

Fenyő panzió



MENU

SOUPS

1. Bone stock
 - with eggs
 - with pasta
 - with liver dumplings
2. Greek fruit soup
3. Goulash soup in cup

500.-

500.-

420.-

READY MADE DISHES

4. Goulash soup
5. Tripe stew
6. Beef stew
7. Pig's feet stew with salted potatoes

830.-

1220.-

1220.-

950.-

Garnishes are not included and the prices are meant in forint.



VEGETARIAN DISHES

8. Cheese fried in breadcrumbs filled with curd and dill	1450.-
9. Cauliflower fried in breadcrumbs	1100.-
10. Broccoli Parisian style	1100.-
11. Cheese fried in breadcrumbs	1250.-
12. Onion rings fried in breadcrumbs	680.-
13. Mushrooms fried in breadcrumbs	680.-

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POULTRY DISHES

<i>14. Grilled chicken breast</i>	<i>1400.-</i>
<i>15. Chicken breast fried in breadcrumbs</i>	<i>1400.-</i>
<i>16. Chicken breast filled with cheese</i>	<i>1400.-</i>
<i>17. Roasted chicken with cheese</i>	<i>1520.-</i>
<i>18. Sesame seed chicken breast</i>	<i>1520.-</i>
<i>19. Chicken breast with mozzarella and tomatoes</i>	<i>1520.-</i>
<i>20. Chicken breast tuffed with dill and cottage cheese</i>	<i>1520.-</i>
<i>21. Chicken liver fried in breadcrumbs</i>	<i>790.-</i>

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PORK DISHES

<i>22. Braised cutlets from Brassó</i>	<i>1400.-</i>
<i>23. Roast pork Gipsy style</i>	<i>1450.-</i>
<i>24. Pork chop filled with cheese</i>	<i>1450.-</i>
<i>25. Pork fillet with mushrooms</i>	<i>1450.-</i>
<i>26. Pork chop fried in breadcrumbs</i>	<i>1150.-</i>
<i>27. Pork chop filled with ham and cheese</i>	<i>1450.-</i>
<i>28. Pork chop filled with marrow and fried in breadcrumbs</i>	<i>1520.-</i>

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FISH DISHES

29. Mixed fish soup Szeged style in a cup	400.-
30. Mixed fish soup Szeged style	1600.-
31. Fish soup Baja style (with pasta)	1600.-
32. Catfish filler fried in breadcrumbs	1520.-
33. Roasted catfish fillet with fresh green salad	1820.-
34. Catfish paprikash with curd cheese pasta	1820.-
35. Carp fillet fried in breadcrumbs or Orly style	1420.-
36. Carp fillet Szeged style	1420.-
37. Fish cracklings with breaded onion rings	1520.-
38. Trout fillet made with garlic	1650.-
39. Trout fillet made with almond	1650.-
40. Tuna fillet fried in breadcrumbs	1250.-

Garnishes are not included and the prices are meant in forint. We make most of the dishes fresh, so the preparation time could be mre then 15 minutes.



THE CHEF'S CHOICE

41. *Pork tenderloin „Hunter style”* 1520.-
Pork tenderloin, mushroom, smoked bacon, chicken liver
42. *Roasted pork tenderlion „Fenyő” style* 1520.-
Roased pork tenderlion, ham, pork brain, mushroom, cheese

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43. „Fenyő” dishes (2 person)

Pork fillet with fried mushrooms

Pork chop filled with ham and cheese

Sesam seed chicken breast

Roast pork Gipsy style

Mixed garnishes

4880.-

44. Plate for 4 person

Pork chop filled with cheese

Fried sausage

Pork chop fried in breadcrumbs

Cheese fried in breadcrumbs filled with curd and dill

Roasted chicken with cheese

Mixed garnishes

Cauliflower fried in breadcrumbs

7200.-

45. Fish Plate for 3 person

Roasted catfish fillet, Carp fillet fried in breadcrumbs

Carp fillet Szeged style, mixed garnishes

4880.-

Prices are meant in forint.



GARNISHES

46. Boiled potatoes with fresh parsley	400.-
47. French fries	420.-
48. Salted potatoes	310.-
49. Braised rice	350.-
50. Dumplings	350.-
51. Braised vegetables	400.-
52. Mixed garnishes	440.-
53. Rice and green peas	400.-
54. Potato croquettes	450.-
55. Bread	20.- pro slice

Prices are meant in forint.



