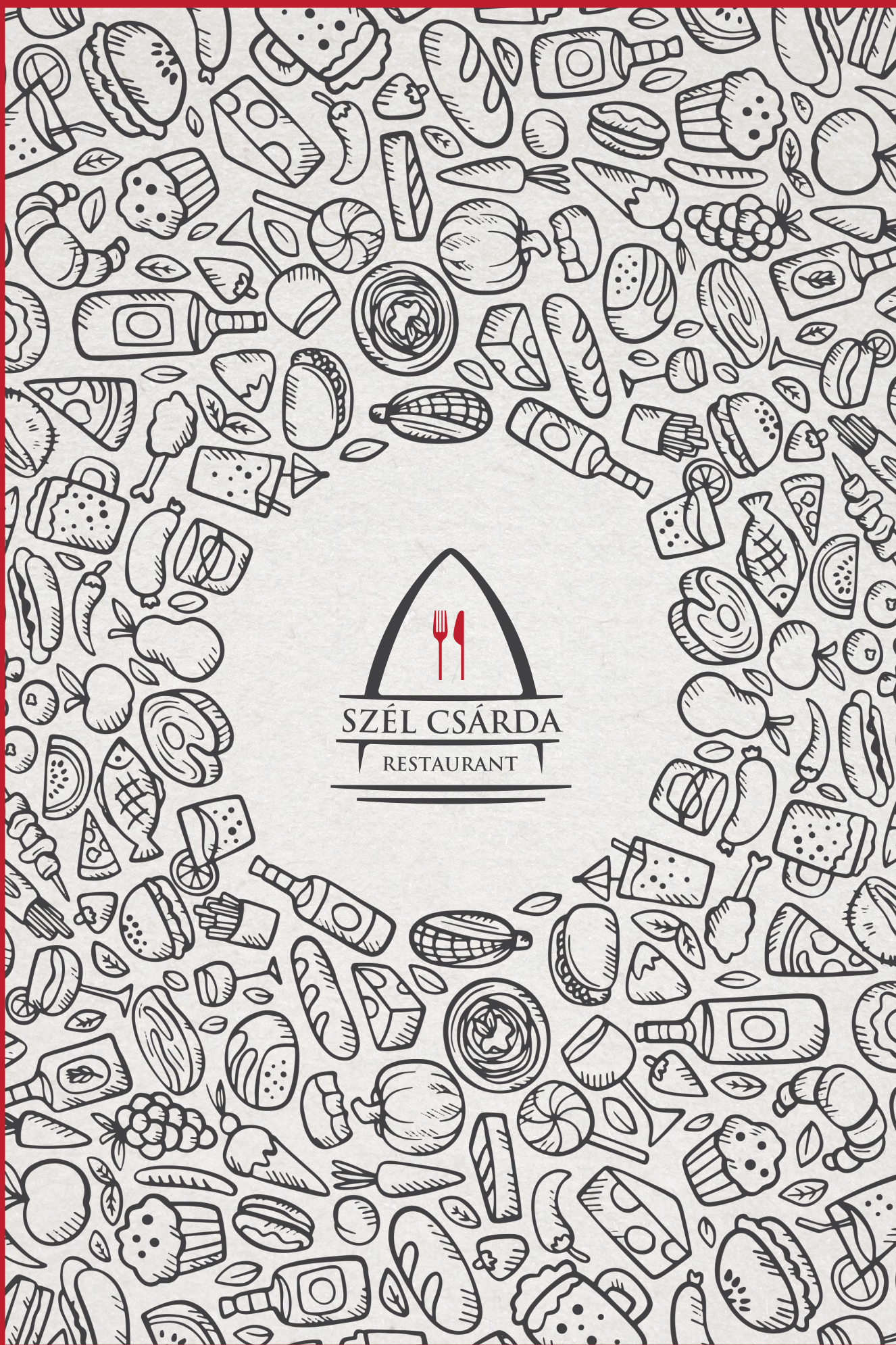




WWW.SZELCSARDA.HU



HUNGARIAN FLAVOURS
WITH LOVE



BREAKFAST MENU

	Ft
1. <i>Ham and eggs</i>	2520
2. <i>Mushrooms with eggs</i>	2160
3. <i>Ham with eggs</i>	2520
4. <i>Eggs with sausages</i>	2520
5. <i>Cheese omelette</i>	2160
6. <i>Rustic scrambled eggs</i>	2520
7. <i>Natural scrambled eggs</i>	1440
8. <i>1 egg</i>	360
9. <i>Toasted sandwich</i>	1260
10. <i>Cold sandwich</i>	1260
11. <i>Boiled Debrecenier sausages</i>	2160
12. <i>Boiled hot dog sausages</i>	2160
13. <i>Farmer's cold dish – for 1 person (pork hock, sausage, ham, pork collar, fresh vegetables)</i>	2880
14. <i>1 portion of butter, jam or honey</i>	1260
15. <i>Sour cream (2dl)</i>	650

ENJOY YOUR MEAL!

