



**5000 SZOLNOK, VÍZPART KRT. 1.**

**PHONE: +36 56 344 857**

**THE TEAM OF THE “EVEZŐS CSÁRDA” HOPES  
YOU ENJOY YOUR MEAL!**

**MANAGER: JÁNOS DANCZ**

**THE PRICE INCLUDES THE PRICE FOR THE SIDE DISH (IN CASE OF FRESHLY  
MADE DISHES ROAST POTATOES OR RICE) AND IS LISTED IN FORINTS!**

**UPON ORDERING A HALF PORTION, WE CHARGE 65% OF THE PRICE.**

**WE GLADLY PREPARE OUR DISHES IN BREADCRUMBS WITH A COATING FROM  
BREADCRUMBS AND SESAME SEEDS (+100,- FT/SERVING).**

**TAKEAWAY PACKAGING COSTS 100,- FT/SERVING**

**ALUMINIUM TRAYS 400,- FT/PIECE**

**THE KITCHEN CLOSES: HALF AN HOUR BEFORE CLOSING TIME**

## BREAKFAST

<b>Ham and eggs</b>	<b>1.650,- Ft</b>
<b>Scrambled eggs</b>	<b>1.300,- Ft</b>
<b>Scrambled eggs with sausage</b>	<b>1.400,- Ft</b>
<b>Mushrooms with egg</b>	<b>1.600,- Ft</b>
<b>Brain with egg</b>	<b>1.600,- Ft</b>
<b>Fried egg</b>	<b>450,- Ft / pc</b>

## STARTERS – NOODLE DISHES

<b>Mushrooms in breadcrumbs</b>	<b>2.600,- Ft</b>
<b>Cheese in breadcrumbs</b>	<b>2.700,- Ft</b>
<b>Breaded cauliflower</b>	<b>2.700,- Ft</b>
<b>Grilled Camembert</b>	<b>2.700,- Ft</b>
<b>“Hortobágy” style pancake</b>	<b>2.500,- Ft</b>
<b>“Evezős” style stuffed pancake</b>	<b>2.800,- Ft</b>
<b>Mushroom paprikash with dumplings</b>	<b>3.000,- Ft</b>
<b>Macaroni Milanese</b>	<b>2.200,- Ft</b>
<b>Noodles with Cheese</b>	<b>2.200,- Ft</b>
<b>Hungarian curd cheese noodle</b>	<b>2.200,- Ft</b>
<b>Flour dumplings with egg</b>	<b>1.800,- Ft</b>

## SOUPS

<b>Bone soup</b>	<b>950,- Ft</b>
<b>Meat soup “Alföldi” style</b>	<b>1.300,- Ft</b>
<b>Oxtail soup</b>	<b>1.650,- Ft</b>
<b>Oxtail soup with double meat</b>	<b>2.300,- Ft</b>
<b>Liver dumpling soup</b>	<b>1.300,- Ft</b>
<b>Kettle goulash</b>	<b>1.800,- Ft</b>
<b>Bean goulash</b>	<b>1.800,- Ft</b>
<b>Bean soup with smoked knuckle of pork</b>	<b>1.850,- Ft</b>
<b>Beef ragout soup with tarragon</b>	<b>1.850,- Ft</b>
<b>Mushroom soup</b>	<b>1.300,- Ft</b>
<b>Fruit soup</b>	<b>1.300,- Ft</b>
<b>Fish soup with carp</b>	<b>2.400,- Ft</b>
<b>Fish soup with different types of fishes</b>	<b>2.700,- Ft</b>
<b>Fish soup with wels catfish filets</b>	<b>3.000,- Ft</b>
<b>Fish soup with zander (pike-perch) cheeks</b>	<b>3.150,- Ft</b>

