | Beef tenderloin Surf&Turf, crayfish sauce, mashed potato, baby broccoli | 12.990,- Ft |
| | T-bone steak (450 g), green peppercorn sauce and roasted baby potatoes | 14.990,- Ft |

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| | Salmon steak, pad thai rice noodles, mango, peanut | 7.990,- Ft |
| | Creamy pike perch paprikash, dill-curd cheese noodles, crisp | 7.990,- Ft |
| | Parmesan risotto, fried farmhouse Caciotta, tomato jam, pinenut | 6.990,- Ft |
| | *glutenfree option* | *+500,- Ft* |
| HOMEMADE PASTA | Tagliatelle Bolognese | 4.990,- Ft |
| | *glutenfree option* | *+500,- Ft* |
| | Sage papardelle with duck liver, chanterelle | 5.990,- Ft |
| | *glutenfree option* | *+500,- Ft* |
| CZINEGE CLASSICS | Czinege Burger | 5.490,- Ft |
| | *(200 gr. beef, cheddar, salad, tomato, honey-mustard sauce, onion jam and fries)* | |
| | *gluten free option* | *+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 french fries, mixed salad and tzatziki | 4.990,- Ft |
| | Fried ementali cheese | 3.690,- Ft |
| | *gluten free option* | *+500,- Ft* |
| | Fried camembert | 3.990,- Ft |
| | *gluten free option* | *+500,- Ft* |
| | Fried / Roasted chicken breast | 3.190,- Ft |
| | *gluten free option* | *+500,- Ft* |

| PIZZA | *Gluten free option* | *+1.000,- Ft* |
|---|---|---|
| | 1. Margherita | 3.390,- Ft |
| | *(tomato sauce, mozzarella, basil)* | |
| | 2. Pizza Caprino | 4.690,- Ft |
| | *(spinach garlic sauce, mozzarella, dried tomato, goat cheese, guancale)* | |
| | 3. Prosciutto cotto | 4.090,- Ft |
| | *(tomato sauce, mozzarella, ham)* | |
| | 4. Quattro formaggi | 4.090,- Ft |
| | *(tomato sauce, mozzarella, smoked scamorza, emmental, gorgonzola)* | |
| | 5. Diavola | 4.090,- Ft |
| | *(tomato sauce, mozzarella, piquant salami)* | |
| | 6. Prosciutto e fungi | 4.390,- Ft |
| | *(tomato sauce, mozzarella, rosemary speck ham, mushroom, gorgonzola)* | |
| | 7. Calabrese | 4.390,- Ft |
| | *(tomato sauce, smoked cheese, ham, rocket salad, speck)* | |
| | 8. Pizza Vegetariana | 4.290,- Ft |
| | *(tomato sauce, mozzarella, grilled vegetables, olive, basil pesto)* | |
| | 9. Pizza Pollo | 4.290,- Ft |
| | *(tomato sauce, mozzarella, guancale, pesto chickenb-reast, Cherrytomato)* | |
| | 10. Capricciosa | 4.390,- Ft |
| | *(tomato sauce, mozzarella, cotto ham, mushroom, artichoke, olive)* | |
| | 11. Pizza Gyros | 4.490,- Ft |
| | *(sour cream, mozzarella, spicy chicken breast, feta cheese, olives, salad)* | |

PIZZA

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| 12. Chef's favourite<br>*(tomato sauce, mozzarella, speck, piquant salami, jalapeno, chili, rocket salad)* | 4.590,- Ft |
| 13. Charcoal-burner<br>*(tomato sauce, mozzarella, bacon, sausage, bean, onion, corn, chili)* | 4.590,- Ft |
| 14. Celeste<br>*(sour cream, mozzarella, tomato, onion, ham, speck, basil)* | 4.590,- Ft |
| 15. Abruzzese<br>*(tomato sauce, mozzarella, piquant salami, sausage, pancetta stufata, onion, tomato)* | 4.590,- Ft |
| 16. Bianca di parma<br>*(truffled mascarpone, mozzarella, Parma ham, rocket salad, tomatoes)* | 4.690,- Ft |
| 17. Four seasons<br>*(tomato sauce, mozzarella, ham, pak choi, mushroom, piquant salami)* | 4.590,- Ft |
| 18. Pizza Frutti di mare<br>*(tomato sauce, mozzarella, prawn, mussel, cuttlefish, caper, olive)* | 5.090,- Ft |