MENU



DEAR GUESTS!

WE KINDLY ASK YOU TO BE INFORMED BY OUR WAITERS ABOUT THE INGREDIENTS OF OUR FOOD THAT MAY CAUSE ALLERGIES OR INTOLERANCES!



TAVERN KEEPER'S OFFER FOR A FEAST

Ft

TAVERN PLATTER FOR 2

- A. Boneless oven-roasted pork hock, whole roasted duck liver slices, Mizse style stuffed ribs, chicken breast wrapped in bacon, crispy duck leg, cheese grilled on iron plate, fried sausage, fried bacon, braised red cabbage, roasted potatoes, jasmine rice, grilled vegetables, cherry ragout **21240**

NEW TAVERN PLATTER FOR 2

- B. Pork porchetta, mushrooms, fried cheese in breadcrumbs, grilled chicken leg fillets, chicken stuffed with camembert cheese in breadcrumbs, Parisian chicken breast strips, Budapest ragout, jasmine rice, steak potatoes, vegetables braised on butter **16560**

SWINE-HERD'S OVEN-ROASTED PORK HOCK FOR 2

- C. Whole roasted pork hock with mustard and spices, bacon and beer cabbage, potatoes fried in pan **8280**

FEAST OF WINGS FOR 2

- D. Razorback chicken breast, grilled chicken leg fillets, strips of turkey breast in breadcrumbs, Mediterranean chicken breast (stuffed with tomato and mozzarella) Kiev turkey breast, roast duck leg, rice & green peas, sweet potato slices, apple croquette, broccoli gratin, cheddar cheese sauce **17820**

ENJOY YOUR MEAL!

MENU



PHONE: +36 76 555 029, +36 30 315 1660
E-MAIL: SZELCSARDA@SZELCSARDA.HU
WEB: WWW.SZELCSARDA.HU



APPETIZERS, SOUPS, SINGLE-COURSE DISH

Ft

APPETIZERS

- | | |
|--|------|
| 16. Caesar salad 2.0 | 3490 |
| 17. Crispy catfish strips in a walnut and hazelnut crust with grilled vegetables | 3240 |

SOUPS

- | | |
|---|------|
| 18. Cold strawberry cream soup with chocolate shavings and whipped cream | 1870 |
| 19. Cream cheese soup with sesame seed grissini | 1870 |
| 20. French onion soup in homemade bread | 1870 |
| 21. Manor pork soup with the meat served separately on a plate with mustard and horseradish | 2090 |
| 22. Meat soup with home-made liver dumplings | 2090 |
| 23. Újházy chicken soup with homemade noodles | 2270 |
| 24. Creamy mushroom soup with homemade noodles | 2090 |

Soups can be served in cups on request (70% of the portion price)

SINGLE-COURSE DISH

- | | |
|--|------|
| 25. Bean goulash with beef shank and noodles | 3310 |
| 26. Goulash with beef shank and noodles | 3310 |
| 27. The tavern-keeper's soup | 3530 |
| 28. Jókai bean soup | 3310 |
| 29. Lamb stew soup with tarragon | 3600 |
| 30. Transylvanian chowder soup | 3310 |

Stews are NOT served in cups!

ENJOY YOUR MEAL!

MENU



PHONE: +36 76 555 029, +36 30 315 1660
E-MAIL: SZELCSARDA@SZELCSARDA.HU
WEB: WWW.SZELCSARDA.HU



POULTRY DISHES

Ft

- | | |
|--|-------|
| 31. Jászság turkey roll with dill and sour cream steak potatoes | 6660 |
| 32. Turkey breast slices Archduchess style with rice and roasted vegetables | 10370 |
| 33. Turkey breast steak in cheese sauce with potato croquettes | 6230 |
| 34. Slices of duck liver with honey baby beets and sweet potato slices | 11590 |
| 35. "Cultic" Kiev turkey breast with mixed garnish | 5760 |
| 36. Turkey breast stuffed with cheese, ham and potato chips | 5760 |
| 37. Stir-fried duck liver in breadcrumbs with mixed garnish and compote | 11590 |
| 38. Chicken stuffed with camembert cheese with cranberry foam and apple potato croquettes | 5760 |
| 39. Creamy mushroom turkey breast stew with penne pasta | 5760 |
| 40. Chicken breast steak with vegetable bulgur and feta cheese | 5760 |
| 41. Crispy duck leg with with stewed purple cabbage and sweet potatoes | 9180 |
| 42. Chicken leg fillets with mashed potatoes and compote (grilled or fried in breadcrumbs) | 5040 |

ENJOY YOUR MEAL!