## SIDE DISHES

<b>Boiled rice</b>	<b>450,- Ft</b>
<b>Rice with mushroom</b>	<b>600,- Ft</b>
<b>Rice with peas</b>	<b>450,- Ft</b>
<b>Mixed sides (rice, roast potatoes)</b>	<b>450,- Ft</b>
<b>Vegetable side dish</b>	<b>950,- Ft</b>
<b>Grilled vegetables</b>	<b>950,- Ft</b>
<b>Potato chips (French fries)</b>	<b>450,- Ft</b>
<b>Chunky chips “steak style”</b>	<b>550,- Ft</b>
<b>Potato croquette</b>	<b>600,- Ft</b>
<b>Parsley potatoes</b>	<b>450,- Ft</b>
<b>Mashed potatoes</b>	<b>600,- Ft</b>
<b>Boiled potatoes</b>	<b>400,- Ft</b>
<b>Potato salad with mayonnaise</b>	<b>700,- Ft</b>
<b>Dumplings</b>	<b>400,- Ft</b>
<b>Baked sweet potatoes</b>	<b>1.300,- Ft</b>

## POULTRY DISHES

<b>Parisian schnitzel from turkey breast</b>	<b>2.900,- Ft</b>
<b>Turkey in batter with garlic, cheese and sour cream</b>	<b>3.400,- Ft</b>
<b>Turkey breast in breadcrumbs</b>	<b>2.700,- Ft</b>
<b>Turkey Cordon bleu</b>	<b>3.200,- Ft</b>
<b>Turkey breast stuffed with cheese</b>	<b>3.150,- Ft</b>
<b>Turkey breast stuffed with mushrooms</b>	<b>3.150,- Ft</b>
<b>Turkey breast stuffed with brain</b>	<b>3.150,- Ft</b>
<b>Turkey breast stuffed with liver</b>	<b>3.150,- Ft</b>
<b>Turkey breast stuffed with “Evezős” ragout</b>	<b>3.200,- Ft</b>
<b>Turkey Kiev</b>	<b>3.150,- Ft</b>
<b>Turkey Milanese</b>	<b>3.550,- Ft</b>
<b>Grilled turkey breast</b>	<b>2.500,- Ft</b>
<b>Grilled turkey breast “Evezős” style</b>	<b>2.950,- Ft</b>
<b>Grilled turkey breast with brain</b>	<b>2.950,- Ft</b>
<b>Grilled turkey breast with mushrooms</b>	<b>2.950,- Ft</b>
<b>Grilled turkey breast with liver</b>	<b>2.950,- Ft</b>
<b>Turkey breast in creamy mushroom sauce with dill</b>	<b>3.150,- Ft</b>
<b>Turkey breast with pineapple</b>	<b>2.950,- Ft</b>
<b>Turkey “Óvári” style</b>	<b>3.550,- Ft</b>
<b>Turkey strips with curry</b>	<b>2.200,- Ft</b>
<b>Turkey “mower’s” style</b>	<b>2.400,- Ft</b>
<b>Roasted turkey cubes “Brassói” style</b>	<b>1.650,- Ft</b>
<b>Chicken leg in breadcrumbs</b>	<b>1.950,- Ft</b>
<b>Flattened chicken leg</b>	<b>2.650,- Ft</b>
<b>Spit-roasted hot chicken breast</b>	<b>2.650,- Ft</b>
<b>Hungarian stew from the best parts of the rooster (comb and testicles) with dumplings</b>	<b>3.150,- Ft</b>
<b>Hungarian stew from gizzard with dumplings</b>	<b>3.000,- Ft</b>
<b>Turkey “Budapest” style</b>	<b>3.550,- Ft</b>
<b>Shashlik</b>	<b>2.550,- Ft</b>

