



IZSÓP RESTAURANT AND BISTRO

MENU



STARTERS

Fried goat cheese with green asparagus and strawberries (8) **3.290 Ft**

Chicken sausage with truffle sabayon, carrot purée with golden raisins (3,8) **3.750 Ft**

SOUPS

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

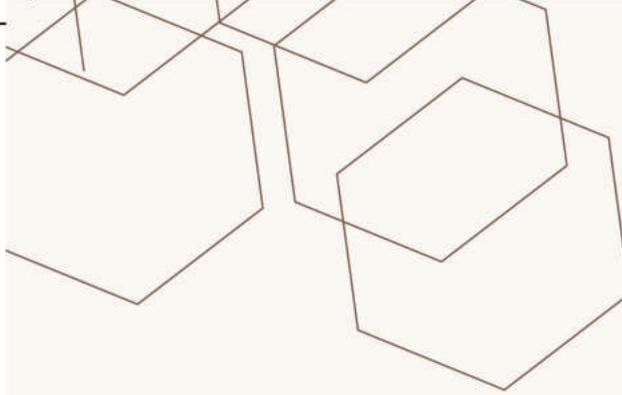
Cream of asparagus soup with toasted guanciale **2.480 Ft**

Strawberry cream soup with "Túró Rudi" (8) **2.690 Ft**

Transylvanian potato soup with beef (8) **2.850 Ft**

Transylvanian potato soup with beef (served in a cup) (8) **1.900 Ft**

Business managers:
Károlyné Gulyás
Károly Gulyás



MAIN COURSES

Chicken paprikash with wild garlic and sheep cheese
“strapacska” dumplings (1,3,8) **4.290 Ft**

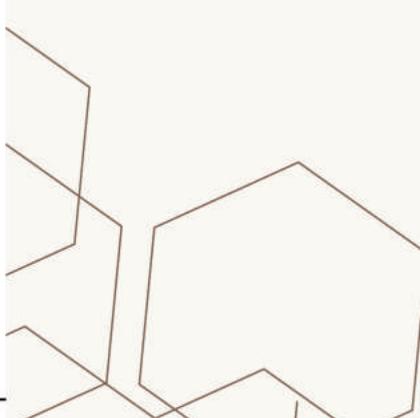
Chicken roulade stuffed with honey ham and Gruyère cheese in chili panko crust, Dijon cream sauce, steamed rice (1,3,8) **4.960Ft**

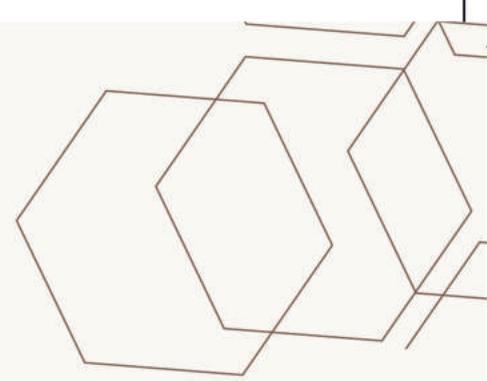
Italian herb roasted chicken breast with creamy orzo pasta (3,8) **4.590Ft**

Pistachio guinea fowl supreme with honey carrot purée, potato gratin, baby carrots and broccolini (6,8) **5.700 Ft**

Rabbit liver with sautéed onions, zucchini fritter and rocket (1,3) **4.150 Ft**

Pork tenderloin stuffed with wild garlic cream cheese, glazed warm tomato sauce, potato patties and mixed salad (1,3,8) **4.980 Ft**





MAIN COURSES

Paprika prawns on couscous with almond cream (1,2) **5.800 Ft**

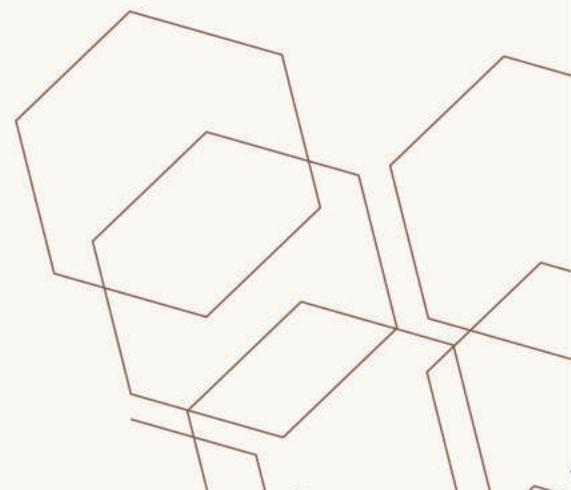
Pan-seared salmon with saffron and red pepper purée, beurre blanc sauce, cucumber and radish salsa (4,8) **6.890 Ft**