MENU



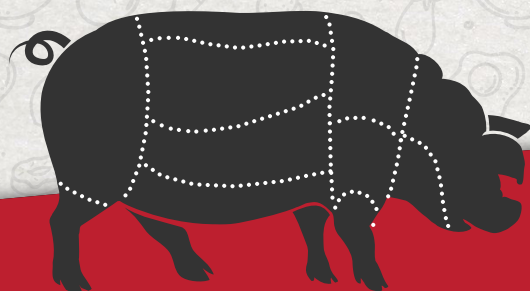
PHONE: +36 76 555 029, +36 30 315 1660
E-MAIL: SZELCSARDA@SZELCSARDA.HU
WEB: WWW.SZELCSARDA.HU



PORK DISHES

Ft

- | | |
|---|------|
| 43. <i>Pork steak Gypsy style with mixed salad and French fries</i> | 5040 |
| 44. <i>Pork hock baker's wife style</i> | 4570 |
| 45. <i>Brasov pork chops</i> | 4140 |
| 46. <i>Sautéed pork tenderloin wrapped in bacon with mustard sour cream sauce, baked in a tube with spicy potato wedges</i> | 6230 |
| 47. <i>Pork marrow in breadcrumbs with French fries and tartar sauce</i> | 4570 |
| 48. <i>Pork cutlet in breadcrumbs with French fries</i> | 4570 |
| 49. <i>Witch's steak with fried mushroom, French fries and mixed salad garnish</i> | 5400 |
| 50. <i>Mizse stuffed ribs with cheese and potatoes</i> | 5400 |
| 51. <i>Pork chops stuffed with marrow with Parisian garnish</i> | 5400 |
| 52. <i>Sous-vide tenderloin wrapped in bacon with forest mushroom papardelle pasta</i> | 6410 |
| 53. <i>Mizse jack-knife wood platter 3.0 (pork ribs, pork sirloin and porchetta) with steakpotatoes</i> | 8210 |
| 54. <i>Sous-vide pork collar with pepper sauce, fried onion rings and with steak potatoes</i> | 5400 |



ENJOY YOUR MEAL!

MENU



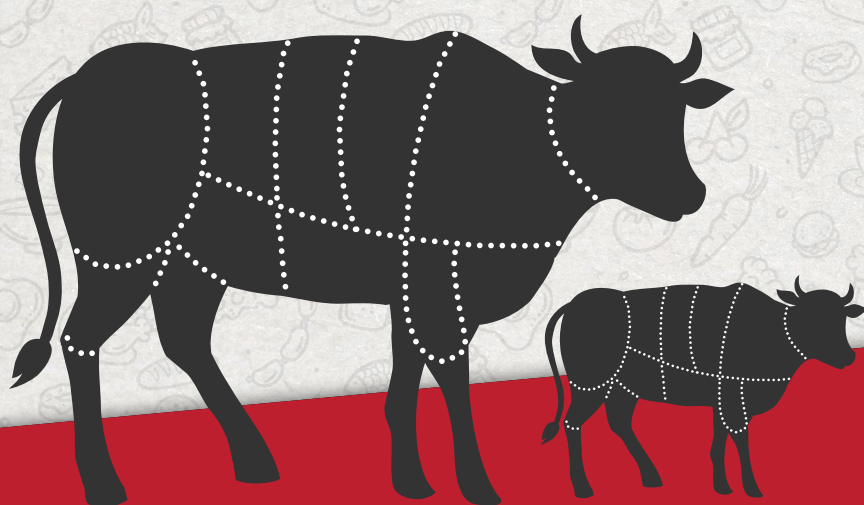
PHONE: +36 76 555 029, +36 30 315 1660
E-MAIL: SZELCSARDA@SZELCSARDA.HU
WEB: WWW.SZELCSARDA.HU



VEAL AND BEEF DISHES

Ft

- | | |
|--|-------|
| 55. <i>Veal Wiener with pickled potato salad</i> | 6230 |
| 56. <i>Veal paprika stew with dumplings</i> | 6230 |
| 57. <i>Beef shank stew with salty potatoes</i> | 5400 |
| 58. <i>Tripe stew home style with salty potatoes</i> | 4140 |
| 59. <i>Beef steak headwaiter style with BBQ sauce</i> | 11590 |
| 60. <i>Sirloin with fried onions with baked potatoes</i> | 7020 |



ENJOY YOUR MEAL!