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| DESSERT | Cheese cake, orange, pecan nut, crumble | 2.990,- Ft |
| | Rigó Jancsi chocolate cake, sour cherry, tonka bean | 2.990,- Ft |
| | Golden dumplings with walnut, croquant, vanilla sauce, salted caramel | 3.090,- Ft |
| CHILDREN'S OFFER | Fried chicken breast bites with mashed potato | 2.790,- Ft |
| | *gluten free option* | *+500,- Ft* |
| | Spagetthi Bolognese | 2.790,- Ft |
| | *gluten free option* | *+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 |
| | Beetroot salad | 990,- Ft |

# *Drin*ks

*Alcoholic drinks*

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|---|---|---|
| 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 |
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| WHISKY | Glenmorangie Original 10y *(Scotch single malt)* | 2.590,- Ft |
| *4cl* | Glenfiddich 12y *(Scotch single malt)* | 2.890,- Ft |
| | Chivas Regal 12y *(Scotch blended)* | 2.190,- Ft |
| | Connamera Peated Malt *(Irish single malt)* | 2.390,- Ft |
| | Jameson *(Irish blended)* | 1.690,- Ft |
| | Maker's Mark *(USA Bourbon)* | 2.090,- Ft |
| | Woodford Reserve *(USA Bourbon)* | 2.990,- Ft |
| | Jack Daniels *(USA Tennesse)* | 1.690,- Ft |
| | Nikka from the Barrel *(Japan)* | 3.390,- Ft |
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| TEQUILA | El Jimador Blanco *(White)* | 1.390,- Ft |
| *4cl* | El Jimador Resposado *(Gold)* | 1.390,- Ft |

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| VODKA<br>*4cl* | Russian Standard *(Russia)*<br>Absolut *(Sweden)*<br>Grey Goose *(France)*<br>Belvedere(Poland*)*<br>Kauffman *(Russia)* | 1.390,- Ft<br>1.690,- Ft<br>2.490,- Ft<br>2.490,- Ft<br>2.690,- Ft |
| GINSPIRA-<br>TION<br>*4cl* | Tanqueray 0%<br>*we recommend with Thomas Henry Indian tonic (England)*<br>Bombay Sapphire<br>*we recommend with Thomas Henry Indian tonic (England)*<br>Brockmans Premium<br>*we recommend with Fever Tree Mediterranean tonic (England)*<br>Hendrick's<br>*we recommend with Fever Tree Mediterranean tonic (Scotland)*<br>Monkey 47<br>*we recommend with Thomas Henry Indian tonic (Germany)*<br>Opera<br>*we recommend with Fever Tree Mediterranean Indian tonic (Hungary)*<br>Nordes<br>*we recommend with Fever Tree Mediterranean tonic (Spain)*<br>Roku<br>*we recommend with Thomas Henry Cherry Blossom tonic (Japan)*<br>Malfy Rosa<br>*we recommend with Fever Tree Mediterranean tonic (Italy)* | 1.490,- Ft<br><br>1.690,- Ft<br><br>2.490,- Ft<br><br>2.390,- Ft<br><br>3.590,- Ft<br><br>2.690,- Ft<br><br>2.290,- Ft<br><br>2.190,- Ft<br><br>2.190,- Ft |

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| 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 *(Barbados)* | 2.490,- Ft |
| | Diplomatico Reserva Exclusiva *(Venezuela)* | 2.790,- Ft |
| | Don Papa Baroko *(Philippines)* | 2.590,- Ft |
| | Ron Zacapa Centenario 23y *(Guatemala)* | 3.490,- Ft |
| CACHACA | Ypioca Ouro | 1.690,- Ft |
| *4cl* | | |
| BRANDY - | Henessy 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 | Pére 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 |

