



Huszárs Vendéglő

ÖRVÉNYES

The history of hussars

There is no doubt that hussars embody the heroism, patriotism, self-consciousness, triumph, power and pride with which we gladly think of our motherland's glory.

The situation is the same in other countries that adopted hussar regiments as a military organization - behaviour and commitment - over the years to protect themselves from the enemy. The figure of hussars first appeared in 15th century sources as an armourless horseman having a helm, a spear and a shield at most. You can see the change of their clothing on the restaurant walls next to the Great Hungarians of the given era.

The hussars of Matthias Corvinus constituted formation types of ten, a hundred and a thousand soldiers mounted by landlords and directed by young noblemen and lords. Beside their valor they were famous of their typical wear. They were riding quick and trained horses, were armed with three meters spears, sabres and shepherd's axes and fought with them. Their clothing was made of well tanned leather. They were wearing heels so that they could strap spurs onto these with thongs. They protected their heads with pointed helmets provided with nose pieces or busbies made of thick felt or sheepskin. Some of them covered their upper body with chain mails, others with short garments (so called mente) made of tanned leathers and lined with sheepskin on the shoulders and they were wearing wolfskin or cougar skin on all this. Their clothing was following development. Their whole appearance emanated power and victory.

By the 16th and 17th century during, the period of Turkish wars throughout Europe they became famous heroes. This was the heroic age of hussars when Hungarians were defending Europe against the vast superiority during the 150 years of oppression. They got themselves a name in Europe during the Seven Years' War and Napoleon's military campaigns.

Hussars' uniform and weaponry came into general use in the 18th century, even the naming was taken over. The decorated distinctive braided, later sewn copies of hussar bonds which were originally made of metal and fended off sword cuts were worn by noble lords on social gatherings (e.g. by English, French, Russian and Polish lords).

In the battles of the Hungarian War of Independence in 1849 hussars gave evidence of their outstanding courage, the 350 years of Habsburg domination couldn't break the Magyars either. They fought valiantly in the cavalry attacks of World War I and they bravely faced more modern weapons, even tanks during World War II. However during this period sands of time were already running out for them and direct, death-defying warfare was defeated by "strategy and tactics".

They haven't been forgotten, though! God bless their memory! Nowadays, interestingly, as a military tradition helicopter regiments are the ones who by picking up the names of hussars and troops see them as idols and cultivate their names.

Their victories were allegedly followed by mouth-watering meals and feasts.

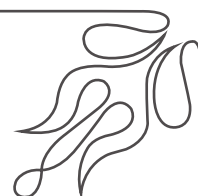
Let's follow them in this as well!

Enjoy your meal!





Étlap - Menu 1.



REGGELI AJÁNLAT (09-11 óráig)

HUF

BREAKFAST OFFER(09-11 h)

- Vaj mézzel és sárga barack lekvárral 7 VS
- Tojásos lecsó 3 VS
- Sajtós omlett 3 7 VS
- Ham and eggs (füstölt sonka tükörtojással) 3
- Bacon and eggs 3
(kolozsvári szalonna tükörtojással)
- Magyaros hidegtál 7
(szalámi, kolbász, sonka, sajt, primőrök)
- Friss kerti zöldségtál (paradicsom, paprika, uborka) VN

1640,-
2180,-
2180,-
2180,-
2180,-
4940,-
1960,-

- Butter with honey and apricot jam
- Lecsó with eggs (fried onion, tomato and pepper)
- Cheese omelette
- Ham and eggs (smoked ham and fried eggs)
- Bacon and eggs (bacon & fried eggs)
- Hungarian style cold cuts
(salami, chorizo, ham, cheese, early vegetables)
- Fresh garden vegetables (tomato, pepper, cucumber)

ELŐÉTELEK

APPETIZERS

- Hortobágyi húsos palacsinta 1 3 7
- Tatárbeefsteak (150 gr.) pirítóssal,
kerti zöldségekkel 1 3 4 6 7 10

2280,-
6900,-

- Hortobágy style crêpes stuffed with meat
- Steak tartar (150gr.) with toast
and garden vegetables

