

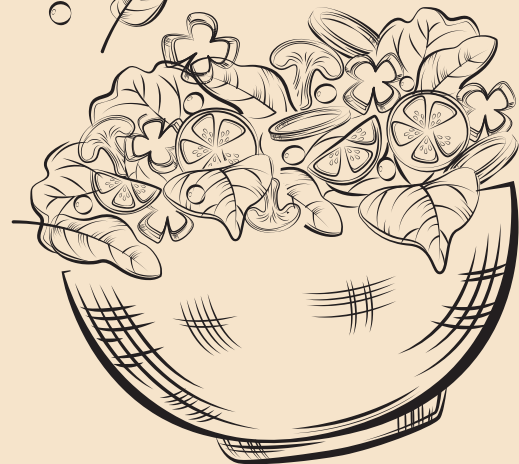
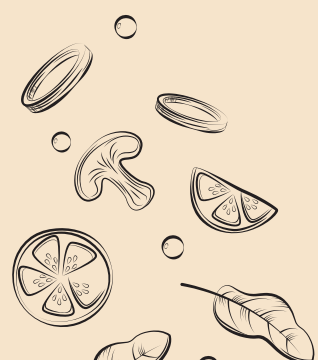
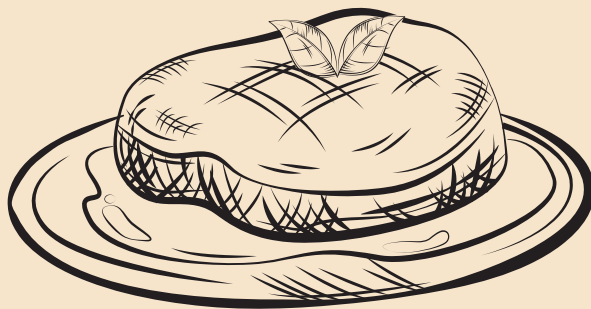


Menu Card

A Serpenyös

A la carte

Restaurant





A Serpenyös

Restaurant



Dear ladies and gentlemen, if you are reading this menu, please rely solely on your eyes, nose, and sense of taste. I assure you, you won't leave here with an empty stomach!

“Poor is the man who has never had a woman watch him eat with love.”

*The truth is: whoever gives food to someone says, “Live!”
And if the food delights you, it says, “Live happily!”*

*To hope, to trust, to believe, to create only the perfection that lives in me,
to pursue goals and make dreams come true.*

I would like to thank János Tóth and Zsolt Sipos for being able to preserve a small memory for the future and elevate the value of the Hűvösvölgy restaurant.

In addition to industrial activity, tradition must be respected and protected, as this is what the past and present of hospitality require.

We prepare old traditional Hungarian dishes in a new way, sourcing our raw materials from local suppliers and producers. Our dishes are freshly prepared while retaining their value and flavors!

Thank you

Family Albrecht





WELCOME TO OUR RESTAURANT!

We welcome our dear guests with a wide selection of dishes and polite service every day.

Credit card payments are accepted.

***Our meal prices exclude side dishes, except for those listed alongside specific dishes on the menu.**

A 10% service fee is added to our prices.

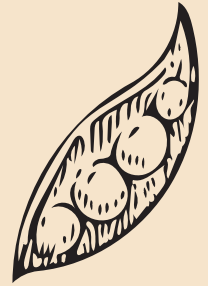
The dish price excludes garnish, except for dishes with listed garnish on the menu.

**Half portions cost 70%
of the menu price; however, certain dishes cannot be served as half portions.**

We wish all our dear guests a good appetite and a pleasant time.

The staff
of A Serpenyős Restaurant





APPETIZER

COLD HUNGARIAN PEASANT PLATE



Before and while drinking páinka,

I recommend having it to avoid driving, as if the road were curved!

/Home-made sausage, fried knuckle, bacon, green paprika, tomato, purple onion, fresh bread/

2 490 Ft

CAKES OF HORTOBÁGY



The thinly fried pancakes from urban, bourgeois kitchens reached peasant kitchens at the end of the 19th and the beginning of the 20th centuries. Hence, we can rightly say that the (thin) pancake filled with meat is a product of the bourgeois kitchen. The origin of the meat pancake from Hortobágy dates back to the 19th century and presumably began spreading around 1860.