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| FORTIFIED WINES *4cl* | Martini Bianco | 990,- Ft |
| | Martini Dry | 990,- Ft |
| | Martini Rosso | 990,- Ft |
| | Lillet Blanc | 1.490,- Ft |
| BOTTLED BEER | Gösser *0,33 l* | 1.190,- Ft |
| | 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 *0,33 l* | 1.390,- Ft |
| | Soproni Szűz *0,5 l* | 1.090,- Ft |
| DRAFT BEER | Heineken *0,25 l* | 1.090,- Ft |
| | Heineken *0,5 l* | 1.690,- Ft |
| | MortSubite *0,25 l* | 1.290,- Ft |
| | MortSubite *0,4 l* | 2.090,- Ft |

*Non-alcoholic drinks*

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|---|---|---|
| MINERAL WATER | Purezza filtered water 0,35 l still, sparkling | 550,- Ft |
| | 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 DRINK | Coca-Cola, Zero *0,25 l* | 950,- Ft |
| | 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 DRINK | Red Bull *0,25 l* | 1.690,- Ft |
| | Red Bull sugarfree *0,25 l* | 1.690,- Ft |

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| LEMONADE, SYRUP | Limonade 0,5 l<br>*classic, strawberry, elderflower, ginger, mango* | 1.690,- Ft |
| | Homemade syrup 0,5 l<br>*raspberry, sour cherry, blackcurrant, lavender, hibiscus* | 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 |
| | Hot chocolate *(classic, white, hazelnut)* | 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 |

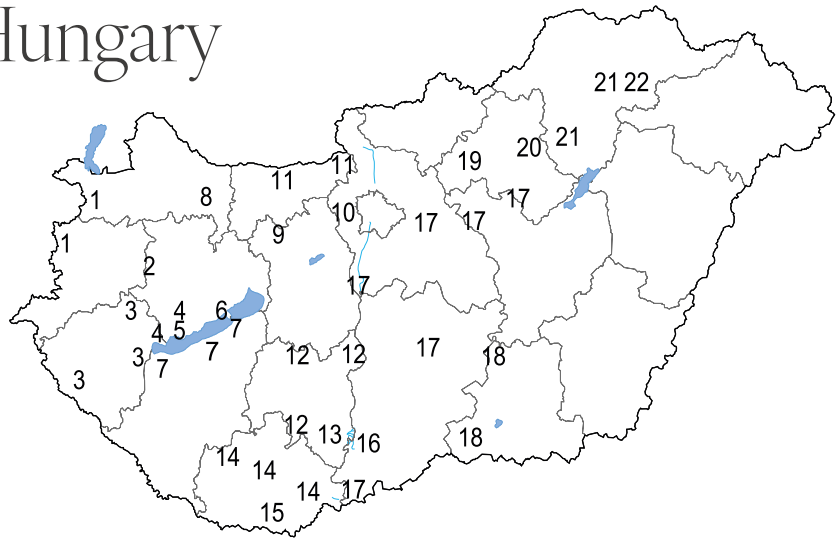
# Our bar *selection*

*To whet your appetite.*

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|---|---|---|
| APERITIF | Aperol Spritz<br>*Aperol, Prosecco, soda* | 2.990,- Ft |
| | Hugo<br>*Prosecco, elderflower juice, mint, lime, soda* | 2.790,- Ft |
| | Limoncello Spritz<br>*Prosecco, Pallini Limoncello, basil, lemon, soda* | 2.890,- Ft |
| | Lillet Berry<br>*Lillet Blanc, Schweppes Berry, red fruit* | 2.990,- Ft |
| | *Negroni*<br>*gin, campari, vermouth rosso* | 3.490,- Ft |
| | Cranberry Fizz<br>*Hendricks gin, Prosecco, blueberry juice, cucumber, blueberry, mint* | 3.490,- Ft |