MENU



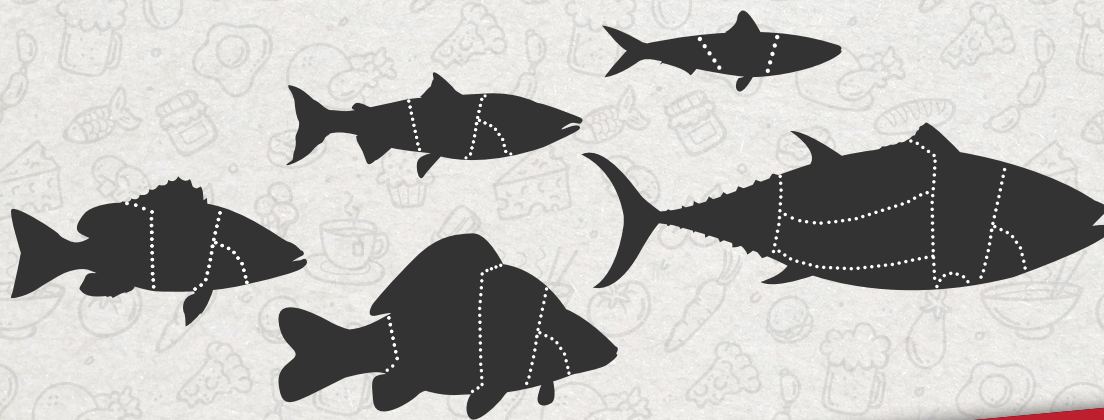
PHONE: +36 76 555 029, +36 30 315 1660
E-MAIL: SZELCSARDA@SZELCSARDA.HU
WEB: WWW.SZELCSARDA.HU



FISH DISHES

Ft

- | | |
|--|------|
| 61. <i>Salmon steak gratin with sweet potatoe and mixed salad with seeds</i> | 8280 |
| 62. <i>Grilled lemon perch fillet with bulgur and grilled vegetables</i> | 8280 |
| 63. <i>Grilled salmon fillet with flavoured butter sauce and tomato rice balls</i> | 8300 |
| 64. <i>Breaded fillet of pike-perch fried in breadcrumbs with parsley potatoes
(with tartar sauce)</i> | 7450 |
| 65. <i>Creamy catfish paprika with noodles cottage cheese and dill</i> | 6660 |
| 66. <i>Grilled catfish fillet with lemon butter sauce and sweet potato</i> | 6660 |



ENJOY YOUR MEAL!

MENU



PHONE: +36 76 555 029, +36 30 315 1660
E-MAIL: SZELCSARDA@SZELCSARDA.HU
WEB: WWW.SZELCSARDA.HU



DISHES WITHOUT MEAT

Ft

- | | |
|---|------|
| 67. <i>Mushroom heads stuffed with smoked cheese fried in breadcrumbs with rice and tartar sauce</i> | 5040 |
| 68. <i>"Cheese trio" (Trappist cheese, rice balls, smoked cheese) with jasmine rice</i> | 4140 |
| 69. <i>Camembert cheese in walnut and hazelnut crust with potato croquettes and cranberry jam</i> | 5400 |
| 70. <i>Vegetarian dish with bulgur (mushroom head stuffed with smoked cheese, spring roll, broccoli gratin, grilled cheese, onion rings fried in breadcrumbs)</i> | 5040 |

PASTA

Ft

- | | |
|---|------|
| 71. <i>Spaghetti Bolognese</i> | 3310 |
| 72. <i>Cottage cheese noodles with crispy bacon</i> | 2880 |

ENJOY YOUR MEAL!

