



IZSÓP RESTAURANT AND BISTRO

MENU



STARTERS

Grilled Angus bone marrow, radish **2.890 Ft**
relish, toast (1,10)

Crispy crusted blue cheese, **3.650 Ft**
pear, sweet potato wedges(1,3,8)



SOUPS

Rich chicken soup with liver **2.190 Ft**
dumplings (1,3,9)

Pumpkin cream soup with **2.390 Ft**
harissa, roasted pumpkin
seeds, duck cracklings

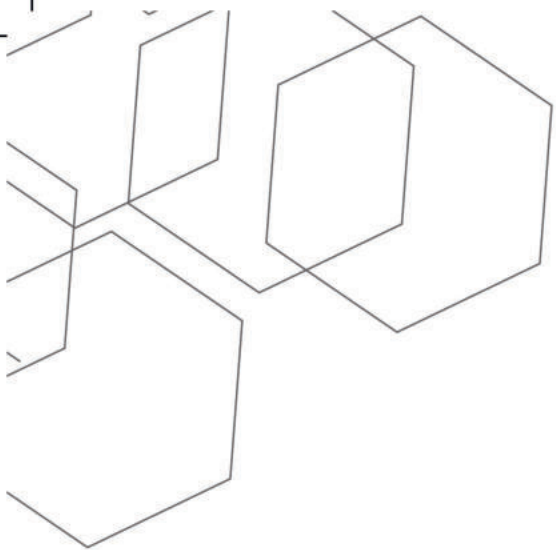
Bakony-style "outlaw" soup **2.690 Ft**
with veal and bone marrow
(1,3,8,9)

Bakony-style "outlaw" soup **1.900 Ft**
with veal and bone marrow
(served in a cup) (1,3,8,9)

Szeged-style fisherman's soup **3.880 Ft**
with catfish (4)



Üzletvezetők
Gulyás Károlyné
Gulyás Károly



MAIN COURSES

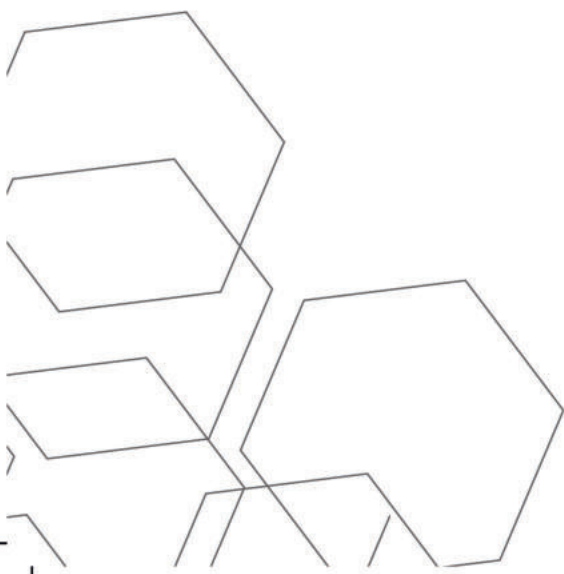
Chicken skewer marinated in peanut sauce, tagliatelle pasta, fresh crunchy vegetables (1,3,5,7,11) **4.750 Ft**

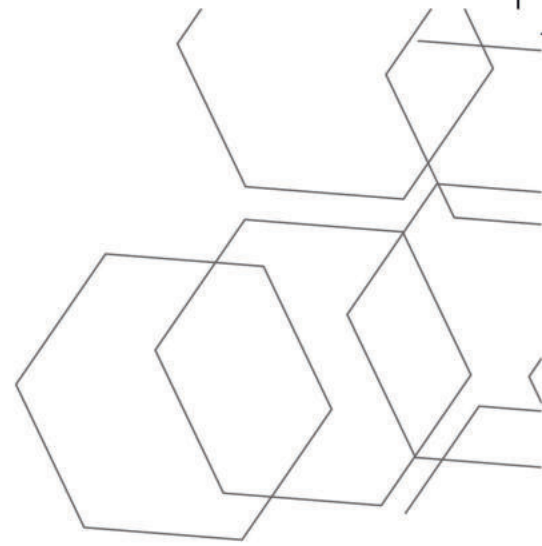
Crispy “pork-style” chicken thigh in chili panko, grilled pineapple, sweet potato (1,3) **4.560Ft**

