



IZSÓP ÉTTEREM ÉS BISZTRÓ

MENU





WINE PLATTER

Selection from Izsóp's pantry
premium cured meats (soy-free, gluten-free, lactose-free, nitrate-free), smoked pork tenderloin, Transylvanian bacon, artisan sausages, sourdough bread, vegetables

4.500 Ft



APPETIZERS

Grilled zucchini with apricots,
chickpea purée and grilled
cheese (8,11)

3.150 Ft

Pistachio-crusted goat cheese
balls with blueberry honey
and toasted brioche (1,3,6,8)

3.290 Ft

SOUPS

Traditional chicken broth with
chicken and vegetables (1,3,9)

2.190 Ft

Cream of fermented cucumber
soup with quail egg (3,8)

2.480 Ft

Sour cherry cream soup with
tonka bean and coconut rice
pudding

2.690 Ft

„Arató” soup (3,8,9)

2.850 Ft

„Arató” soup in cup (3,8,9)

1.900 Ft



Restaurant Managers

Károlyné_Gulyás

Károly Gulyás



MAIN COURSES

Pork tenderloin Brassói style with roasted garlic, potato wedges and pickled red onion **5.290 Ft**

Roasted pork tenderloin Colbert style with blackcurrant sauce and crispy rice balls (1,3) **5.590 Ft**

Grilled bone-in pork loin with spicy apricots, bourbon glaze, sour cherry tomato salsa and roasted potatoes (7) **6.450Ft**

Shredded duck leg prepared Izsóp-style, coated in homemade breadcrumbs, served with celery purée made with brown butter and a pomegranate salad (1,3,9,10) **5.680 Ft**

Mozzarella-stuffed tomato meatballs with sautéed gnocchi (1,3,8) **4.890 Ft**

Chicken leg wrapped in a crispy pastry crust, served with matbucha sauce, apricot salsa and steamed jasmine rice (1,3) **4.670 Ft**





MAIN COURSES

Chicken roulade stuffed with
figs, goat cheese and Serrano
ham, coated in panko
breadcrumbs, served with
honey-walnut white wine sauce
and sweet potato purée (1,3,6,8) **4.960 Ft**

Grilled chicken served with
olives, Greek salad and
tzatziki (8) **5.750 Ft**

Cod wrapped in pancetta,
served with chorizo-roasted
baby potatoes and sweetcorn
sauce (4,8) **6.990 Ft**

Salmon fillet stuffed with
creamy spinach and feta,
finished with spicy honey glaze,
served with ginger wild rice (4,8) **7.490 Ft**

Beef tenderloin steak with
black garlic and venison
mushroom jus, wild mushroom
bread pudding and smoked
celeriac purée (1,3,8,9) **11.950 Ft**

Grilled Angus rib-eye steak
(300 g) with blackberry-
Merlot reduction, peach
espuma and potato gratin
(1,3,8) **13.500 Ft**



VEGETARIAN DISHES

Saffron corn risotto with
smoked sweetcorn and wild
garlic oil (8) **4.280 Ft**

Saffron corn risotto with
scallops, smoked sweetcorn and
wild garlic oil (2,8) **7.550 Ft**

Rigatoni with rocket pesto,
roasted tomatoes and grilled
zucchini (1,6,8) **4.980 Ft**

Vegan Brassói-style **4.680 Ft**



STREET FOOD

Izsóp Burger served with steak
fries (1, 3, 8, 10, 11, 12) **3.950 Ft**

Hawaiian Burger with lettuce,
tomato, beef patty, cheddar
cheese, grilled ham, grilled
pineapple and teriyaki sauce
(1,3,7,8,11,12) **3.850 Ft**

BBQ Burger with pulled
Mangalica pork, crispy onion
rings, beef patty, BBQ sauce,
cheddar cheese, lettuce and
crunchy pickles (1,3,7,8,11,12) **3.990 Ft**

Pulled Mangalica pork with
steak fries and coleslaw
(1, 8, 10, 12) **4.590 Ft**



CHILDREN'S 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) **3.690 Ft**

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

Pancake with homemade apricot jam (1 pancake) (1,3,8) **550 Ft**



DESSERTS

Floating Island with Honeycomb Toffee (3,8) **2.450 Ft**

Raspberry meringue with orange liqueur sabayon and pistachios (3,6,8) **2.750 Ft**