MENU



PHONE: +36 76 555 029, +36 30 315 1660
E-MAIL: SZELCSARDA@SZELCSARDA.HU
WEB: WWW.SZELCSARDA.HU



DESSERTS

Ft

- | | |
|--|------|
| 73. <i>Stacked Gundel pancake with rum and walnut ice cream</i> | 2090 |
| 74. <i>The tavern-keeper's favourite Somlói sponge cake</i> | 2520 |
| 75. <i>Rákóczi cottage cheese cake in cup</i> | 2090 |
| 76. <i>Pancakes filled with almond mascarpone and hot coffee cream</i> | 2880 |
| 77. <i>Cottage cheese pancakes with vanilla sauce and peaches</i> | 2090 |
| 78. <i>Honey and poppy seed pancakes with hot sour-cherry sauce</i> | 2090 |
| 79. <i>Pancakes at your choice (with peach jam, nutella, or cocoa)</i> | 1660 |
| 80. <i>Paleo cake (vegan, gluten- and lactose-free, sugar-free)</i> | 2090 |

ENJOY YOUR MEAL!

MENU



PHONE: +36 76 555 029, +36 30 315 1660
E-MAIL: SZELCSARDA@SZELCSARDA.HU
WEB: WWW.SZELCSARDA.HU



SALADS

Ft

81. <i>Fitness salad</i>	1450
82. <i>Cucumber salad</i>	1260
83. <i>Cabbage salad</i>	1260
84. <i>Tomato salad</i>	1260
85. <i>Pepperoni</i>	1260
86. <i>Cucumber</i>	1260
87. <i>Pickled apple peppers</i>	1260
88. <i>Mixed pickles</i>	1260

GARNISHES

Ft

89. <i>Our potato garnishes</i>	1050
90. <i>Our sweet potato garnishes</i>	1660
91. <i>Our rice garnishes</i>	830
92. <i>Bulgur</i>	830
93. <i>Vegetable garnishes</i>	1260
94. <i>Cabbage garnishes</i>	1050

ENJOY YOUR MEAL!

MENU



PHONE: +36 76 555 029, +36 30 315 1660
E-MAIL: SZELCSARDA@SZELCSARDA.HU
WEB: WWW.SZELCSARDA.HU



DRINK CARD

Ft

SOFT DRINKS

<i>Homemade lemonade 0,1l</i>	290
<i>Soda drink 0,25l</i>	830
<i>Soda drink 0,5l</i>	1050
<i>Fiber soda 0,25l</i>	830
<i>Fiber soda 0,5l</i>	1050
<i>Freshly squeezed orange juice 0,1l</i>	650
<i>Energy drink</i>	1260

OTHER SOFT DRINKS

<i>Dréher alcohol-free - strawberry, citrus, sour cherry-blackberry 0,33l</i>	830
---	-----

MINERAL WATERS

<i>Floe water (cleaned water) 0,75l</i>	650
<i>Mineral water 0,33l</i>	650
<i>Mineral water 0,5l</i>	830

COFFEE, TEA

<i>Espresso coffee</i>	830
<i>Capuccino</i>	1050
<i>Long coffee</i>	1050
<i>Caffè latte</i>	1050
<i>Latte Macchiato</i>	1050
<i>Melange</i>	1050
<i>Iced coffee</i>	1260
<i>Premium tea selection (Pickwick Slow tea)</i>	1050
<i>Hot chocolate</i>	830

DRINK CARD



PHONE: +36 76 555 029, +36 30 315 1660
E-MAIL: SZELCSARDA@SZELCSARDA.HU
WEB: WWW.SZELCSARDA.HU



DRINKS

Ft

BEERS

<i>Dreher with lemon, Strawberry, Cherry-Blackberry 0,5l</i>	1440
<i>Dreher, Arany Ászok canned beer 0,5l</i>	1440
<i>Alcohol-free Dreher 0,5l</i>	1440
<i>Draft beer 0,3l, Dreher, Peroni</i>	830
<i>Draft beer 0,5l, Dreher, Peroni</i>	1440
<i>Pilsner Urquell bottled beer 0,5l</i>	1580

ALCOHOLIC BEVERAGES

	3 cl	5 cl
<i>Gusto pálinka selection (House Pálinka, 51° Peach, 41° Peach, williams pear, Plums from Beszterce)</i>	1260	2160
<i>Casino Rum</i>	1260	2160
<i>St. Hubertus</i>	1260	2160
<i>Tequila</i>	1260	2160
<i>Finlandia Vodka</i>	1260	2160
<i>Bacardi Rum</i>	1260	2160
<i>Gordon's Gin</i>	1260	2160
<i>Jägermeister</i>	1260	2160
<i>Zwack Unicum (Plums, Next)</i>	1260	2160
<i>Chivas Regal</i>	1440	2340
<i>Jack Daniels</i>	1260	2160
<i>Johnny Walker</i>	1260	2160
<i>St. Remy</i>	1260	2160
<i>Metaxa ***</i>	1260	2160
<i>Bailey's</i>	1260	2160
<i>Campari</i>	1 dl	1260
<i>Martini</i>	1 dl	1260
<i>Aperol</i>	1 dl	2520
<i>Törley champagne 0,2l</i>	bottle	2160
<i>Törley champagne 0,75l</i>	bottle	4140

