



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

Ham and eggs	2.000,- Ft
Scrambled eggs	1.500,- Ft
Mushrooms with egg	2.000,- Ft
Brain with egg	2.000,- Ft
Fried egg	1.500,- Ft

STARTERS – NOODLE DISHES

Mushrooms in breadcrumbs	3.100,- Ft
Cheese in breadcrumbs	3.100,- Ft
Breaded cauliflower	3.100,- Ft
Breaded Camembert	3.200,- Ft
Grilled Camembert	3.100,- Ft
“Hortobágy” style pancake	2.900,- Ft
“Evezős” style stuffed pancake	3.100,- Ft
Mushroom paprikash with dumplings	3.500,- Ft
Macaroni Milanese	2.700,- Ft
Noodles with Cheese	2.700,- Ft
Hungarian curd cheese noodle	2.800,- Ft
Flour dumplings with egg	2.200,- Ft

SOUPS

Bone soup	1.200,- Ft
Meat soup “Alföldi” style	1.700,- Ft
Oxtail soup	2.300,- Ft
Oxtail soup with double meat	3.400,- Ft
Liver dumpling soup	1.700,- Ft
Kettle goulash	2.200,- Ft
Bean goulash	2.200,- Ft
Bean soup with smoked knuckle of pork	2.300,- Ft
Beef ragout soup with tarragon	2.300,- Ft
Mushroom soup	1.700,- Ft
Fruit soup	1.700,- Ft
Fish soup with carp	2.800,- Ft
Fish soup with different types of fishes	3.150,- Ft
Fish soup with wels catfish filets	3.500,- Ft
Fish soup with zander (pike-perch) cheeks	3.600,- Ft

SIDE DISHES

Boiled rice	500,- Ft
Rice with mushroom	700,- Ft
Rice with peas	600,- Ft
Mixed sides (rice, roast potatoes)	500,- Ft
Vegetable side dish	1.100,- Ft
Grilled vegetables	1.100,- Ft
Potato chips (French fries)	500,- Ft
Chunky chips “steak style”	700,- Ft
Potato croquette	800,- Ft
Parsley potatoes	500,- Ft
Mashed potatoes	800,- Ft
Boiled potatoes	500,- Ft
Potato salad with mayonnaise	900,- Ft
Dumplings	500,- Ft
Baked sweet potatoes	1.400,- Ft

POULTRY DISHES

Parisian schnitzel from turkey breast	3.400,- Ft
Turkey in batter with garlic, cheese and sour cream	4.050,- Ft
Turkey breast in breadcrumbs	3.150,- Ft
Turkey Cordon bleu	3.700,- Ft
Turkey breast stuffed with cheese	3.700,- Ft
Turkey breast stuffed with mushrooms	3.700,- Ft
Turkey breast stuffed with brain	3.700,- Ft
Turkey breast stuffed with liver	3.700,- Ft
Turkey breast stuffed with “Evezős” ragout	3.850,- Ft
Turkey Kiev	3.850,- Ft
Turkey Milanese	4.350,- Ft
Grilled turkey breast	3.000,- Ft
Grilled turkey breast “Evezős” style	3.500,- Ft
Grilled turkey breast with brain	3.500,- Ft
Grilled turkey breast with mushrooms	3.500,- Ft
Grilled turkey breast with liver	3.500,- Ft
Turkey breast in creamy mushroom sauce with dill	3.700,- Ft
Turkey breast with pineapple	3.600,- Ft
Turkey “Óvári” style	4.100,- Ft
Turkey strips with curry	2.600,- Ft
Turkey “mower’s” style	2.950,- Ft
Roasted turkey cubes “Brassói” style	2.000,- Ft
Chicken leg in breadcrumbs	2.350,- Ft
Flattened chicken leg	3.150,- Ft
Spit-roasted hot chicken breast	3.150,- Ft
Hungarian stew from the best parts of the rooster (comb and testicles) with dumplings	3.700,- Ft
Hungarian stew from gizzard with dumplings	3.600,- Ft
Turkey “Budapest” style	4.150,- Ft
Shashlik	3.050,- Ft

PORK DISHES

Pork cutlet in breadcrumbs	2.800,- Ft
Cordon bleu	3.500,- Ft
Pork cutlet stuffed with cheese	3.450,- Ft
Pork cutlet stuffed with mushrooms	3.450,- Ft
Pork cutlet stuffed with brain	3.450,- Ft
Pork cutlet stuffed with liver	3.450,- Ft
Pork cutlet stuffed “Evezős” style	3.650,- Ft
Pork cutlet Milanese	4.200,- Ft
Pork cutlet au naturel	2.600,- Ft
Pork cutlet au naturel with mushrooms	3.100,- Ft
Pork cutlet au naturel with brain	3.100,- Ft
Pork cutlet au naturel with liver	3.100,- Ft
Pork cutlet au naturel “Evezős” style	3.200,- Ft
Pork cutlet au naturel “Budapest” style	3.900,- Ft
Pork cutlet à la Holstein	3.100,- Ft
Pork cutlet “Bakonyi” style with dumplings	4.000,- Ft
Pork cutlet butcher style	3.600,- Ft
Pork escalope “Óvári” style	4.000,- Ft
Roast Gypsy style	3.650,- Ft
Parisian pork tenderloin medallions	3.850,- Ft
Pork in batter with garlic, cheese and sour cream	4.250,- Ft
Hungarian pork tenderloin medallions	3.850,- Ft
Roasted pork cubes “Brassói” style	2.450,- Ft
Roasted pork cubes „mower’s” style	3.600,- Ft
Fried pork liver in breadcrumbs	2.800,- Ft
Fried brain in breadcrumbs	3.400,- Ft
Whole pork knuckle “baker's wife” style	4.400,- Ft