SALÁTÁK

SALAD

- Cézár saláta 1 3 4 7 10 VS
- Cézár saláta grillezett csirkemell csíkokkal
1 3 4 7 10
- Nemesvámosi tökmagolajos saláta VS
- Nemesvámosi tökmagolajos saláta
szentantalfai grillezett kecskesajttal VS 7 vagy
sült tofuuval VN 6
- Görög saláta VS 7
- Görög saláta supreme csirkével 7
vagy lazac steak-el VS 4 7

2380,-
3880,-
2380,-
3960,-
2380,-
4960,-
/6960,-

- Caesar salad
- Caesar salad with grilled chicken breast strips
- Nemesvámos pumpkin seed oil salad
with grilled goat cheese from Szentantalfa
or with fried tofu
- Greek salad
with supreme chicken
or with salmon steak

VEGETÁRIÁNUS VS & VEGÁN VN AJÁNLAT

VEGETARIAN AND VEGAN OFFER

- Parajos spagetti sült koktél paradicsommal 1 VN
- Bundázott gombafejek rizi-bizivel,
tartármártással 1 3 7 10 12 VS
- Camembert sajt diós-mandulás bundában sült
édesburgonyával és párolt jázmin rizzsel,
áfonya lekvárral 1 3 7 8 VS

3230,-
3840,-
3940,-

- Spinach spaghetti with fried cherry tomatoes
- Fried mushrooms coated in breadcrumbs with
rice mixed with green peas and tartar sauce
- Fried camembert cheese in walnut-almond bread
crumbs, sweet potatoes, rice and cranberry jam

LEVESEK

SOUPS

- Hamis gulyásleves csészében 9 VN
- Falusi húsleves gazdagon csészében
(kerti zöldségek, csigatészta, leveshús) 1 3 9
- Falusi húsleves gazdagon, két személyre, fazékban
1 3 9
- Jókai bableves csészében vagy bográcsban 7 9
- Marhagulyás csészében vagy bográcsban 9

1490,-
1790,-
3280,-
2270,-
/3160,-
2270,-
/3160,-

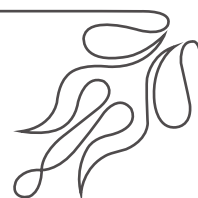
- "Fake" goulash soup served in a cup
- Village style rich broth served in a cup
(with garden vegetables, noodles and meat)
- Cottage broth soup served in a cup for two
- Jókai style bean soup in a cup or in a bowl
- Beef goulash in a cup or in a bowl

Áraink szervízdíjat **nem** tartalmaznak.

Our prices **do not** include service charge.



Étlap - Menu 2.



HALÉTELEK

HUF

FISH DISHES

Baltoni halászlé pontyszelettel csészében ☺ 4

2880,-

Balaton style fish soup with a slice of carp, served in a cup

+ belsőséggel

3970,-

+ with fish roe and milk

Baltoni halászlé pontyszelettel, bográcsban ☺ 4

3980,-

Balaton style fish soup with a slice of carp served in a stew-pot

+ belsőséggel

4980,-

+ with fish roe and milk

Grillezett lazac steak burgonyapüré ágyon, spenóttal 4

6960,-

Grilled salmon steak with mashed potato and spinach leaves

Huszáros-tejszínes lazaccsíkok pennével és rukkolával 4 12 (tej- és gluténmentes)

6960,-

Huszár - creamy salmon strips with penne and aragula (milk and gluten free)

Fogas filé pankó morzsában 1 3 4 7 8 10 12
petrezselymes burgonyával, snidlinges tartár mártással

5960,-

Fried fillet of pike perch coated in Japanese breadcrumbs served with parsley potatoes and tartar sauce with chives

Fogassüllő roston egészben petrezselymes, fokhagymás vajjal
(előrendelésre 120 perc.) 1 4 7

150,-/dkg

Grilled whole pike-perch with parsley and garlic butter
(pre-order 120 min.)