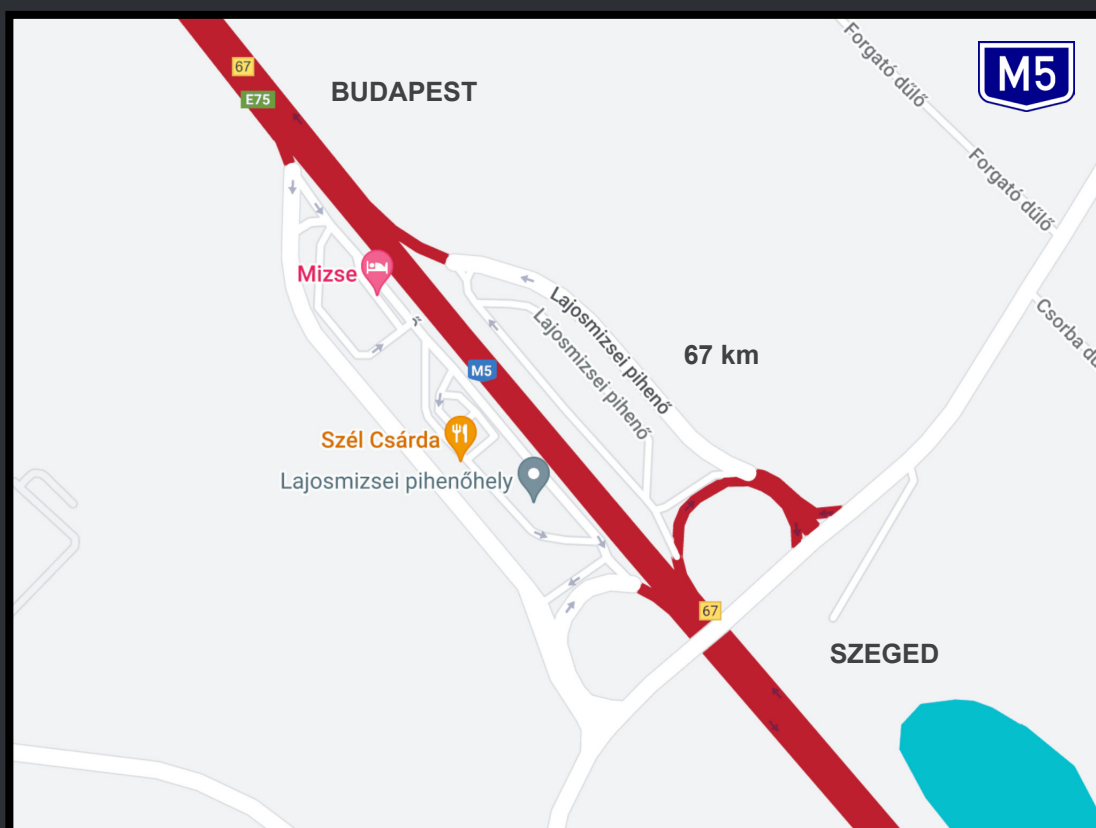
**Please, ask our server
about our current wine selection!**

DRINK CARD



PHONE: +36 76 555 029, +36 30 315 1660
E-MAIL: SZELCSARDA@SZELCSARDA.HU
WEB: WWW.SZELCSARDA.HU





SZÉL CSÁRDA RESTAURANT

6050 Lajosmizse, M5 Highway, 67 km, On the side towards Szeged

Mail address: 6050 Lajosmizse, Mizse tanya 158/B, Mailbox: 71

Web: www.szelcsarda.hu

Mail: szelcsarda@szelcsarda.hu

Mobil: +36 30 315 1660

Valid from 25.06.2026

SEE YOU AGAIN!



PHONE: +36 76 555 029, +36 30 315 1660
E-MAIL: SZELCSARDA@SZELCSARDA.HU
WEB: WWW.SZELCSARDA.HU



RESTAURANT OWNER:

SZÉL CSÁRDA KFT.

GÉZA SZABÓ

MANAGERS:

JUDIT SZABÓ

KRISZTINA BITAY-SZABÓ

CHEF DE CUISINE:

NÁNDOR POLYÁK