3 290 Ft

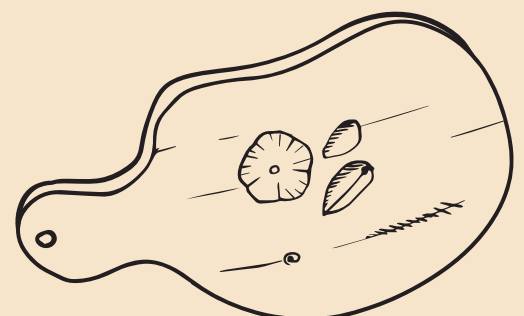
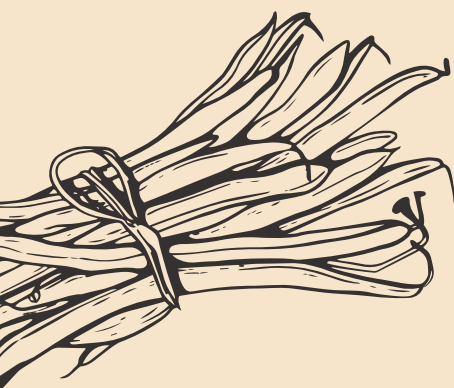
TATAR BEEFSTEAK WITH TOASTBREAD



4 590 Ft

HOME MADE LECHO

1 990 Ft





SOUPS

*There is nothing better than a good soup,
especially when my mother cooks it in her kitchen...*

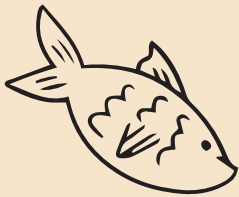


THE GOULASH AS MY DEAR MOTHER PREPARES



The bread and hot paprika are provided by my waiter colleague!

2 690 Ft

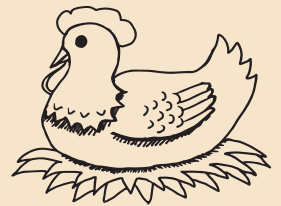


CHICKEN SOUP



*I cooked a whole chicken in it, added a turkey neck and my love,
then served it with cooked vegetables and pasta.*

1 990 Ft



VENISON RAGU SOUP WITH TARRAGON



2 290 Ft

GARLIC CREAM SOUP



1 990 Ft





POULTRY

GRILLED CHICKEN BREAST WITH HAM OF PARMA AND PEACHES



WITH A PILE OF CHEESE BAKED ON TOP

pouring a hot apricot sauce with cinnamon and orange over it, served with princess potatoes.

I recommend apricot pálinka before and after...

4 490 Ft

GRILLED CHICKEN BREAST WRAPPED WITH CHEESE AND FRESH HAM,



served with creamy wild mushroom sauce and jasmine rice

4 490 Ft

FRIED CHICKEN BREAST STUFFED WITH BACON, ONION AND CHEESE



Served with roasted garlic potatoes

4 490 Ft

KIEV CHICKEN BREAST STUFFED WITH SPICED BUTTER



I serve it with delicious homemade fried potatoes. The first specific written mention of Kiev chicken, which can still be found today, dates back to 1937 in Chicago.

It appeared on the menu of a restaurant called Yar, owned by a former official of the tsarist army.

4 490 Ft

WHOLE DUCK CUT IN HALF AND BAKED IN THE OVEN

I add mashed potatoes with onions, purple cabbage and homemade compote

You can take photos, but you must eat it!

4 990 Ft

SLIGHTLY SPICY, FAT-FRIED GOOSE LEG

Served with roasted parsley potatoes and purple cabbage






4 990 Ft





FISH DISHES

***SKIN-ROASTED FISH STEAK A CRUMB CRUST OF ROASTED SHALLOT**   
with a silky redcurrant sauce, pasta, and potatoe pearls confit in green lemon butter.



4 490 Ft

GRILLED SALMON STEAK WITH GINGER CHILI SAUCE   




4 490 Ft

CATFISH STEW WITH COTTAGE CHEESE SLIDE    

4 490 Ft

CATFISH FILLET FRIED ON AN IRON PLATE WITH SPICED BUTTER,  
served on a bed of grilled vegetables

4 990 Ft

PERCH FILLET FRIED IN A CRISPY COAT   
served with roasted parsley potatoes and tartar sauce

4 990 Ft

PORK DISHES

PORK TENDERLOIN IN BACON

served with homemade steak potatoes and freshly prepared lecho

4 490 Ft

SLICES OF PORK RIBS MARINATED AND LIGHTLY SPICED  

Fried to crumbly, with roasted potatoes in their gravy and homemade pickles.

