

Vörös Postakocsi Restaurant

anno 1970 since

Starters

MANGALICA HAM PLATE.	1890 Ft
<i>Mangalica ham (Parma type), served with tomato, cucumber, rocket salad and rustic toast.</i>	
GOOSE LIVER BALLOTINE.	1990 Ft
<i>Homemade Ballotine of goose Foie Gras and Mangalica ham slices, served with baked fruits seasoned in Tokay wine with honey.</i>	
STEAK TARTAR (AMERICAN FILLET).	1990 Ft
<i>Finely chopped best quality fresh raw beef tenderloin fillet, served with onions, fresh ground pepper and Worcestershire sauce. Hand-cut to order.</i>	
ESCARGOTS IN TOMATO SAUCE.	1990 Ft
<i>Six Hungarian extra large snails, baked in their shells, topped with tomato sauce and melted cheese.</i>	
HORTOBÁGYI PANCAKES.	1390 Ft
<i>Hot Hungarian pancakes filled with minced veal stew, topped with French beans, wrapped in grilled bacon stripes, finished with red paprika-sour cream sauce.</i>	

Soups

BEEF BROTH.	1190 Ft
<i>A big bowl of original homemade hearty bouillon, served with beef meatballs, marrowbones, vegetables and noodles.</i>	
GOULASH SOUP	- SERVED IN A CUP (0.350 L). 790 Ft
	- SERVED IN A KETTLE (0.700 L). 1490 Ft
<i>Traditional Goulash soup, hot and thick, cooked with Hungarian beef, potatoes, vegetables, nipped paste, seasoned with red paprika and Cep slices. (Not spicy!)</i>	
CEP RAGOUT SOUP.	1290 Ft
<i>Fresh, homemade white creamy soup, cooked with wild Cep mushrooms and vegetables, seasoned with fresh garden herbs and cream. Served with steamed potato dumplings in a kettle.</i>	

Fish Dishes

FISHERMAN'S SOUP "HALÁSZLÉ" (0.700 L).	1690 Ft
<i>Danube fisherman's thick fish soup, slowly cooked with 5 kinds of Danube fish, seasoned with onions, red paprika and tomatoes, enriched with catfish fillet and carp giblets, served in a kettle. (Not spicy!)</i>	
CATFISH STEW "PAPRIKASH" RÁCKEVE STYLE.	2790 Ft
<i>Diced Danube catfish fillet, gently braised in red paprika homemade sauce with sour cream. Served on a bed of nipped paste, tossed with dill, cottage cheese and goose cracklings.</i>	
GRILLED STURGEON STEAK.	3390 Ft
<i>Delicious sturgeon steak, carefully grilled to perfection on hot lava stones, garnished with steamed with butter spinach and minced potatoes, finished with Parmesan sauce.</i>	
GRILLED SALMON FILLET.	3490 Ft
<i>Herbed Norwegian salmon fillet, carefully grilled to perfection on hot lava stones, served with grilled vegetable kebabs, topped with fresh rocket salad, finished with sauce Hollandaise.</i>	

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Entrees

TURKEY BREAST STEAK AU GRATIN. (200 GRAMS)	2590 Ft
<i>Juicy turkey breast steak cooked over burning hot lava stones, topped with smoked bacon, sun-dried tomatoes, melted Mozzarella and baked to perfection. Served au jus with potatoes, fried with onions.</i>	
CRISPY STUFFED CHICKEN BREAST (200 GRAMS)	2490 Ft
<i>Chicken breast fillet stuffed with four kinds of cheese with herbs, hand breaded and deep fried to a golden crust, served with green salad leaves and vegetables, seasoned with olive oil.</i>	
SPARE RIBS. (500 GRAMS)	2890 Ft
<i>All lean pork ribs are slow roasted with our BBQ sauce, served with pan-fried potatoes, our famous BBQ sauce and homemade kraut salad.</i>	
SKEWER OF FILLET MIGNON OF PORK. (200 GRAMS)	2990 Ft
<i>Tender fillet mignon of pork wrapped in thin-cut peppered bacon and grilled on the skewer over burning hot lava stones with onions and tomatoes. Served with Lyon potatoes and spicy tomato sauce.</i>	
BEEF TENDERLOIN WITH WILD CEP MUSHROOMS. (200 GRAMS)	3990 Ft
<i>Juicy and tender beef tenderloin steak grilled to perfection (rare, medium-rare, medium), topped with wild Cep mushrooms and demi-glace sauce, served with potato croquets. The steak lover's choice!</i>	
BEEF FILLET TORNEDOS "BUDAPEST" WITH POTATO RÖSTIS. (200 GRAMS)	3990 Ft
<i>Tender beef fillet cooked to perfection, topped with goose foie gras slices and covered with rich vegetable ragout (tomato, peppers, onions, peas). Budapest Fillet is treasured for its tenderness and savoury taste.</i>	
GIANT WIENER SCHNITZEL. (300 GRAMS)	3590 Ft
<i>Veal chunk flattened and breaded by hand, deep fried to a golden crust, served with sautéed potatoes with parsley. Made according to our special recipe.</i>	
VEAL STEW „PAPRIKÁS”. (250 GRAMS)	2790 Ft
<i>Juicy and tender diced veal, braised in red paprika sauce with sour cream. Served with homemade dumplings, tossed with cottage cheese. A favourite!</i>	
“TRANSYLVANIAN WOOD PLATE” KÁROLY GUNDEL STYLE SERVED ON PORCELAIN. (250 GRAMS)	3590 Ft
<i>An assortment of juicy and tender beef tenderloin, pork chop and goose liver medallion (foie gras), fried in a pan to perfection with a chunk of smoked bacon. Comes with roasted potatoes and mixed homemade pickles. Made according to the original recipe by Károly Gundel, famous Hungarian restaurateur.</i>	