TÉSZTA ÉTELEK

PASTA DISHES

Falusi tojásos nokedli salátával 1 3 VS

2960,-

Homemade dumplings fried with egg and served with salad

Túrós csusza tepertővel 1 3 7

2960,-

Savoury cottage cheese noodles with bacon bits

Bolognai spagetti sajttal, bazsalikkal 1 7 9

3160,-

Spaghetti bolognese with cheese and basil

SZÁRNYAS ÉTELEK

POULTRY DISHES

Pankó morzsában sült csirkemell édesburgonyával, párolt zöldségekkel 1 3 8

4760,-

Fried chicken breast coated with Japanese style breadcrumbs and served with sweet potatoes and steamed vegetables

Kijevi csirkemell burgonyapürével 1 3 7

4920,-

Chicken „Kiev” with mashed potatoes

Supreme csirke erdei gombamártással, párolt jázmin rizzsel (AF)

4260,-

Chicken supreme with wild mushroom sauce and steamed jasmine rice

Grillezett libamáj szeletek kalács ágyon, lilahagyma lekvárral, sült almával és parázsburgonyával 1 3 7 12

10800,-

Grilled goose liver served on a scone with red onion jam, baked apple and roasted potatoes

SERTÉSHÚS ÉTELEK

PORK DISHES

Örvényesi aprópecsenye petrezselymes (AF) parázsburgonyával (bazsalikom, paradicsom, zöldborsó, gomba)

3780,-

Örvényes style roast stew with French fries (basil, tomato, green peas, mushroom)

Sertéskaraj bundában, hullámos hasáburgonyával 1 3

4280,-

Fried pork chops coated in breadcrumbs served with French fries

Fokhagymás tarja hagymás törtburgonyával és kolozsvári szalonnával 10

4280,-

Garlic chuck with mashed potatoes with onion and bacon from Kolozsvár

Juhásztekercs rizi-bizivel 1 3 7
(kapos-tejföllel és sonkával töltött bundázott karaj)

4980,-

Shepherd's wrap (fried pork chops in breadcrumbs, filled with ham, cheese) dill and sour cream and rizi-bizi 1 3 7

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Étlap - Menu 3.



BORJÚ- MARHAHÚSÉTELEK

HUF

VEAL AND BEEF DISHES

Borjú bécsi vajás-petrezselymes burgonyával **1 3**

6390,-

Wiener Schnitzel with French fries

Borjúpaprikás tojásos nokedlivel **1 3 7**

6390,-

„Borjúpaprikás” Veal paprikash with egg dumplings

Borjúszelet „Huszár” módra burgonyapürével (erdei gombamártással, sült libamájjal) **AF**

8720,-

„Huszár” style veal cutlet (wild mushroom sauce and roasted goose liver) with mashed potatoes

Marhapörkölt „Pincemester” módra házi galuskával **1 3 12**

4260,-

Cellar Master style beef stew with homemade dumplings

Hagymás rostélyos (200 gr.) steak burgonyával **1 10**

7290,-

Roasted sirloin steak (200gr.) and onion with roasted potatoes

Bélszín steak (200gr.) **AF**
fűszervajjal, édesburgonya hasákkal és grill zöldségekkel

9940,-

Sirloin steak (200gr.) with spiced butter, sweet potatoes and grilled vegetables

Rib-eye steak (300gr.) rozmaringos parászburgonyával és coleslaw salátával **3 7 10 12**

9660,-

Rib-eye steak (300gr.) with roasted rosemary potatoes and coleslaw salad

FATÁNYÉROSOK

WOODEN PLATTERS

Sörben sült csülök
BBQ szósszal, baconos káposztával, lecsós
steakburgonyával **1**

5960,-

Shank of pork roasted with beer sauce in a BBQ sauce with bacon cabbage and roasted steak potato with pepper and tomato ragout

Konfitált libacomb káposztás rétesrel,
parászburgonyával **1 12**

5960,-

Goose leg confit with cabbage strudel, roasted potatoes and pickled plums

„Sous vide” kacsamell rozéra sütve
édesburgonyával és lilahagyma lekvárral **12**

6830,-

„Sous vide” duck breast served rosé with sweet potatoes and red onion jam

Fatányéros flambírozva **3 7 10 12**
(„sous vide” sertésszűz, supreme csirkemell,
pácolt bélszíncsikok, debreceni kolbász,
kakastaréj, steak burgonya és coleslaw)