Confit duck leg with gnocchi in red cabbage purée, caramelized white cabbage (1,3) **5.990 Ft**

Wild boar stew with pan-fried bacon potato dumplings, pickled mini melon (1,10) **5.260 Ft**

Pan-seared trout fillet with spinach and Jerusalem artichoke (4,8,9) **5.580 Ft**





MAIN COURSES

Grilled wild salmon with chili mango sauce, skin-on potatoes, baby carrots (10)

6.890 Ft

Crispy whole pork knuckle, onion potatoes, pickled red onion

6.990 Ft

Beef tenderloin "Budapest-style" with a twist, straw potatoes (8)

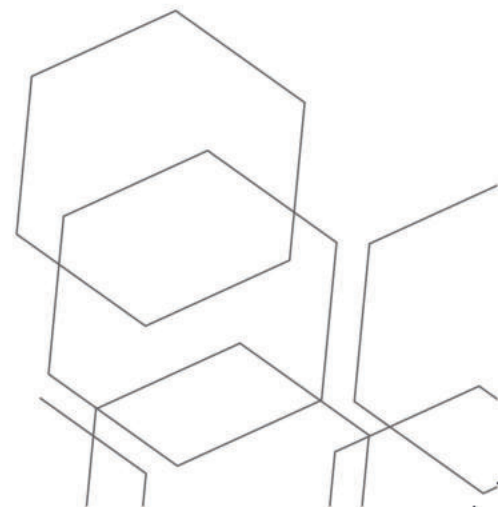
11.950 Ft

Angus rib eye steak (200g) with green peppercorn & cognac sauce, green beans, celery mashed potatoes (8,9)

8.270 Ft

Breaded veal loin stuffed with yellow cheddar and Black Forest ham, served with tomato-white bean potatoes (1,3,8)

7.490 Ft



STREET FOOD

Izsóp burger with steak potatoes (1, 3, 8, 10, 11, 12) **3.950 Ft**

Salmon burger with salmon medallion, tzatziki, cucumber & cheese (1, 3, 4, 8) **3.550 Ft**

Spicy cheese & bacon burger beef patty, double cheese, double bacon, jalapeños, chili cheese sauce (1, 3, 8, 10, 11, 12) **3.850 Ft**

Pulled mangalica pork with steak potatoes and coleslaw (1, 8, 10, 12) **3.990 Ft**

Spicy cheese bites in black crust with fries and dipping sauce (1, 8) **3.690 Ft**

VEGETARIAN DISHES

Breaded blue cheese bites with pear salad (1,3,8) **4.980 Ft**

Beetroot risotto, grilled mushrooms, chili breadcrumbs, parmesan (1,8) **4.590 Ft**

Sautéed seitan “wild-style” with egg-free bread dumpling (1) **3.990 Ft**
(vegan)





KIDS' MENU

Chicken bites with dipping sauce (1,3,10,12)	2.890 Ft
Fried cheese with jasmine rice and tartar sauce (2 pieces of fried cheese) (1,3,8,10,12)	3.490 Ft
Nutella pancake (1 pancake) (1,3,5,8)	650 Ft
Homemade apricot jam pancake (1 pancake) (1,3,8)	550 Ft

DESSERTS

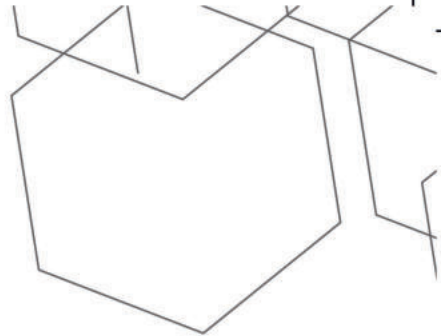
Black rice pudding with coconut, mango, pineapple	2.450 Ft
Chestnut purée tart (1,3,8)	2.550 Ft
Somló sponge cake with Belgian chocolate (1,3,6,8)	2.550 Ft

VEGAN DESSERTS

Vegan desserts are gluten-free, lactose-free, and contain no added sugar.

