

Restaurant ALBION

In nice surroundings our comfortable, familiar, traditional restaurant is waiting for our guests with real Hungarian tastes, big portions, favourable prices and quality service of course.

Our meals are cooked from high quality ingredients.

Allergen info: **L: (lactose)** / **G: (gluten)**

The prices don't include side dishes, except the Specialties and the Plates for 2 meals, which include side dishes too!

The preparation of certain meals signed with „🕒” can sometimes take longer time, so please do ask the waiter for further information!

Dear Guests, do enjoy your meal!

Menu

Soups

1. Broth in a cup with vermicelli G	0,3 l	1 250,-
2. Farmhouse broth with bone and meat served in red pot G	0,5 l	2 450,-
3. Strázsahegy beef gulash in a caldron with home-made dumplings G	0,5 l	2 550,-
4. Monori fish soup with catfish fillet in a caldron <i>extra fish can be ordered</i>	0,5 l <i>/portion</i>	2 700,- 900,-
5. Cold fruit soup with whipped cream in a cup L	0,3 l	1 250,-

Starters

6. Grilled cheese on fresh lettuce bed L	2 990,-
7. Fried camembert with cranberry jam G, L	2 690,-
8. Catfish greaves with mixed salad G, L	4 400,-
9. Tatar Beefsteak readymade for you ☹	6 900,-

Main courses of pork

10. Fried steak of pork 20 dkg G	3 450,-
11. Fried cutlet of pork 18 dkg G	3 250,-
12. Gipsy Cutlet of pork with bacon top 20 dkg	3 950,-
13. Beer drinkers' favourite (pork chop filled with smoked knuckle of pork, onion, trappist- and cream cheese, sprinkled with grated cheese) G, L	4 150,-
14. Crispy knuckle of pork with small potatoe dumplings 35 dkg G, L with Bryndza cheese	5 850,-
15. Stew of lung (pork) with bread dumplings 25 dkg G, L	4 290,-

Main courses of poultry

16. Grilled chicken breast fillet 18 dkg	3 150,-
17. Fried chicken breast fillet 18 dkg G	3 250,-
18. Rose duck breast with cabbage pasta 25 dkg G	6 650,-
19. Grilled fattened foie gras with sweet potato cloves, fresh salad, red onion marmalade 25 dkg	11 900,-
20. Crispy duck drum sticks with potatoe and steamed cabbage 35 dkg	6 250,-
21. Roasted Rosé Duck breast fillet on Arugula-Lamb's lettuce bed with sweet potatoes and fruit sauce 25 dkg	6 650,-

Main courses of fish

22. Tiger crab with creamy pesto tagliatelle 15 dkg G, L	5 450,-
23. Catfish stew with small potatoe dumplings 20 dkg G, L with Bryndza cheese	5 950,-
24. Grilled salmon fillet with green asparagus and green pepper sauce 20 dkg G, L	6 990,-
25. Grilled tiger prawns with fresh salad 20 dkg	6 650,-
26. Grilled fillet of Pike-Perch with parsley potatoes 20 dkg	5 590,-
27. Whole roasted trout with parsley potatoes 30-35 dkg	5 590,-

Main courses of beef

28. Pepper steak in green pepper sauce with croquettes 25 dkg G, L	9 900,-
29. OSKAR steak with green asparagus, grilled tiger prawns, sweet potato cloves, pepper sauce 25 dkg G, L	13 000,-
30. Calf foot in bread crumbs 20 dkg G	4 950,-
31. Veal stew with buttered noodles 20 dkg G, L	5 950,-
32. Tipe stew "Nyerges" with boiled potatoes 25 dkg	4 850,-

Chef's recommendations

33. Deer stew with red wine and mushrooms, G brown sauce and bread dumplings 20 dkg	7 990,-
34. Pan-fried small potatoe dumplings with Bryndza 25 dkg G, L cheese and crispy bacon	4 500,-
35. Vegetarian MIX plate: fresh lettuce, grill skewer, grilled corn, grilled cheese, tartar sauce G, L	5 100,-

Plates for 2

36. "Nyerges-Plate" (crispy knuckle of pork or duck leg, Orly breaded chicken breast bites, beer drinkers' favourite, breaded Trappist cheese, grilled mushroom heads, bacon top, rice, French fries, tartar sauce) G, L	13 000,-
37. "Pipi plate" (Orly breaded chicken breast bites, caprese chicken breast fillets, breaded fillet of chicken drumsticks, grilled fillet of chicken drumsticks, grilled corn, rice, French fries, tartar sauce) G, L	11 000,-
38. "Grill mix for 2" (grilled fillet of chicken breast, grilled sirloin steak, mustard cutlet, grilled cheese, chevapcica, bacon top, grilled skewer of vegetables, grilled mushroom heads, grilled corn, sweet potato cloves, rice, tartar sauce) L	16 000,-

Children's menu (only for kids under age of 10)

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| 39. Gyermekeknek G, L | 2 500,- |
| Only style breaded chicken breast bites or breaded fillet of pork
(with French fries, ketchup, coleslaw) | |

Pizzas (G, L)

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| 40. FOUR CHEESE (tomato sauce, mozzarella, trappista cheese, smoked cheese and feta cheese) | 3 900,- |
| 41. NYERGES (tomato sauce, mozzarella, ham, mushrooms, corn) | 3 900,- |
| 42. HAM (tomato sauce, mozzarella, ham) | 3 900,- |
| 43. HUNGARIAN (tomato sauce, mozzarella, bacon, smoked sausage, red onion) | 3 900,- |
| 44. DIABOLO (tomato sauce, mozzarella, salami) | 3 900,- |
| 45. MEDITERRANE (sour cream base, gyros meat, red onion, tomato, feta cheese) | 3 900,- |

Side dishes

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| 46. French fries | 1 100,- |
| 47. Sweet potato cloves | 1 850,- |
| 48. Parsley potatoes | 1 100,- |
| 49. Steak potatoes | 1 450,- |
| 50. Croquettes G, L | 1 450,- |
| 51. Rice | 900,- |
| 52. Galuska (dumpling) G | 900,- |
| 53. Grilled vegetables | 2 650,- |
| 54. Fresh salad (iceberg lettuce, cucumber, tomato, dressing) | 2 450,- |
| 55. Tartar sauce L | 600,- |
| 56. BBQ sauce | 500,- |
| 57. Ketchup | 500,- |
| 58. Mustard | 500,- |
| 59. Sour cream L | 500,- |
| 60. Bread G | 600,-/basket |

Sour Salads

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| 61. Homemade pickled cucumber | 900,- |
| 62. Home-made coleslaw | 900,- |
| 63. Vecsési pickles with pickles | 900,- |
| 64. Cucumber salad | 1 100,- |
| 65. Onion and tomato salad | 1 100,- |

Deserts

66. Sponge cake Somló style with roasted walnuts	G, L	1 690,-
67. Hot magic with raspberry sauce	L	2 650,-
68. Cheesecake	G, L	1 500,-
69. Pancake 2 pieces/serving (jam, cinnamon, hazelnut cream)	G, L	1 300,-
70. Chestnut puree with whipped cream	L	1 590,-
71. Ice cream with whipped cream	L	700,-/gombóc

Our prices don't include the service charge.

Our prices are calculated in HUF currency and include VAT.

As payment we accept credit card as well (MasterCard, Maestro and Visa).

Our portions should be too large for your hunger; we will gladly pack the remaining food for you to take it home.

Packing fee will be charged for „To Go” dishes.



Thank you very much for your visit! Come back soon!

Kafka family

Owner

József Kiss

Headwaiter

István Pavlyás

Chef