6840,-

Mixed grill plate („Sous vide” pork fillet, supreme chicken breast, sirloin beef cutlets, Debrecen sausage, roasted bacon, steak potato and grilled vegetables)

Huszár-tál **két személyre** **1 3 7 10 12**
(fokhagymás tarja, supreme csirkemell,
konfitált libacomb, juhásztekercs,
lyoni hagyma, sült debreceni, káposztás rétes,
hasázburgonyával és párolt jázmin rizzsel)

14200,-

„Huszár” **plate for two** (pork with garlic ribs, supreme chicken breast, goose leg confit, Shepherd’s wrap, Lyonnaise onions, roasted Debrecen sausage, cabbage strudel, French fries and rice)

GYEREKEKNEK

FOR KID'S

Hasázburgonya ketchuppal **VN**

1590,-

French fries and ketchup

Popeye csirkemell parászburgonyával,
spenóttal **AF**

2160,-

Popeye chicken breast with roasted potatoes and spinach

Bolognai spagetti reszelt sajttal **1 7 9**

2160,-

Spaghetti Bolognese with grated cheese

Diego kedvence
(rántott csirkemell, hasázburgonya, ketchup)
1 3

2160,-

Diego’s favourite (Fried chicken breast coated with breadcrumbs with French fries and ketchup)

Mickey Egér tartár mártással **1 3 7 10 12 VS**
(rántott sajt, hasázburgonya)

2160,-

Mickey Egér with tartar sauce (Fried Trappista cheese coated with breadcrumbs with French fries)

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Étlap - Menu 4.



KÖRETEK

HUF

GARNISHES

Házi galuska 1 3 VS	1090,-	Homemade noodles
Párolt rizs VN	1090,-	Steamed rice
Rizi-bizi VN	1090,-	Rice mixed with green peas
Petrezselymes burgonya VN	1090,-	Parsley potatoes
Hasábburgonya VN	1390,-	French fries
Burgonyapüré VN	1090,-	Mashed potatoes
Hagymás törtburgonya VN	1390,-	Mashed potatoes with onions
Sült édesburgonya hasáb VN	1690,-	Roasted sweet potatoes
Parászburgonya VN	1470,-	Roasted potatoes
Fűszeres steak burgonya VN	1390,-	Spicy roasted potatoes
Párolt zöldségek VN	1290,-	Steamed vegetables
Grill zöldségek VN	1670,-	Grilled vegetables
Rukkolás salátamix VN	1690,-	Aragula salad mix

SAVANYÚSÁGOK **VN**

SALADS

Ecetes almapirika 10	1090,-	Pickled apple pepper
Házi káposzta saláta	1090,-	Pickled cabbage
Csemege uborka 10	1090,-	Garlic-cucumber salad
Fokhagymás uborka saláta	1090,-	Fokhagymás uborka saláta
Paradicsom saláta hagymával	1090,-	Tomato and onion salad
Ecetes vegyes savanyúság (uborka, paradicsom, káposzta)	1090,-	Mixed pickled salad (cabbage, cucumber, tomato)
Fejes saláta	1090,-	Iceberg lettuce

DESSZERTEK

DESSERTS

Sárgabarack lekváros vagy kakaós palacsinta 1 3 7 VS	1390,-	Crepes with apricot jam or crepes with cocoa powder
Túrós palacsinta vanília öntettel 1 3 7 VS	1960,-	Crepes with cottage cheese and vanilla custard
Gundel palacsinta csokoládé öntettel 1 3 7 8 VS	1960,-	Gundel crepes with chocolate sauce
Somló galuska 1 3 7 8 VS	1960,-	Trifle-style sponge cake „Somlo Style”
Chia puding idény gyümölcscsel VN	1860,-	Chia pudding with seasonal fruit
Gesztenyepüré 5 7 8 VS	1860,-	Chestnut puree with whipped cream
Fagylaltkehely gyümölcscsel, tejszínhabbal 7 8 VS	3160,-	Ice cream served with fruit and whipped cream in a cup

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Étlap - Menu 5.