Raspberry-passion fruit cube	1.990 Ft
Coconut chocolate slice	1.990 Ft
Chocolate hazelnut cube	1.990 Ft
Pistachio-vanilla slice	1.990 Ft





SIDE DISHES

French fries	950 Ft
Spicy steak fries	950 Ft
Sweet potato fries	1.800 Ft
Jasmine rice	850 Ft
Grilled vegetables	1.750 Ft
Homemade sourdough bread basket	790 Ft



SALADS

Pickles	900 Ft
Cucumber salad	950 Ft
Homemade mixed salad	850 Ft
Izsóp's homemade cabbage salad	850 Ft
Fresh salad	1.750 Ft



ALLERGENS

1 - Gluten	7 - Soybeans
2 - Crustaceans	8 - Milk
3 - Eggs	9 - Celery
4 - Fish	10 - Mustard
5 - Peanuts	11 - Sesame seeds
6 - Tree nuts	12 - Sulfur dioxide



"NOSTALGIC CLASSICS"



Grilled platter for two (8)

13.500 Ft

Grilled pork neck (2 slices)

Grilled cheese (2 pcs)

Grilled chicken breast (2 slices)

Grilled vegetables

Fillet steak (2 pcs)

Steak fries

Breaded platter for two (1, 3, 8)

14.500 Ft

Panko chicken breast (2 slices)

Breaded mushrooms

Breaded pork loin (2 slices)

Steamed rice

Pork cordon bleu (2 pcs)

French fries

Breaded cheese (2 pcs)



FROM GRANDMA'S KITCHEN

Gypsy roast with crispy pork skin (1) 4.980 Ft

Pork cordon bleu (1, 3, 8) 3.890 Ft

Beef shin stew with dumplings (1, 3) 4.800 Ft

Grilled ribeye steak with sautéed onions 6.800 Ft

(South American beef)



COFFEE & TEA

Espresso	590 Ft
Americano	640 Ft
Ristretto	590 Ft
Double espresso	1.180 Ft
Cappuccino	750 Ft
Melange	1.200 Ft
Latte macchiato	900 Ft
Hot chocolate	1.390 Ft
Decaf cappuccino	890 Ft
Decaf coffee	690 Ft
Tea	990 Ft
Whipped cream	250 Ft
Plant-based milk	280 Ft
Iced coffee	1.190 Ft
Iced coffee with vanilla ice cream	1.590 Ft

MINERAL WATER

Szentkirályi 0.33 l (sparkling/still)	550 Ft
Theodora 0.75 l (sparkling/still)	850 Ft
Soda water (per 1 dl)	100 Ft



SOFT DRINKS

Lipton Ice Tea (lemon, peach)	790 Ft
Pepsi Cola	690 Ft
Pepsi Cola Zero	690 Ft
Schweppes Tonic	690 Ft
Schweppes Orange	690 Ft
Canada Dry Ginger Ale	690 Ft

FRUIT JUICES

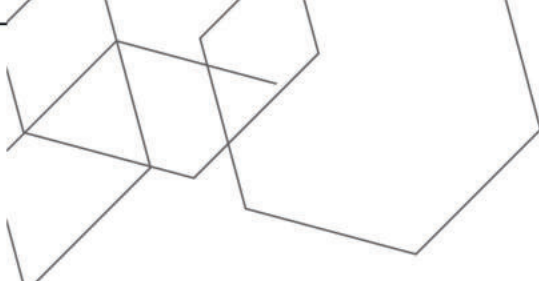
Toma	850 Ft
<i>(apple, orange, peach)</i>	

HOUSE LEMONADES

Small lemonade (0.3 l)	790 Ft
Large lemonade (0.5 l)	1.250 Ft
<i>(Lavender, Acacia & Ginger, Elderflower, Sour Cherry, Raspberry, Strawberry, Black chokeberry, Peach & Rosemary, Lemon balm, Redcurrant, Plum & Thyme, Apple & Mint, Rose)</i>	

Small stevia lemonade (0.3 l)	880 Ft
Large stevia lemonade (0.5 l)	1.350 Ft
<i>(Black chokeberry, Apple & mint, Lavender)</i>	