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

# *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. Pannonhalma (Pannonhalmi 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

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|---|---|---|
| WHITE WINE | Nyakas Irsai Olivér<br>*Nyakas Winery 2025 (Etyek-Buda)* | 1.190,- Ft \| 7.900,- Ft |
| | Béla és Bandi Chardonnay<br>*Béla és Bandi Winery 2024/25 (Balatonszőlős)* | 1.290,- Ft \| 8.900,- Ft |
| | Figula Sauvignon Blanc<br>*Figula Mihály 2024/25 (Balatonfüred)* | 9.900,- Ft |
| | Laposa „Vitorlás" Szürkebarát<br>*Laposa Winery 2024/25 (Badacsony)* | 1.390,- Ft \| 9.900,- Ft |
| | Rezeda Olaszrizling<br>*Káli Kövek 2023/24 (Balaton-felvidék)* | 9.900,- Ft |
| | Egri Csillag Napbor<br>*St. Andrea 2024/25 (Eger)* | 10.900,- Ft |
| | Birtokbor Hárslevelű<br>*Kikelet Winery 2022/23 (Tokaj)* | 11.900,- Ft |
| | Furmint<br>*Tokaj Nobilis 2023/24 (Tokaj)* | 10.900,- Ft |
| | Cuvée 113<br>*Sauska Winery 2025 (Tokaj)* | 1.290,- Ft \| 8.900,- Ft |

FIND THE PERFECT CHOICE FOR THE MOMENT.

*Deep tones, well-matured aromas.*

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|---|---|---|
| RED WINE | Cuvée Áldás | 11.900,- Ft |
| | *St. Andrea Winery 2023/24 (Eger)* | |
| | Konyári Loliense | 16.900,- Ft |
| | *Konyári Winery 2022 (Balatonboglár)* | |
| | Pinot Noir | 10.900,- Ft |
| | *Gál Tibor Winery 2021/24 (Eger)* | |
| | Villányi Franc | 9.900,- Ft |
| | *Vylyan Winery 2017 (Villány)* | |
| | Takler Kékfrankos | 1.290,- Ft \| 8.900,- Ft |
| | *Takler Wine Estate 2023/24 (Szekszárd)* | |
| | Sebestény Kadarka | 9.900,- Ft |
| | *Sebestyén Csaba és Csilla 2023/24 (Szekszárd)* | |
| | Heimann Merlot | 1.290,- Ft \| 8.900,- Ft |
| | *Heimann Family Estate 2023 (Szekszárd)* | |
| | Cabernet Sauvignon | 1.290,- Ft \| 8.900,- Ft |
| | *Günzer Winery 2021/22 (Villány)* | |
| | Kopár Cuvée | 19.900,- Ft |
| | *Gere Winery 2020/21 (Villány)* | |
| | Cuvée 13 | 1.390,- Ft \| 9.900,- Ft |
| | *Sauska Winery 2022 (Villány)* | |
| ROSÉ WINE | Rozé Kakas | 1.090,- Ft \| 7.500,- Ft |
| | *Vylyan Winery 2024/25 (Villány)* | |
| | Tüske Rozé Cuvée | 7.900,- Ft |
| | *Tüske Winery 2025 (Szekszárd)* | |

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|---|---|---|
| DESSERT WINE | Késői Furmint *0,5 l*<br>*Sárga Borház Winery 2021/22 (Tokaj)* | 1.890,- Ft \| 8.900,- Ft |
| | Késői Szüret *0,5 l*<br>*Kikelet Winery 2023/24 (Tokaj)* | 2.990,- Ft \| 14.900,- Ft |
| | 5 puttonyos Aszú<br>*Gróf Degenfeld Winery 2017 (Tokaj)* | 22.900,- Ft |

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| SPARKLING WINE | Czinege Extra Brut 2021 *0,75 l*<br>*sparkling wine of the house* | 1.690,- Ft \| 11.500,- Ft |
| | 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 |
| | Moët & Chandon Imperial Brut *0,75 l* | 39.900,- 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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