



MENU

SOUPS

- Gulyásleves – Goulash soup
- Borsóleves – Traditional green pea soup
- Tejfölös krumplileves – Potato soup with sour cream and sausage
- Meggyleves – Cold sour cherry soup
- Tárkonyos csirke raguleves – Chicken soup with tarragon
- Jókai bableves – Bean soup
- Korhely leves – “Korhely” soup (Sauerkraut, sausage, smoked ham)

MAIN COURSE

- Tojásos lecsó – Paprika & tomato stew
- Paprikáskrumpli – Paprika potato
- Fasírozott és főzelékek – Deep fried meat loaf with creamy potato or green pea gravy
- Csirke paprikás nokedlivel – Chicken paprikash with dumplings
- Gombapaprikás nokedlivel – Mushroom paprikash with dumplings
- Káposztástészta – Pasta with cabbage
- Krumplistészta – Pasta with potato
- Hortobágyi palacsinta – Pancakes a la Hortobágy style
- Brassói aprópecsenye – Pork stew Brassó style
- Cigány pecsenye – Pork loin Gipsy style (pan fried garlic pork loin with frites)

SWEETS

- Pite válogatás (almás, meggyes, mákos) – Selection of pies (apple, sour cherry or poppy seeds)
- Palacsinta – Hungarian style pancake with different fillings
- Somlói galuska – Chocolate sponge cake with vanilla
- Madártej – Floating island
- Zserbó – Gerbeaud
- Túrógombóc – Sweet cottage cheese balls with cinnamon
- Rétes válogatás (almás, meggyes, túrós) – Selection of pies (apple, sour cherry or cottage cheese)

Your alternative selection and specific requirements are welcome.
Each pair may select 3 dishes. Due to time constrain, the pairs prepare the same menu.