Cucumber panna cotta with Chartreuse liqueur (8) **3.200 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
Steak fries	1.100 Ft
Sweet potato fries	1.800 Ft
Jasmine rice	850 Ft
Grilled vegetables	1.750 Ft
Homemade sourdough bread basket	790 Ft

SALADS

Pickled cucumber	900 Ft
Fermented cucumber	900 Ft
Cucumber salad	1.100 Ft
Homemade mixed salad	950 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

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)	650 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	750 Ft
Pepsi Cola Zero	750 Ft
Schweppes Tonic	750 Ft
Schweppes Orange	750 Ft
Canada Dry Ginger Ale	750 Ft

FRUIT JUICES

Toma	890 Ft
<i>(apple, orange, peach)</i>	

HOUSE LEMONADES

Small lemonade (0.3 l)	790 Ft
Large lemonade (0.5 l)	1.250 Ft

(Lavender, Acacia & Ginger, Elderflower, Sour Cherry, Raspberry, Strawberry, Black chokeberry, Peach & Rosemary, Lemon balm, Redcurrant, Plum & Thyme, Apple & Mint, Rose)

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	1.100 Ft
Heineken 0,33 l	1.100 Ft
Edelweiss 0.5 l	1.600 Ft
Gösser lemon alcohol free 0,33 l	990 Ft

DRAUGHT BEERS

Soproni 0,3 l	800 Ft
Soproni 0,5 l	1.300 Ft
Krusovice 0,3 l	1.050 Ft
Krusovice 0,5 l	1.700 Ft



CRAFT BEERS FROM BÉKÉSSZENTANDRÁS

Ogre Pilsner 5.6% (0.5 l)	1.800 Ft
Hathárom angol porter 4,9 %	2.100 Ft
Cherry Lager 3.7% (0.5 l)	1.900 Ft

BAVARIAN BEERS

Augustiner lager hell 0,5l	1.650 Ft
Tegernseer Spezial 0,5l	1.800 Ft
Weltenburger Kellerbier 0,5l	1.600 Ft
Gutmann Weizen (wheat beer) 0,5l	1.600 Ft
Jacob Edel Pils 0,5l	1.550 Ft



DIGESTIFS & LIQUEURS

	<u>2 CL</u>	<u>4 CL</u>
Jägermeister	600 Ft	1.200 Ft
Bailey's	600 Ft	1.200 Ft
Unicum	600 Ft	1.200 Ft
Unicum plum	600Ft	1.200 Ft
Unicum Riserva	950 Ft	1.900 Ft

WHISKEY

	<u>2 CL</u>	<u>4 CL</u>
Johnnie Walker	650 Ft	1.300 Ft
Balentine's	550 Ft	1.100 Ft
Jack Daniel's	550 Ft	1.100 Ft
Jameson	650 Ft	1.300 Ft

VERMUT

Martini Bianco sweet	1.250 Ft
Martini Extra dry	1.250 Ft

VODKA

	<u>2 CL</u>	<u>4 CL</u>
Absolut	500 Ft	1.000 Ft
Finlandia	450 Ft	900 Ft
Stolichnaya	500 Ft	1.000 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	1.200 Ft	2.400 Ft

RUM

	<u>2 CL</u>	<u>4 CL</u>
Diplomatico	1.200 Ft	2.400 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 (Plum, Black Cherry, Sour Cherry, Hungarian Apricot, Pear)	1.200 Ft	2.400 Ft
	<u>2 CL</u>	<u>4 CL</u>
Árpád Premium pálinka (Irsai Olivér Grape, Sour Cherry)	1.300 Ft	2.600 Ft
	<u>2 CL</u>	<u>4 CL</u>
Velvety Quince, Ginger, Hungarian Apricot, Red Williams	1.500 Ft	3.000 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	950 Ft	6.500 Ft
Tricollis red	1.250 Ft	8.500 Ft





Follow our Facebook page!



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

