



IZSÓP RESTAURANT AND BISTRO

MENU



STARTERS

Goat cheese fried in pumpkin seed crust, homemade rösti potatoes, apricot coulis (1, 3, 8) **3.190 Ft**

Tiger prawns in a tomato-garlic sauce, toasted bread (1, 2) **3.650 Ft**

SOUPS

Traditional chicken soup with meat and root vegetables (1, 3, 9) **1.990 Ft**

Chilled apricot cream soup with lavender sponge cake foam (1, 3, 8) **2.290 Ft**

Italian tomato soup with mozzarella (8) **2.390 Ft**

Venison goulash with forest mushrooms (1, 3, 9) **2.690 Ft**

Venison goulash with forest mushrooms (served in a cup) (1, 3, 9) **1.900 Ft**

Business managers

Gulyás Károlyné

Gulyás Károly

MAIN COURSES

Cajun-spiced chicken supreme with roasted eggplant & cherry tomato salad (8) **4.750 Ft**

Chicken breast stuffed with mozzarella and green pesto, fried in spicy panko crust, served with broccolini and butter-glazed baby potatoes (1, 3, 8) **4.990 Ft**

Confit duck leg with summer herb salad (10) **5.870 Ft**

Salmon and prawns with corn purée, roasted leek, and black lentils(2, 4, 8) **6.890 Ft**

Grilled St. Peter fish fillet with corn cream spaghetti (1, 3, 4, 8) **5.790 Ft**



Grilled bone-in mangalica pork chop (stuffed), cooked on an iron plate, served with rösti potatoes, roasted bell peppers and tomatoes (1, 3, 8) **7.490 Ft**

Breaded veal liver with creamy mashed potatoes, lyon-style onions, and caramelized apricot (1, 3, 8) **4.880 Ft**

Beef tenderloin steak (200g), with blackcurrant onion jam and shiso dumpling (1, 8) **10.280 Ft**

Rib eye steak (200g), with blue cheese herb butter, rocket and roasted potatoes (8) **7.950 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 FOOD

Breaded mozzarella
with green salad and orange
vinaigrette (1, 3, 8, 10) **4.980 Ft**

Homemade falafel
with tahini sauce and salad
(vegan) (1, 11) **3.990 Ft**

Broccoli risotto with sautéed
broccoli stems, crispy bread
croutons and parmesan (8) **4.390 Ft**





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

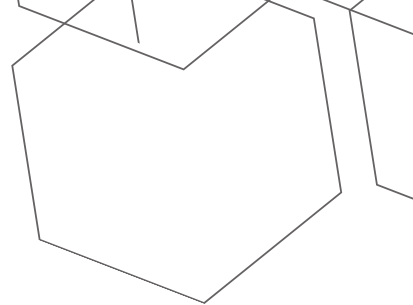
DESSERTS

Grilled fruit with sabayon and buttery sponge cake (1, 3, 8)	2.450 Ft
Croissant pudding with white chocolate and apricot (1, 3, 8)	2.190 Ft
Italian cream ice cream selection (in a sundae glass): salted caramel, strawberry, chocolate	2.300 Ft
Kids' ice cream with cartoon characters vanilla-chocolate flavour choose from: Tweety, Sylvester, Daffy Duck, Bugs Bunny	2.850 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



SIDE DISHES

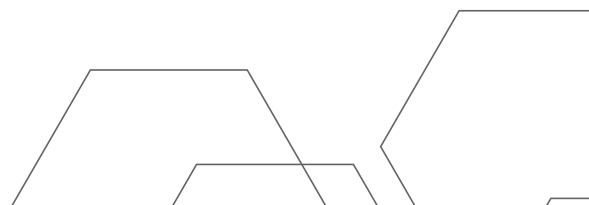
French fries	950 Ft
Spicy steak fries	950 Ft
Sweet potato fries	1.800 Ft
Jasmine rice	850 Ft
Grilled vegetables	1.750 Ft
Homemade sourdough bread basket	790 Ft

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
Tomato salad	1.100 Ft
Fermented pickles	950 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



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

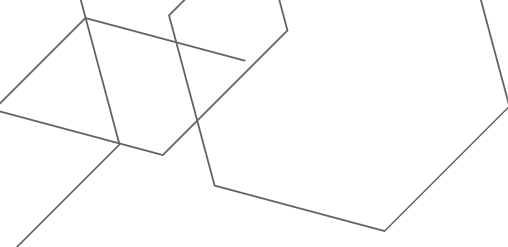
FRUIT JUICES

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

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

(Plum, Black Cherry, Sour
Cherry, Apricot)

Árpád Premium pálinka

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

(Hungarian Apricot, Irsai
Olivér Grape, Sour
Cherry, Red Williams)

Velvety Quince, Ginger

<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
Buborczy	- 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





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