BEEF DISHES

Tenderloin Hungarian style	8.200,- Ft
Tenderloin à la Holstein	8.000,- Ft
Tenderloin Budapest style	8.200,- Ft
Tenderloin Stroganoff style	8.000,- Ft
Tenderloin “Evezős” style	8.200,- Ft
Tenderloin hunter’s style	8.200,- Ft
Tenderloin with mustard	7.500,- Ft
Tenderloin with onion	8.800,- Ft
Roast beef “Lyon” style	7.600,- Ft
“Steward's” roast beef	7.600,- Ft
Roast beef “Magyaróvári” style	8.100,- Ft
Hungarian beef stew with dumplings	4.400,- Ft
Hungarian tripe stew with boiled potatoes	4.400,- Ft
Rice with meat “Bácskai” style	4.700,- Ft
Wiener schnitzel (Viennese Cutlet)	5.700,- Ft
Calf's foot in breadcrumbs	5.400,- Ft

FISH DISHES

Carp “Bakonyi” style with dumplings	3.900,- Ft
Carp in breadcrumbs	3.700,- Ft
Wels catfish filets in breadcrumbs	4.000,- Ft
Wels catfish filets “Bakonyi” style with dumplings	4.300,- Ft
Wels catfish filets “Orly” style	4.200,- Ft
Wels catfish paprikash with Hungarian curd cheese noodle	4.400,- Ft
Zander (pike-perch) cheeks in breadcrumbs	4.400,- Ft
Zander (pike-perch) fried whole	160,- Ft / dkg

DISHES ON PLATTER FOR TWO

Poultry platter	9.400,- Ft
<i>(turkey breast stuffed with cheese and ham, cheese, brain, mushrooms, liver, “Evezős” ragout, and mixed sides)</i>	
Lucullus platter	12.500,- Ft
<i>(turkey Cordon bleu, Wiener schnitzel from veal, tenderloin “Evezős” style, and mixed sides)</i>	
Transylvanian grilled speciality served on wooden platter	11.000,- Ft
<i>(grilled turkey breast, veal, pork cutlet, tenderloin, grilled sausage, Hungarian bacon shaped like a cockscomb, pickles, and mixed sides)</i>	
“Evezős” platter	9.900,- Ft
<i>(grilled turkey breast, pork cutlet, tenderloin “Evezős” style, and mixed sides)</i>	
Fish platter	10.500,- Ft
<i>(carp in breadcrumbs, zander cheeks in breadcrumbs, wels catfish “Orly” style, mixed sides, sauce)</i>	
Vegetarian platter	10.000,- Ft
<i>(½ cheese in sesame breadcrumbs, ½ grilled cheese, ½ breaded Camembert 1 breaded cauliflower, 1 mushrooms in breadcrumbs, optional side dish: rice or grilled vegetables, optional dressing: tartar sauce or blueberries)</i>	
Barbecue poultry platter	10.000,- Ft

SALADS – SAUCES

Pickled gherkins	700,- Ft
Cucumber salad	700,- Ft
Cucumber salad with sour cream	750,- Ft
Cucumber salad with sour cream and garlic	850,- Ft
Mixed salad	900,- Ft
Leavened cucumber	900,- Ft
Pickled apple pepper	700,- Ft
Coleslaw	700,- Ft
Tomato salad	800,- Ft
Fresh salad with pumpkin-seed oil	1.800,- Ft
Fresh salad with pumpkin-seed oil and feta cheese	2.500,- Ft
Tartar sauce	600,- Ft
Spicy-creamy dip	600,- Ft
Sour cream	350,- Ft
Blueberry jam	600,- Ft

DESSERTS

Pancake with cocoa powder	300,- Ft/pc
Pancake with jam	300,- Ft/pc
Pancake with cinnamon	300,- Ft/pc
Pancake with walnut	350,- Ft/pc
Pancake with hazelnut spread	350,- Ft/pc
Pancake with curd cheese	400,- Ft/pc
Gundel pancake	550,- Ft/pc
Pancake filled with a bar of a chocolate-coated curd cheese filling	530,- Ft/pc
Plum dumplings	1.500,- Ft/portion

ENJOY YOUR MEAL!