Allergiát vagy intoleranciát okozó anyagok és termékek:

List of ingredients and products being presumably allergenic of causing intolerance

Glutént tartalmazó gabonafélék (azaz búza, rozs, árpa, zab, tönkölybúza, kamut, illetve hibridizált fajtái) és a belőlük készült termékek.

1

Cereals with gluten content (wheat, rye, barley, oat, spelt, kamut, and their hybrids) and the products made with these.

Rákfélék és a belőlük készült termékek.

2

Crustaceans and the products made with crustaceans.

Tojás és a belőle készült termékek.

3

Eggs and the products made with eggs.

Hal és a belőle készült termékek.

4

Fish and the products made with fish.

Földimogyoró és a belőle készült termékek.

5

Peanuts and the products made with peanuts.

Szójabab és a belőle készült termékek.

6

Soy beans and the products made with soy beans.

Tej és az abból készült termékek (beleértve a laktózt)

7

Milk and the products made with milk (including lactose).

Diófélék, azaz mandula, mogyoró, dió, kesudió, pekándió, brazil dió, pisztácia, makadámia és az ezekből készült termékek.

8

Nuts, like almond, hazelnut, walnut, cashew, pecan, Brazilian nuts, pistachio, macadamia and the products made with these.

Zeller és a belőle készült termékek.

9

Celery and the products made with celery.

Mustár és a belőle készült termékek.

10

Mustard and the products made with mustard.

Szezám-mag és a belőle készült termékek.

11

Sesame seeds and the products made with sesame seeds.

Kén-dioxid és az SO₂-ben kifejezett szulfidok 10 mg/kg, illetve 10 mg/liter összkoncentrációt meghaladó mennyiségben.

12

Sulphur-dioxide and sulphites in terms of SO₂ 10 mg/kg, and in a quantity exceeding a total concentration of 10 mg/l.

Csillagfürt (lupin) és a belőle készült termékek.

13

White lupin (*Lupinus albus*) beans and the products made with white lupin beans.

Puhatestűek és a belőlük készült termékek.

14

Molluscs and the products made with molluscs.

Allergén mentes

AF

Allergen free

Jó étvágyat kívánunk!

Enjoy your meal!

Kedves Vendégeink! Glutén- és laktózmentes ételeket kívánság-
ra elkészítünk, de nem laktóz- és gluténmentes környezetben. A
konyhán mogyoró és dió félékkel dolgoznak, így ha az ételekbe
kerül, akkor a felelősséget sajnos nem tudjuk vállalni. Fél adag
ételeinket 70 %-os áron számoljuk. Ketchup, tartármártás, mus-
tár, tejföl 200 Ft / adag. Hal ételeink esetében a súlymérés nyers
állapotban történik. Elvitel esetén 200 Ft/étel csomagolási díjat
számolunk.

Áraink forintban értendők és tartalmazzák az áfát. Kérjük, kér-
déseikkel vagy panaszaiikkal forduljanak az üzletvezetőhöz, ez-
zel segítve munkánkat!

Dear Guest! Upon request we prepare gluten and lactose free meals,
however kindly note, this will happen in an environment not free of
these. Our kitchen works with hazelnuts and walnuts on an everyday
basis, therefore it is unfortunately possible that your meal might get in
contact with these allergens. Please kindly note, we do not take respon-
sibility for such events. For half portions we charge 70% of the price
indicated in the menu. Ketchup, mayonnaise, tartar sauce, mustard, sour
cream cost 200.- HUF/portion. The measuring of fish and meat for our
meals is done before the cooking process starts. In the event you would
like to take away your dish, we will charge 200.- HUF/dish for packaging
cost. Our prices are indicated in the currency of Hungarian Forint and
include VAT. We accept all major credit cards. We kindly ask you to turn
to the business manager in the event you have any questions regarding
the above or would like to make a complaint. Our staff is working hard
to provide you a high quality experience in our restaurant, please kindly
let us know if we can improve our service in any possible way.



Huszar Zoltánné
vendéglős-fogadós mester
Hospitality organizer innkeeper

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Kamondi Péter
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