## PORK DISHES

<b>Pork cutlet in breadcrumbs</b>	<b>2.200,- Ft</b>
<b>Cordon bleu</b>	<b>2.900,- Ft</b>
<b>Pork cutlet stuffed with cheese</b>	<b>2.850,- Ft</b>
<b>Pork cutlet stuffed with mushrooms</b>	<b>2.850,- Ft</b>
<b>Pork cutlet stuffed with brain</b>	<b>2.850,- Ft</b>
<b>Pork cutlet stuffed with liver</b>	<b>2.850,- Ft</b>
<b>Pork cutlet stuffed “Evezős” style</b>	<b>3.100,- Ft</b>
<b>Pork cutlet Milanese</b>	<b>3.550,- Ft</b>
<b>Pork cutlet au naturel</b>	<b>2.100,- Ft</b>
<b>Pork cutlet au naturel with mushrooms</b>	<b>2.600,- Ft</b>
<b>Pork cutlet au naturel with brain</b>	<b>2.600,- Ft</b>
<b>Pork cutlet au naturel with liver</b>	<b>2.600,- Ft</b>
<b>Pork cutlet au naturel “Evezős” style</b>	<b>2.700,- Ft</b>
<b>Pork cutlet au naturel “Budapest” style</b>	<b>3.450,- Ft</b>
<b>Pork cutlet à la Holstein</b>	<b>2.600,- Ft</b>
<b>Pork cutlet “Bakonyi” style with dumplings</b>	<b>3.200,- Ft</b>
<b>Pork cutlet butcher style</b>	<b>2.950,- Ft</b>
<b>Pork escalope “Óvári” style</b>	<b>3.400,- Ft</b>
<b>Roast Gypsy style</b>	<b>3.150,- Ft</b>
<b>Parisian pork tenderloin medallions</b>	<b>3.200,- Ft</b>
<b>Pork in batter with garlic, cheese and sour cream</b>	<b>3.600,- Ft</b>
<b>Hungarian pork tenderloin medallions</b>	<b>3.200,- Ft</b>
<b>Roasted pork cubes “Brassói” style</b>	<b>2.100,- Ft</b>
<b>Roasted pork cubes „mower’s” style</b>	<b>2.950,- Ft</b>
<b>Fried pork liver in breadcrumbs</b>	<b>2.400,- Ft</b>
<b>Fried brain in breadcrumbs</b>	<b>2.950,- Ft</b>
<b>Whole pork knuckle “baker's wife” style</b>	<b>3.900,- Ft</b>

## BEEF DISHES

<b>Tenderloin Hungarian style</b>	<b>5.400,- Ft</b>
<b>Tenderloin à la Holstein</b>	<b>5.200,- Ft</b>
<b>Tenderloin Budapest style</b>	<b>5.300,- Ft</b>
<b>Tenderloin Stroganoff style</b>	<b>5.300,- Ft</b>
<b>Tenderloin “Evezős” style</b>	<b>5.300,- Ft</b>
<b>Tenderloin hunter’s style</b>	<b>5.300,- Ft</b>
<b>Tenderloin with mustard</b>	<b>5.100,- Ft</b>
<b>Tenderloin with onion</b>	<b>5.300,- Ft</b>
<b>Roast beef “Lyon” style</b>	<b>5.100,- Ft</b>
<b>“Steward's” roast beef</b>	<b>5.100,- Ft</b>
<b>Roast beef “Magyaróvári” style</b>	<b>5.300,- Ft</b>
<b>Hungarian beef stew with dumplings</b>	<b>3.100,- Ft</b>
<b>Hungarian tripe stew with boiled potatoes</b>	<b>3.100,- Ft</b>
<b>Rice with meat “Bácskai” style</b>	<b>3.350,- Ft</b>
<b>Wiener schnitzel (Viennese Cutlet)</b>	<b>4.200,- Ft</b>
<b>Calf's foot in breadcrumbs</b>	<b>4.050,- Ft</b>