4 490 Ft

A GIANT SCHNITZEL FROM THE BEST PART OF THE PORK  

served with parsley potatoes

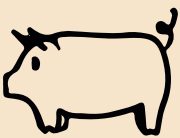
4 990 Ft

KKNUCKLES CRISPLY FRIED

5 490 Ft

PORK TENDERLOIN WITH PRUNES,   
STUFFED WITH HAM AND BAKED IN CRISPY BREADCRUMBS

4 990 Ft





BEEF DISHES

in a pan

ROAST BEEF WITH DUMPLINGS SERVED IN A PAN   

drizzled with fresh sour cream

What can I say! There's nothing better than that, I'll include pickles and fresh bread on the side. Please ask the server, inform the cook, ensure it's fresh and warm because it's crucial for the experience.

5 490 Ft

ROAST DEER WITH FRESH DODDLE   

4 990 Ft

LORD'S MEAL:

MUSTARD AND PEPPER INTESTINES TENDERLOIN MEAT,   

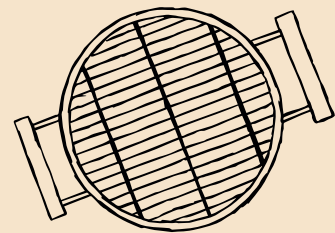
served with grilled vegetables and sauce of your choice!

7 990 Ft

CHEF BEEF IN A HOT PAN   

I cut strips of sirloin, add onions and bacon, fry them well in a pan. Then add fresh paprikas and tomatoes, season them - a little secret. Finally, I serve it with steak potatoes and homemade bread, perfect for dipping into this delicious dish.

7 990 Ft



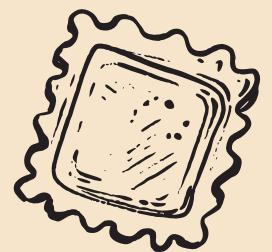
PASTA DISHES

All our pasta dishes are homemade...

COTTAGE CHEESE SLIDE WITH HUNGARIAN-STYLE FRIED BACON IN A PAN

Pasta mixed with house-cured bacon and garnished with fresh cottage cheese and sour cream. Additionally, on Sundays, we offer fish soup...

2 890 Ft





OUR LIGHT VEGETARIAN DISHES

I don't consume meat... We completely understand!

GRILLED CAMEMBERT TOPPED WITH HOT STRAWBERRY SAUCE,
WITH FRESH GREEN SALAD



3 490 Ft

FRIED CHEESE WITH JASMINE RICE GARNISH AND TARTAR SAUCE



3 490 Ft

GARNISHES



PRINCESS POTATOES

990 Ft



CHARRED POTATOES

890 ft

MASHED POTATOES WITH ONION

890 Ft

STEAK POTATOES

790 Ft

DODDLE

1290 Ft



PARSLEY POTATOES

990 Ft

GRILLED VEGETABLES

1 690 Ft

JASMINE RICE

790 Ft

FRESH MIXED SALAD

1 290 Ft





PICKLES / SALADS



CUCUMBER SALAD 

CUCUMBER SALAD WITH SOUR CREAM  

CABBAGE SALAD 

A SELECTION OF MIXED PICKLES 

1 290 Ft

FOR CHILDREN

Even Duli-Fuli the dwarf enjoyed these dishes...

FRIED CHICKEN BREAST STRIPS TOPPED WITH FRENCH FRIES OR RICE  
1 990 Ft

FRIED PORK CHOP WITH FRENCH FRIES OR RICE GARNISH  
1 990 Ft

FRIED CHEESE WITH RICE AND TARTARE    
2490 Ft





DESSERT

*The crown of the meals is the dessert!
 A salty soup and a chewy meat are forgotten
 when the dessert is excellent at the end!*

HOMEMADE SOMLÓI



real rum chocolate topping made by ourselves with whipped cream

1 990 Ft

GIANT COTTAGE CHEESE DUMPLINGS



... with sour cream and homemade strawberry sauce

1 990 Ft

GUNDEL PAN CAKE



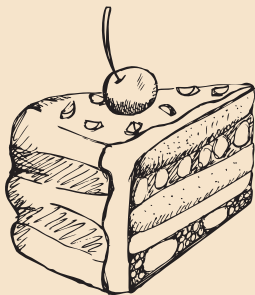
1 990 Ft

COTTAGE CHEESE PAN CAKE



with vanille sauce

1 990 Ft



I've reached the end of my story; if you enjoyed the food, we await your return next time!

Because those who give with a good heart must be seen and appreciated!

Thanks to all guests

Viktor Albrecht

ALLERGENS



Fish

Gluten

Milk

Peanuts

Sulphites

Soya

Eggs

Nuts

Mustards

Celery

Chili pepper