



MENU

Opening hours:

Tuesday-Wednesday-Thursday 12.00 to 07.00 pm

Friday-Saturday 12.00-09.00 pm

Sunday 12.00-07.00 pm (12.00-08.30 pm in Summer)

Monday Closed

Category 2 Restaurant

Prices are defined in Hungarian forints and include VAT

Prices do not include any service charge.

Food allergy information:

G! – dishes containing gluten

L! – dishes containing milk or dairy product (lactose)

I. DELICIOUS HOMEMADE SOUPS

1. *Potato soup with sour cream and porcini from my mother's kitchen (G!, L!)* 650 Ft

Oh, how many times my mother simmered Porcini slices that my dad picked in the woods. She only added onions and salt, so as not to lose the wonderful taste. She enriched it with potatoes and with rustic sour cream. We prepare this soup in the same way.

2. *Cold fruit soup with homemade whipped cream (G!, L!)* 650 Ft

Cooked fresh apples, cherries, peaches in water flavoured with lemon and vanilla until soft. A pinch of cinnamon and cloves, and then finally thick cream makes this soup yummy.

3. *Country chicken soup with all nice ingredients (G!)* 750 Ft

Chicken breasts and thighs are cooked slowly in a large pot with fresh vegetables picked from the garden. Vermicelli is added to this sparkling golden soup.

4. *Bean soup with knuckle of pork (G!)* 950 Ft

A big plate of bean soup with knuckle of pork might even be the main course! For a good portion of our soup, we make a thigh stew as a base and only then do we add a big portion of smoked ham, carrots and celery. At the very end we enrich with homemade noodles and stir with paprika thickening.

Not for those who are on a diet.

II. HOMEMADE SALADS

1. Pickled cucumber 450 Ft
2. Cabbage salad with caraway 450 Ft
3. Homemade tomato salad with onions 450 Ft
4. Homemade pickled plum 450 Ft

At the end of summer we put home-grown plums in jars, add typical sweet and sour pickled brine with cloves and cinnamon, accompanied with a few bay leaves, and only then, do we put them away for winter.

III. GARNISHES (Oh, those old flavours!)

1. Good homemade rice 400 Ft

Steamed with onions and a pinch of marjoram.

2. Braised red cabbage 550 Ft

I keep saying that it will be so delicious because of that pinch of tiny cinnamon.

3. Bread Dumplings (G!, L!) 600 Ft

You do not need to go to Bavaria to enjoy the joys of dumplings. Thanks to the Swabians who settled in the Bakony Mountains, this is one of the most popular garnishes of the Hungarian kitchen.

4. Homemade gnocchi (G!) 500 Ft

Of course made with plenty of fresh eggs...!

5. Oven baked potato slices with homemade spices 550 Ft

Potatoes are browned at 350 °C in our furnace. Basted in goose fat with garlic and many other nice things, this dish is excellent on its own.

IV. POULTRY DISHES

1. Roasted chicken breast with saffron in sour cream

(G!, L!)

1500 Ft

Saffron has a long history in Hungarian cuisine. Its strong yellow colour and distinctive taste give a typical combination with our chicken.

2. Slowly roasted chicken breast marinated with thyme

1400 Ft

We chop the thyme picked from our own spice garden, and put plenty of this on the chicken breasts. We fry slowly so that it remains tender.

3. Oven baked chicken breast rolled in bacon (L!)

1850 Ft

We do not forget to add herbs to this meal picked in our garden either. The gown of bacon covering the chicken, added by our chef, ensures that the chubby meat doesn't become dry during cooking.

4. Duck leg with braised red cabbage

2500 Ft

To do this, we need a well-heated oven, a duck leg and plenty of vegetables. This dish is roasted slowly all night to ensure its tenderness.

V. PORK DISHES

1. Tender pork chop with game sauce (G!, L!)

1750 Ft

Our game dish is prepared with plenty of carrots and garden vegetables, light-brown coloured thickening and thick sour cream. The pork chop softens readily in this delicious sauce.

2. Juicy pork baked whole

1900 Ft

A real dish for a highwayman...! The pork is marinated in secret garlic juice and is slowly baked sufficiently soft by rotating, and a sprinkle of its juice before serving.

3. Pork chop stuffed with wild mushroom and rolled in bacon well-done in furnace (G!, L!) 1850 Ft

We fry the mushroom mixture picked in the Bakony with onion, which gives a pleasant taste to the parsley stuffing. In it you will find chanterelles, porcini, russulas, morels and maybe even fairy ring champions. We bake it scintillating red in bacon in the furnace and keep the meat juicy. The roasted red meat with soft filling inside is gorgeous...

4. Lumberjack slices with garlic in sour cream sprinkled with cheese (G!, L!) 2350 Ft

This is a huge slice of breaded meat prepared with great love.

5. Roast pork in mushroom sauce ala Bakony (G!, L!) 1850 Ft

We bake a big slice of pork until soft and hot, and pour the creamy sauce made of the typical mushrooms from the Bakony. It is most delicious with gnocchi.

6. Cabbage with meat as we like it (G!) 1400 Ft

Well they knew long time ago how to offset heavy, smoked dishes! Anyone who has read about the beneficial effects of sauerkraut, knows what I am talking about. True, this food is considered as "winter" food, but why do we not eat it all year round? A long time ago it was only made on the pig killing occasions, when there was no modern way to store meat. In our sauerkraut, a lot of meat is bubbling together with smoked meat and sausage.

VI. GAME DISHES INSPIRED BY BAKONY

1. Deer stew with red wine and all nice ingredients ala

Bakony

2850 Ft

We fry a slim deer shoulder in an onion and vegetable mixed base. We slowly pour in some water from time to time, and then add mushrooms from the Bakony and cranberry. The spicy flavour is finalized by juniper berries and home-grown thyme.

VII. GOOD TASTE WITHOUT MEAT

1. Gnocchi with forest mushroom sauce (G!, L!)

1200 Ft

Because our chef is thinking of those who would enjoy the meat-free cuisine of Bakony.

2. Game sauce with bread dumplings.(G!, L!)

1400Ft

3. Children's favorite (G!, L!)

950 Ft

Homemade gnocchi served with sour cream and cheese. (children's portion)

VIII. SWEETS

1. Hot apple pie (G!)

550 Ft

The evergreen pie from our grannies prepared with a little trick.

2. Cheese strudel with raisins baked in furnace (G!, L!)

590 Ft

Vanilla, sweet raisins, sour cream, cottage cheese in crispy pastry crust...

3. Poppy seed strudel with sour cherry baked in furnace (G!, L!)

570 Ft

Ketchup, tartar sauce, mayonnaise, sour cream

150 Ft

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