



IZSÓP ÉTTEREM ÉS BISZTRÓ

MENU



STARTERS

Steamed sea fish in rice paper with green and white asparagus, served with warm lemon butter sauce (3, 4, 8) **2.990 Ft**

Burrata with spiced blueberries (5, 8) **3.550 Ft**

SOUPS

Traditional chicken broth with vegetables cooked in the broth (1, 3, 9) **1.990 Ft**

Lamb sour soup with dill and lovage (house-made vinegar base) (8, 9) **2.690 Ft**

Lamb sour soup in a cup (8, 9) **1.900 Ft**

Wild garlic cream soup with mosaic-style rabbit loin fillet **2.390 Ft**

Strawberry cream soup with baked curd dumpling (3, 8) **2.290 Ft**



Business leaders

Gulyás Károlyné

Gulyás Károly

MAIN COURSES

Breaded Mangalica pork loin, with buttered potatoes and heart lettuce (1, 3, 8) **4.890 Ft**

Spicy pork tenderloin rolls, sautéed in butter on a bed of salad (8) **5.350 Ft**

“Reverse” chicken caesar (1, 3, 4, 7, 8) **3.990 Ft**

Chicken breast stuffed with duck liver and spring mushrooms, in panko, served with mashed potatoes and rhubarb compote (1, 3, 8) **4.950 Ft**

Roasted cod fillet, with carrot, morel mushrooms, grilled lettuce, and pomegranate (8) **5.750 Ft**



Grilled salmon, black risotto, baby spinach, saffron sauce with salmon caviar (4, 8) **6.600 Ft**

Braised rabbit leg in root vegetable sauce, with potato dumplings (1, 3, 8, 9, 10) **5.890 Ft**

Bulgogi-style marinated beef, with fermented soy sauce and steamed rice (7, 11) **6.290 Ft**

Angus rib-eye slices, with colourful stir-fried vegetables and passionfruit (9) **7.850 Ft**

Pepper-crusted Angus fillet steak, with potato gratin and spring greens (8) **9.950 Ft**

STREET FOOD

Izsóp Burger with steak fries **3.850 Ft**
(1, 3, 8, 10, 11, 12)

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

Spicy cheese & bacon burger **3.750 Ft**
(double cheese, double bacon, jalapeño, chilli cheese sauce) (1, 3, 8, 10, 11, 12)

Pulled Mangalica pork with steak fries and coleslaw **3.850 Ft**
(1, 8, 10, 12)

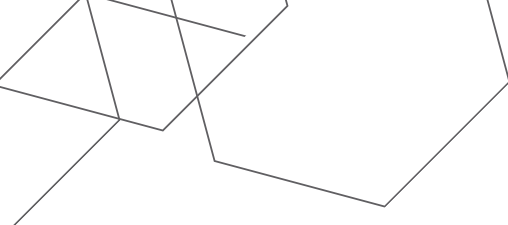
Spicy cheese bites in black crumb, with fries and dip **3.450 Ft**
(1, 8)

VEGETARIAN OPTIONS

Fussili with bear onion pesto, green mussels, parmesan cheese **4.980 Ft**
(1, 3, 8)

Homemade falafel with tahini sauce and salad (vegan) (1, 11) **3.890 Ft**





CHILDREN'S MENU

Chicken nuggets with dip **2.750 Ft**
(1, 3, 10, 12)

Breaded cheese with jasmine
rice and tartar sauce **3.290 Ft**
(2 slices) (1, 3, 8, 10, 12)

Nutella pancake (1 piece) **650 Ft**
(1, 3, 5, 8)

Homemade pancake with
apricot jam (1 piece) **550 Ft**
(1, 3, 8)



DESSERTS

Caramelised French toast,
raspberry and cream (1, 3, 8) **1.990 Ft**

Elderflower panna cotta
with fresh berries (8) **2.190 Ft**

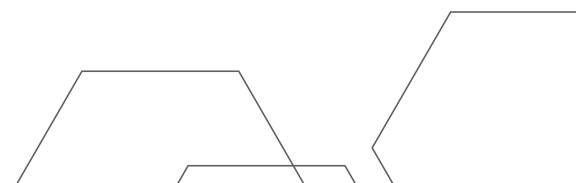
VEGAN DESSERTS

(gluten, lactose, and added sugar free!)

Raspberry & passionfruit slice **1.990 Ft**

Coconut & chocolate slice **1.990 Ft**

Chocolate & hazelnut slice **1.990 Ft**



"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

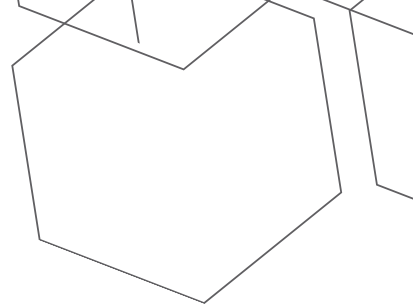
Pork cordon bleu (1, 3, 8)

3.890 Ft

Beef shin stew with dumplings (1, 3)

4.800 Ft





SIDE DISHES

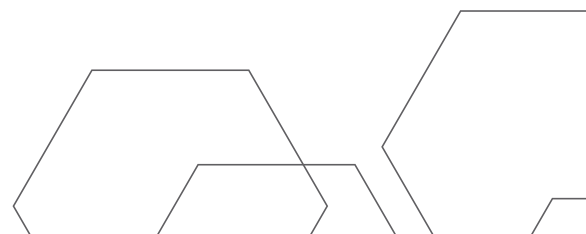
French fries	900 Ft
Spiced steak fries	900 Ft
Sweet potato fries	1.690 Ft
Jasmine rice	850 Ft
Grilled vegetables	1.750 Ft
Basket of homemade sourdough bread	790 Ft

SALADS

Cucumber salad	900 Ft
House mixed salad	950 Ft
Izsóp's homemade cabbage salad	850 Ft
Fresh salad	850 Ft
Pickled gherkins	1.750 Ft

ALLERGENS

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



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

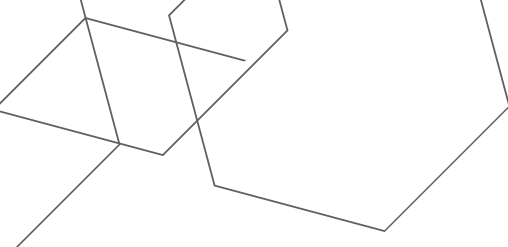
FRUIT JUICES

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

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

RUM

	<u>2 CL</u>	<u>4 CL</u>
Diplomatico	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

	<u>2 CL</u>	<u>4 CL</u>
Árpád Double layer pálinka	1.100 Ft	2.200 Ft
(Plum, Black Cherry, Sour Cherry, Apricot)		

	<u>2 CL</u>	<u>4 CL</u>
Árpád Premium pálinka	1.300 Ft	2.500 Ft
(Hungarian Apricot, Irsai Olivér Grape, Sour Cherry, Red Williams)		

	<u>2 CL</u>	<u>4 CL</u>
Velvety Quince, Ginger	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