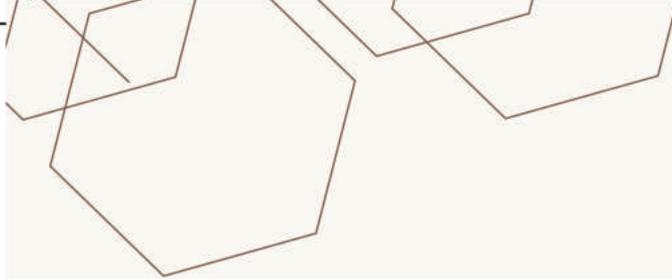
Sesame-crusted tuna fillet with avocado cress salad, wasabi and fried rice balls (1,3,4,11) **6.580 Ft**

Grilled lamb chops with mint pea purée, pomegranate and black garlic gastrique, and spring berry pistachio salsa (6) **9.270 Ft**

Angus rib eye steak (200 g) with blue cheese sauce, crushed new potatoes and green asparagus (8) **8.890 Ft**

Surf and turf beef tenderloin and prawns with béarnaise sauce, steak potatoes (2,3,8) **11.950 Ft**





VEGETARIAN DISHES

Homemade green pea gnocchi with cauliflower purée, oyster mushrooms and plenty of pecorino cheese (1,3,8) **4.980 Ft**

Roasted vegetable pasta (1,3,8) **3.990 Ft**

Potato dumplings stuffed with spiced mozzarella in curry sauce (1,3,8) **4.250 Ft**



STREET FOOD

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

Hawaiian burger, lettuce, tomato, beef patty, yellow cheddar, roasted ham, grilled pineapple, teriyaki sauce (1,3,7,8,11,12) **3.850 Ft**

BBQ burger, pulled mangalica pork, breaded onion rings, beef patty, BBQ sauce, yellow cheddar, lettuce, crunchy pickles (1,3,7,8,11,12) **3.990 Ft**

Pulled mangalica pork with steak potatoes 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
Homemade apricot jam pancake (1 pancake) (1,3,8)	550 Ft

DESSERTS

Salzburger nockerl with raspberries (1,3)	2.450 Ft
Strawberry tartlet with rhubarb (1,3,8)	2.550 Ft
Vanilla cream with granola and fresh fruit (3,8)	2.190 Ft
Pavlova roll filled with pistachio cream and raspberries (1,3,6,8)	2.750 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

Pickles	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

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

(Black chokeberry, Apple & mint, Lavender)





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

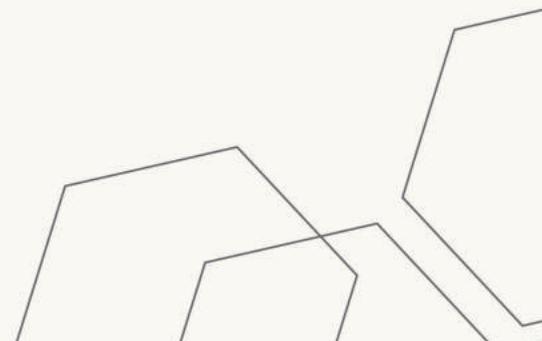


CRAFT BEERS FROM BÉKÉSSZENTANDRÁS

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

Hennessy

2 CL 4 CL
1.200 Ft 2.400 Ft

RUM

Diplomatico

2 CL 4 CL
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

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

2 CL 4 CL
1.200 Ft 2.400 Ft

Árpád Premium pálinka
(Irsai Olivér Grape, Sour
Cherry)

2 CL 4 CL
1.300 Ft 2.600 Ft

Velvety Quince, Ginger,
Hungarian Apricot, Red
Williams

2 CL 4 CL
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
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	950 Ft	6.500 Ft
Tricollis red	1.250 Ft	8.500 Ft





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