BOTTLED BEERS

Heineken alcohol free 0,33 l	990 Ft
Heineken 0,33 l	990 Ft
Edelweiss 0.5 l	1.500 Ft
Gösser lemon alcohol free 0,33 l	950 Ft

DRAUGHT BEERS

Soproni 0,3 l	800 Ft
Soproni 0,5 l	1.300 Ft
Krusovice 0,3 l	950 Ft
Krusovice 0,5 l	1.500 Ft



CRAFT BEERS FROM BÉKÉSSZENTANDRÁS

Ogre Pilsner 5.6% (0.5 l)	1.800 Ft
Traditional dark Bock 7%	2.100 Ft
Cherry Lager 3.7% (0.5 l)	1.900 Ft





DIGESTIFS & LIQUEURS

	<u>2 CL</u>	<u>4 CL</u>
Jägermeister	500 Ft	1.000 Ft
Bailey's	500 Ft	1.100 Ft
Unicum	500 Ft	1.000 Ft
Unicum plum	500Ft	1.000 Ft
Unicum Riserva	950 Ft	1.900 Ft
Tatratea 52%, peach 42%	800 Ft	1.600 Ft
Tatratea apple-pear 67%	900 Ft	1.800 Ft

VODKA

	<u>2 CL</u>	<u>4 CL</u>
Absolut	450 Ft	900 Ft
Finlandia	400 Ft	800 Ft
Stolichnaya	450 Ft	900 Ft

VERMUT

Martini Bianco sweet	1.250 Ft
Martini Extra dry	1.250 Ft

WHISKEY

	<u>2 CL</u>	<u>4 CL</u>
Johnnie Walker	500 Ft	1.000 Ft
Balentine's	450 Ft	900 Ft
Jack Daniel's	550 Ft	1.100 Ft
Jameson	600 Ft	1.200 Ft

TEQUILA

	<u>2 CL</u>	<u>4 CL</u>
Sierra Tequila Silver	550 Ft	1.100 Ft
Sierra Tequila Gold	550 Ft	1.100 Ft





COGNAC

Hennessy

<u>2 CL</u>	<u>4 CL</u>
1.000 Ft	2.000 Ft

RUM

Diplomatico

<u>2 CL</u>	<u>4 CL</u>
1.100 Ft	2.200 Ft

The Demon's Share

1.100 Ft	2.200 Ft
----------	----------

COCKTAILS

Aperol Spritz

2.500 Ft

Mojito

2.500 Ft

Gin Tonic

2.390 Ft

Vodka limonádé

2.390 Ft

Vodka narancs

2.390 Ft

Hugo Boss

2.500 Ft

SPARKLING WINE

Törley /bottle/

3.900 Ft

(options: dry, semi-dry, sweet,
alcohol-free)

PÁLINKA

Traditional Hungarian fruit brandy

Árpád Double layer pálinka
(Plum, Black Cherry, Sour
Cherry, Hungarian Apricot,
Pear)

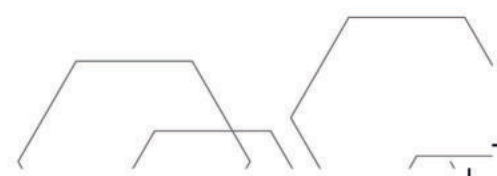
<u>2 CL</u>	<u>4 CL</u>
1.100 Ft	2.200 Ft

Árpád Premium pálinka
(Irsai Olivér Grape, Sour
Cherry, Red Williams)