Specialties of the House

GOOSE LIVER (FOIE GRAS) HUNGARIAN STYLE. (200 GRAMS)	3890 Ft
<i>Delicious Hungarian goose liver medallions, full of natural flavours and juices, pan-fried to perfection, comes with fresh Letcho (paprika, tomato, onion stew) and fried potatoes.</i>	
GOOSE LIVER (FOIE GRAS) WITH FRUITS. (200 GRAMS)	3990 Ft
<i>Best Hungarian goose liver medallions, full of natural flavour and juices, pan-fried to perfection, served on a toasted gingerbread with fresh apples, gently sautéed with caramelised honey and Tokay wine.</i>	
FOIE GRAS MEDALLIONS WITH BLUEBERRY SAUCE. (200 GRAMS)	3990 Ft
<i>Best Hungarian goose liver, full of natural flavours and juices, pan-fried to perfection, served with blueberry sauce, gently sautéed Williams pears and green salad leaves poured with Vinaigrette sauce.</i>	
GOOSE LIVER (FOIE GRAS) ROSSINI. (200 GRAMS)	3990 Ft
<i>Beef tenderloin tournedos, grilled to perfection, topped with medallion of pan-fried goose liver and Portobello mushroom, served with demi-glace sauce cooked with red wine and fried potatoes with onions.</i>	

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Vegetarian Dishes, Salads & Pickles

BAKED EGGPLANT.	1890 Ft
<i>Eggplant medallions, grilled with spices over burning hot lava stones, layered with three kinds of cheese and fresh tomato slices, baked to perfection. Served in piquant tomato sauce, seasoned with fresh herbs. Cooked to order, please allow a minimum of 20 minutes for the preparation.</i>	
GRILLED CHEESE.	1890 Ft
<i>Smoked Hungarian Gomolya cheese chunk, carefully grilled and served on a bed of green salad leaves.</i>	
CHEF SALAD.	1990 Ft
<i>Goose Foie Gras terrine and Mangalica ham slices served over assorted green salad leaves with tomatoes and fried quail egg, dressed with olive oil and fresh lemon juice.</i>	
AUBERGINE SALAD.	1390 Ft
<i>A big bowl of field greens, fresh from the garden, served with peppers, onions, carrots, green celery, olives, garlic and big slices of grilled aubergine, seasoned with white wine vinegar and extra virgin olive oil and topped with fresh rocket salad.</i>	
CAESAR SALAD.	990 Ft
<i>Fresh crisp romaine lettuce, garlic croutons, topped with shaved Parmesan cheese and sprinkled with fresh ground pepper. Served with classic Caesar dressing.</i>	
<i>Add grilled chicken fillet for only 500 Ft</i>	
GREEK SALAD.	1490 Ft
<i>A big bowl of field greens, fresh from the garden, served with ripe tomatoes, cucumbers, green paprika, red onions and olives, seasoned with extra virgin olive oil and topped with big slices of Feta cheese.</i>	
CUCUMBER SALAD.	490 Ft
<i>Fresh cucumber slices, slightly marinated in vinegar with garlic, topped with sour cream.</i>	
TOMATO SALAD.	490 Ft
<i>Fresh Tomato slices slightly marinated in vinegar, tossed with chopped red onions.</i>	
MIXED PICKLES.	490 Ft
<i>An assortment of pickled vegetables from the village of Vetches.</i>	

Desserts

SOMLÓ SPONGE CAKE.	890 Ft
<i>Fresh homemade sponge cake, filled with vanilla custard and walnuts, impregnated with rum, covered with chocolate sauce and whipped cream.</i>	
GUNDEL PANCAKES.	990 Ft
<i>Prepared to order pancakes, filled with ground walnuts with honey and raisins, covered with chocolate sauce, flambéed with rum.</i>	
PANNA COTTA.	790 Ft
<i>Homemade tender cream pudding topped with fresh strawberry sauce, decorated with whipped cream.</i>	
CHEESE PLATE.	1590 Ft
<i>An assortment of cheeses selected by Chef, served with walnuts, apple slices and rustic toast.</i>	
ICE-CREAM.	590 – 1290 Ft
<i>Ask your waiter about Italian ice-cream card.</i>	

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