SALADS

56. Cabbage salad	370.-
57. Applepaprika in vinegar	370.-
58. Pickled gherkins	370.-
59. Lacto-fermented gherkins (sour pickled cucumbers)	370.-
60. Tartar sauce	370.-
61. Cucumber salad	390.-
62. Tomato salad	410.-
63. Mixed salad with home-made or dill dressing	450.-
64. Ketchup	220.-
65. Hot sauce	220.-

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PASTA AND DESSERTS

66. Fried curd cheese pasta with cracklings	1030.-
67. Curd cheese pasta (with cheese)	1030.-
68. Pancakes (2 pieces) 420.-	
a. with jam	
b. with cinnamon	
c. with cocoa	
d. with sweet curd cheese	490.-
69. Pancake „Fenyőerdő” style served with pudding and sylvan fruits	630.-
70. Curd cheese dumplings with vanilla sauce	630.-
71. Chestnut puree	450.-
72. Fruit cup	450.-

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CHAMPAGNE

<i>BB Spumante dry 0.75l</i>	1680.-
<i>Törley Charmant doux 0,75l</i>	1370.-
<i>Torre 0.75l</i>	1160.-
<i>Russian champagne</i>	1500.-

COFFEE, TEA

<i>Espresso</i>	150.-
<i>Coffee with whipped cream</i>	200.-
<i>Coffee with milk</i>	170.-
<i>Cappucino</i>	250.-
<i>Hot chocolate</i>	250.-
<i>Tea (fruit, earl grey)</i>	160.-

Fenyő panzió



<u>APERITIF</u>	1 liter	5cl	3cl
<i>Jagermeister</i>	9900.-	490.-	300.-
<i>Unicum</i>	9000.-	450.-	270.-
<i>Unicum Next</i>	9000.-	450.-	270.-
<i>William's Pear palinka</i>	9000.-	450.-	270.-
<i>Péter Pál mixed palinka</i>	5400.-	270.-	160.-
<i>P.P. Plum palinka</i>	6000.-	300.-	180.-
<i>P.P sweet palinka</i>	6000.-	300.-	180.-
<i>Palinka mixed with honey</i>	9000.-	450.-	270.-
<i>ST. Hubertus</i>	7000.-	350.-	210.-
<i>Caribi cantaloupe flavoured vodka</i>	4000.-	200.-	120.-
<i>Kaiser vodka</i>	7000.-	350.-	210.-
<i>Casino rum</i>	7000.-	350.-	210.-
<i>Jim Beam Whiskey</i>	9900.-	490.-	300.-
<i>Metaxa</i>	9900.-	490.-	300.-
<i>Cherry Brandy</i>	7000.-	350.-	210.-
<i>Cabinet Brandy</i>	7000.-	350.-	210.-
<i>Ballantines</i>	9900.-	490.-	300.-

Fenyő panzió



APERITIF

	<i>1 liter</i>	<i>5 cl</i>	<i>1 cl</i>
<i>Zwack Kósher szilva pálinka</i>	<i>10300.-</i>	<i>515.-</i>	<i>310.-</i>
<i>Campona chocolate-cherry creamliqueur</i>	<i>5000.-</i>	<i>250.-</i>	<i>150.-</i>
<i>Campona coco creamliqueur</i>	<i>5000.-</i>	<i>250.-</i>	<i>150.-</i>
<i>Campona tiramisu creamliqueur</i>	<i>5000.-</i>	<i>250.-</i>	<i>150.-</i>

VERMOUTH

	<i>1 üveg</i>	<i>1 l</i>	<i>1 dl</i>
<i>Martini bianco 0,75l</i>	<i>3000.-</i>	<i>4000.-</i>	<i>400.-</i>
<i>Martini extra dry 0,75l</i>	<i>3000.-</i>	<i>4000.-</i>	<i>400.-</i>
<i>Garrone Cherry 0,75l</i>	<i>2250.-</i>	<i>3000.-</i>	<i>300.-</i>
<i>Campari</i>	<i>5320.-</i>	<i>7100.-</i>	<i>710.-</i>



SOFT DRINKS

<i>Coca cola 0.2l</i>	210.-
<i>Fanta(narancs,citrom) 0.2l</i>	210.-
<i>Sprite 0.2l</i>	210.-
<i>Pepsi cola 0.25l</i>	210.-
<i>Kinley Tonic, Ginger Ale</i>	210.-
<i>Nestea (lemon, peach) 0.25l</i>	210.-
<i>Cappy 0.2l (peach, orange, multivitamin, strawberry)</i>	230.-
<i>Coca-Cola</i>	45.-/dl
<i>Coca-Cola 0.5l</i>	320.-
<i>Fanta 0.5l</i>	320.-
<i>Cappy 0.5l</i>	350.-
<i>Apple / peach juice</i>	45.-/dl
<i>Mineral water (with gas, without gas) 0,25l</i>	120.-
<i>Mineral water (with gas, without gas) 0.5l</i>	160.-
<i>Mineral water (with gas, without gas) 2l</i>	210.-
<i>Burn 0.25l</i>	370.-
<i>Burn 0.5l</i>	370.-