## FISH DISHES

<b>Carp “Bakonyi” style with dumplings</b>	<b>3.300,- Ft</b>
<b>Carp in breadcrumbs</b>	<b>3.100,- Ft</b>
<b>Wels catfish filets in breadcrumbs</b>	<b>3.400,- Ft</b>
<b>Wels catfish filets “Bakonyi” style with dumplings</b>	<b>3.600,- Ft</b>
<b>Wels catfish filets “Orly” style</b>	<b>3.600,- Ft</b>
<b>Wels catfish paprikash with Hungarian curd cheese noodle</b>	<b>3.800,- Ft</b>
<b>Zander (pike-perch) cheeks in breadcrumbs</b>	<b>3.600,- Ft</b>
<b>Zander (pike-perch) fried whole</b>	<b>140,- Ft / dkg</b>

## DISHES ON PLATTER FOR TWO

<b>Poultry platter</b>	<b>8.100,- Ft</b>
<i>(turkey breast stuffed with cheese and ham, cheese, brain, mushrooms, liver, “Evezős” ragout, and mixed sides)</i>	
<b>Lucullus platter</b>	<b>8.500,- Ft</b>
<i>(turkey Cordon bleu, Wiener schnitzel from veal, tenderloin “Evezős” style, and mixed sides)</i>	
<b>Transylvanian grilled speciality served on wooden platter</b>	<b>8.000,- Ft</b>
<i>(grilled turkey breast, veal, pork cutlet, tenderloin, grilled sausage, Hungarian bacon shaped like a cockscomb, pickles, and mixed sides)</i>	
<b>“Evezős” platter</b>	<b>7.400,- Ft</b>
<i>(grilled turkey breast, pork cutlet, tenderloin “Evezős” style, and mixed sides)</i>	
<b>Fish platter</b>	<b>8.200,- Ft</b>
<i>(carp in breadcrumbs, zander cheeks in breadcrumbs, wels catfish “Orly” style, mixed sides, sauce)</i>	
<b>Vegetarian platter</b>	<b>8.200,- Ft</b>
<i>(½ cheese in breadcrumbs, ½ grilled Camembert, 1 breaded cauliflower, 1 mushrooms in breadcrumbs, optional side dish: rice or grilled vegetables, optional dressing: tartar sauce or blueberries)</i>	
<b>Barbecue poultry platter</b>	<b>8.100,- Ft</b>



## SALADS – SAUCES

<b>Pickled gherkins</b>	<b>500,- Ft</b>
<b>Cucumber salad</b>	<b>500,- Ft</b>
<b>Cucumber salad with sour cream</b>	<b>550,- Ft</b>
<b>Cucumber salad with sour cream and garlic</b>	<b>650,- Ft</b>
<b>Mixed salad</b>	<b>700,- Ft</b>
<b>Leavened cucumber</b>	<b>700,- Ft</b>
<b>Pickled apple pepper</b>	<b>500,- Ft</b>
<b>Coleslaw</b>	<b>500,- Ft</b>
<b>Tomato salad</b>	<b>600,- Ft</b>
<b>Fresh salad with pumpkin-seed oil</b>	<b>1.450,- Ft</b>
<b>Fresh salad with pumpkin-seed oil and feta cheese</b>	<b>2.100,- Ft</b>
<b>Tartar sauce</b>	<b>500,- Ft</b>
<b>Spicy-creamy dip</b>	<b>450,- Ft</b>
<b>Sour cream</b>	<b>300,- Ft</b>
<b>Blueberry jam</b>	<b>450,- Ft</b>

## DESSERTS

<b>Pancake with cocoa powder</b>	<b>220,- Ft/pc</b>
<b>Pancake with jam</b>	<b>220,- Ft/pc</b>
<b>Pancake with cinnamon</b>	<b>220,- Ft/pc</b>
<b>Pancake with walnut</b>	<b>260,- Ft/pc</b>
<b>Pancake with hazelnut spread</b>	<b>260,- Ft/pc</b>
<b>Pancake with curd cheese</b>	<b>320,- Ft/pc</b>
<b>Gundel pancake</b>	<b>450,- Ft/pc</b>
<b>Pancake filled with a bar of a chocolate-coated curd cheese filling</b>	<b>420,- Ft/pc</b>

**ENJOY YOUR MEAL!**