

## ❑ Cold appetizers ❑ HUF

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| 1. Grilled vegetables ( <i>mushrooms, zucchini, tomatoes, pepper</i> )<br>preserved in oil, on a crispy salad bed – V  | 2.100,- |
| 2. Kárpátia salad with duck breast and wild mushroom salad   | 2.900,- |
| 3. Explosion of Hungarian flavors (“ <i>Mangalica</i> ” sausage,<br><i>grey cattle salami, home made liverwurst, ewe cheese-paprika spread,</i><br><i>eggplant spread, peppers, tomatoes</i> ) – H, Sp | 3.200,- |
| 4. Hungarian goose foie gras with onion rings and fresh vegetables – H   | 5.500,- |

## ❑ Soups ❑ HUF

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| 5. Classic Hungarian fish soup cooked with different fishes<br>– <i>in a cup</i> – H  | 1.300,- |
| 6. Classic Hungarian fish soup cooked with different fishes<br>– <i>in a bowl</i> – H | 1.900,- |
| 7. Hungarian goulash soup - <i>in a cup</i> – H                                       | 1.200,- |
| 8. Hungarian goulash soup - <i>in a bowl</i> – H                                      | 1.800,- |
| 9. Pheasant meat broth with quail eggs and shitake mushrooms                          | 1.500,- |

## ❑ Traditional Hungarian and international main courses ❑ HUF

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| 10. Tomato spaghetti with ewe-cheese and fresh basil – V | 2.900,- |
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H = Hungarian   V = vegetarian   Sp = spicy

+ 10 % service charge

11.	“Sztrapacska” - Potato gnocchi with ewe cheese, cabbage and home made sour cream – <b>V</b>	2.100,-
12.	Pikeperch filet with shrimp sauce, king prawns, dill potatoes and carrots	5.300,-
13.	Catfish with paprika sauce and Hungarian curd cheese pasta – <b>H</b>	3.900,-
14.	Classic Hungarian chicken in paprika sauce with home made gnocchi – <b>H</b>	3.600,-
15.	Oven backed duck leg with braised cabbage, and onion potatoes – <b>H</b>	4.600,-
16.	Grilled goose liver slices with potato pan cake and herby apple compote – <b>H</b>	6.600,-
17.	Veal stew with paprika sauce and home made gnocchi – <b>H</b>	4.600,-
18.	Stuffed cabbage with sausage a lá Kolozsvár – <b>H</b>	3.900,-
19.	Spicy “Mangalica” pork filet mignon strip roast with paprika and steak potatoes – <b>H, Sp</b>	4.400,-
20.	Beefsteak with blue cheese and horseradish, grilled vegetables	5.800,-
21.	Hungarian steak stripes with fresh “lecsó” ( <i>Hungarian ratatouille</i> ) and home made egg barley – <b>H</b>	5.500,-

## 🍷 Mixed pickles 🍷 HUF

22.	Mixed pickles – <b>V</b>	800,-
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## 🍰 Desserts 🍰 HUF

23.	Home made strudel trio ( <i>apple, sour cherry and curd cheese</i> )	1.500,-
24.	“Somlói galuska” – sponge cake with chocolate sauce, whipped cream - <b>H</b>	1.600,-
25.	„Vargabéles“ – Emperor’s strudel ( <i>curd cheese layered between puff pastry</i> ) with red currant ragout – <b>H</b>	1.200,-
26.	Sundae ( <i>3 scoops of ice cream with fresh fruit salad</i> )	1.800,-

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+ 10 % service charge

❖ Kárpátia menus  
with the compliments of the chef ❖

Kárpátia menu

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Kárpátia salad with duck breast  
and wild mushroom salad

Pheasant meat broth  
with quail eggs and shitake mushrooms

Hungarian steak stripes  
with fresh "lecsó" (*Hungarian ratatouille*)  
and homemade egg barley - H

„Vargabéles“ – Emperor's strudel  
(*curd cheese layered between puff pastry*)  
with red currant ragout - H

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The price for the menu is  
HUF 8.900,- + 10 % service charge

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+ 10 % service charge