BEERS

1 bottle

<i>Gösser 0.5l</i>	390.-
<i>Gösser Citrom 0.5l</i>	410.-
<i>Heineken 0.5l</i>	410.-
<i>Soproni 0.5l</i>	290.-
<i>Arany ászok 0.5l</i>	290.-
<i>Dreher Classic 0.5l</i>	370.-
<i>Stella Artois 0.5l</i>	370.-
<i>Pilsner Urquell 0.33l</i>	370.-
<i>Pilsner Urquell 0.5l</i>	410.-
<i>Staropramen 0.33l</i>	330.-
<i>Becks 0.5l</i>	370.-
<i>Borsodi 0.5l</i>	290.-
<i>Borsodi Apple 0.5l</i>	290.-
<i>Borsodi Lemon, Grapefruit 0.5l</i>	330.-
<i>Borsodi Weizen 0.5l</i>	330.-
<i>Borsodi Non-alcoholic 0.5l</i>	290.-
<i>Gösser Non-alcoholic 0.5l</i>	370.-

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<u>WINES</u>	1 bottle	1l	1dl
<i>Somodi Á.halmi Chardonnay 0.75l</i>	1650.-	2200.-	220.-
<i>Somodi Dél-Alföldi Chardon.0.75l</i>	1050.-	1400.-	140.-
<i>Somodi Kékfrankos 0.75l</i>	1125.-	1500.-	150.-
<i>Somodi Kékfrankos Rosé 0.75l</i>	1875.-	2500.-	250.-
<i>Somodi Cabernet Franc 0.75l</i>	2025.-	2700.-	270.-
<i>Somodi Mátrai Hárslevelű 0.75l</i>	3000.-	4000.-	400.-
<i>Egri Debrői cuvée 0,75l</i>	1050.-	1400.-	140.-
<i>BB Kékfrankos Rosé fsz 0,75l</i>	1050.-	1400.-	140.-
<i>Cabernet Sauvignon fé. 0,75l</i>	1050.-	1400.-	140.-
<i>Egri Bikavér sz. 0,75l</i>	1050.-	1400.-	140.-
<i>Balatoni Szürkebarát 0,75l</i>	1050.-	1400.-	140.-
<i>Balatoni Zweigelt 0,75l</i>	1050.-	1400.-	140.-
<i>Balatoni Rosé 0,75l</i>	1050.-	1400.-	140.-
<i>Badacsonyi Olaszrizling 0,75l</i>	1050.-	1400.-	140.-
<i>BB kékfrankos 0,75l</i>	1050.-	1400.-	140.-
<i>Szekszárdi Kadarka (2009) 0.75l</i>	3150.-	4200.-	420.-
<i>Egri Bikavér (2003) 0.75l</i>	2250.-	3000.-	300.-



THE WINE SELECTION OF THE DOBOSI WINERY

	<i>1 bottle</i>	<i>1 dl</i>
<i>Bio Olaszrizling dry 0,75l</i>	<i>1400.-</i>	<i>190.-</i>
<i>IX. National „Hungaricum Wine Contest”: gold medal</i>		
<i>Bio Juhfark dry 0,75l</i>	<i>1500.-</i>	<i>200.-</i>
<i>Bio Kékfrankos Rosé dry 0,75l</i>	<i>1900.-</i>	<i>250.-</i>
<i>2009 „Hungary’s Best New Wine” contest: silver medal</i>		
<i>Bio Chardonnay dry 0,75l</i>	<i>1800.-</i>	<i>240.-</i>
<i>2009 „Hungary’s Best New Wine” contest: silver medal</i>		
<i>Bio Szürkebarát-Tramini késői szüretelésű sweet</i>	<i>2200.-</i>	<i>290.-</i>
<i>Istervin Internationale Wine Challenge: gold medal</i>		
<i>Bio szürkebarát-Tramini dry 0,75l</i>	<i>1900.-</i>	<i>250.-</i>
<i>„Prestige Reserve” labelled wine</i>		
<i>2010 Istervin Internationale Wine Challenge : gold medal</i>		
<i>Bio Cabernet Sauvignon dry 0,75l</i>	<i>2200.-</i>	<i>290.-</i>
<i>2010 Istervin Internationale Wine Challenge : silver medal</i>		