<u>2 CL</u>	<u>4 CL</u>
1.300 Ft	2.500 Ft

Velvety Quince, Ginger,
Hungarian Apricot

<u>2 CL</u>	<u>4 CL</u>
1.400 Ft	2.700 Ft





BABARCZI WINERY

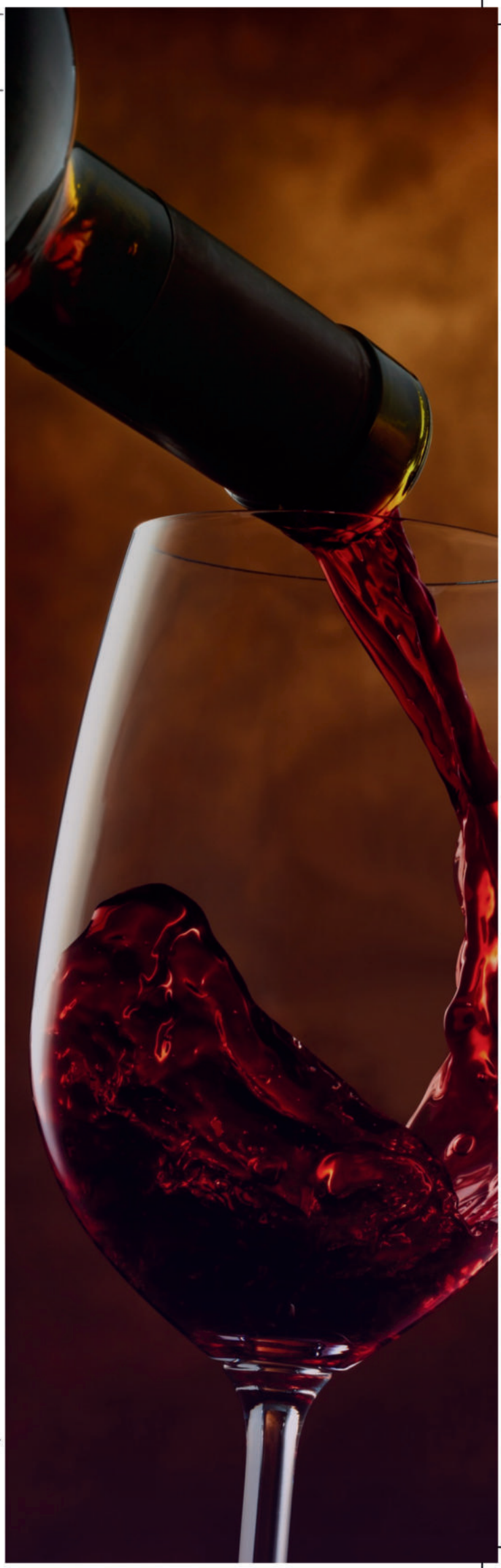
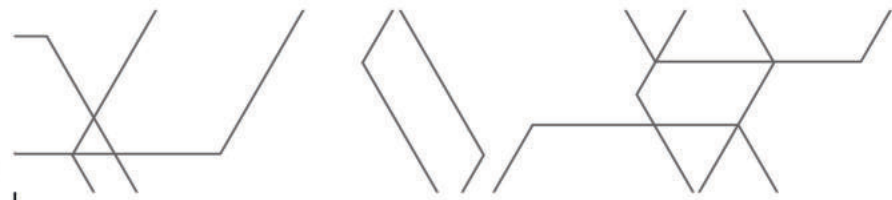
	<u>1 DL</u>	<u>BOTTLE</u>
Irsai Olivér	550 Ft	3.800 Ft
Olaszrizling	550 Ft	3.800 Ft
Rosé	550 Ft	3.800 Ft
Buborczi	- Ft	4.900 Ft
Chardonnay	740 Ft	5.000 Ft
Sauvignon blanc	740 Ft	5.000 Ft
Rajnai	850 Ft	5.800 Ft
Kékfrankos	1.100 Ft	7.700 Ft
Merlot	1.700 Ft	11.800 Ft
Marianum	- Ft	14.600 Ft
Sirius	1.250 Ft	7.800 Ft

HANGYÁL WINERY

	<u>1 DL</u>	<u>BOTTLE</u>
Jasmine	860 Ft	6.000 Ft
Rosé	750 Ft	5.200 Ft
Torpedó	990 Ft	6.900 Ft
No name	1.350Ft	9.200 Ft
Muskotály	860 Ft	6.000 Ft
Savignon	950 Ft	6.500 Ft

PANNONHALMA ARCHABBEY

	<u>1 DL</u>	<u>BOTTLE</u>
Tricollis white	850 Ft	5.800 Ft
Tricollis red	1.000 Ft	7.000 Ft





Follow our
Facebook page!



Our prices are in HUF and include VAT.
Service charges are not included.