



Huszárok 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 nosepieces 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 cougarskin on all this. Their clothing was following development. Their whole appearance emanated power and victory.

By the 16th and 17th century, 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 The decorated distinctive braided, later sewn copies of hussar bonds which were originally made of metal and fended off sword cuts were worn by noble lords on social gatherings (e.g. by English, French, Russian and Polish lords).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 (09-11 h)

- | | | | |
|----|------------------------------------------------------------------|--------|----------------------------------------------------------------------------|
| 1. | Vaj mézzel és sárga barack lekvárral 7 VS | 1490,- | Butter with honey and apricot jam |
| 2. | Tojásos lecsó 3 VS | 1980,- | Lecsó with eggs (fried onion, tomato and pepper) |
| 3. | Sajtos omlett 3 7 VS | 1980,- | Cheese omelette |
| 4. | Ham and eggs (füstölt sonka tükörtojással) 3 | 1980,- | Ham and eggs (smoked ham and fried eggs) |
| 5. | Bacon and eggs 3
(kolozsvári szalonna tükörtojással) | 1980,- | Bacon and eggs (bacon & fried eggs) |
| 6. | Magyaros hidegtál 7
(szalámi, kolbász, sonka, sajt, primőrök) | 4640,- | Hungarian style cold cuts (salami, sausage, ham, cheese, early vegetables) |
| 7. | Friss kerti zöldségtál (paradicsom, paprika, uborka) VN | 1960,- | Fresh garden vegetables (tomato, pepper, cucumber) |

HIDEG-MELEG ELŐÉTELEK

COLD & WARM APPETIZERS

- | | | | |
|----|------------------------------------------------|--------|------------------------------------------|
| 8. | Tatárbeefsteak (150 gr.) pirítóssal 1 3 4 7 10 | 6600,- | Steak tartara (150gr.) with toast |
| 9. | Hortobágyi húsos palacsinta 1 3 7 | 1980,- | Hortobágy style crepes stuffed with meat |

SALÁTÁK

SALAD

- | | | | |
|-----|------------------------------------------------------------|--------|------------------------------------------|
| 10. | Superfood saláta idényjelleggel VN | 2360,- | Superfood salad of the season |
| 11. | tofuval 6 VN | 2960,- | with Tofu |
| 12. | szentantalfai grillezett kecskesajttal 7 VS | 3960,- | with grilled goat cheese |
| 13. | lazac steak-kel 4 | 6360,- | with salmon steak |
| 14. | fehérboros garnélarákkal 2 12 | 4990,- | with shrimps in white wine |
| 15. | supreme csirkemellel | 4960,- | with chicken supreme |
| 16. | Cézár saláta 1 3 4 7 10 VS | 2160,- | Caesar salad |
| 17. | Cézár saláta grillezett csirkemell csíkokkal
1 3 4 7 10 | 3370,- | Caesar salad with grilled chicken breast |

VEGETÁRIÁNUS VS & VEGÁN VN AJÁNLAT

VEGETARIAN AND VEGAN OFFER

- | | | | |
|-----|------------------------------------------------------------------------------------------------------------------|--------|---------------------------------------------------------------------------------------|
| 18. | Camembert sajt diós-mandulás bundában sült édesburgonyával és párolt jázmin rizzsel, áfonya lekvárral 1 3 7 8 VS | 3590,- | Fried camembert cheese in walnut-almond crust, sweet potatoes, rice and cranberry jam |
| 19. | Bundázott gombafejek rizi-bizivel, tartármártással 1 3 7 10 12 VS | 3460,- | Fried mushrooms coated in breadcrumbs with rice mixed with peas and tartar sauce |
| 20. | Parajos spagetti sült koktél paradicsommal 1 VN | 2990,- | Spinach spaghetti with fried cherry tomatoes |

LEVESEK

SOUPS

- | | | | |
|-----|-----------------------------------------------------------------------------------|-------------------|------------------------------------------------------------------------------------|
| 21. | Aktuális idény krémleves csészében VN | 1740,- | Creamy soup of the season in a cup |
| 22. | Hamis gulyásleves csészében 9 VN | 1360,- | Fake goulash soup served in a cup |
| 23. | Falusi húsleves gazdagon csészében (kerti zöldségek, csigatészta, leveshús) 1 3 9 | 1640,- | Village style rich broth served in a cup (garden vegetables, noodles and meat) |
| 24. | Falusi húsleves gazdagon, két személyre fazékban 1 3 9 | 2980,- | Cottage broth soup service din a cup for two |
| 25. | Tárkonyos borjú raguleves medvehagymás túrógombóccal csészében 3 7 9 10 | 2580,- | Veal stew with tarragon served with shallots and cottage cheese dumplings in a cup |
| 26. | Jókai bableves csészében vagy bográcsban 7 9 | 2070,-
/2960,- | Jókai style bean soup in a cup/or in a bowl |
| 27. | Marhagulyás csészében vagy bográcsban 9 | 2070,-
/2960,- | Beef goulash in a cup/ or in a bowl |



Étlap - Menu 2.



HALÉTELEK

HUF

FISH DISHES

- | | | | |
|-----|---------------------------------------------------------------------------------------------------|------------|---------------------------------------------------------------------------------------------------------------------|
| 28. | Balatoni halászlé pontyszelettel csészében 🍴 4 | 2620,- | Balaton style fish soup with a slice of carp, served in a cup |
| 29. | + belsősggel | 3670,- | + with fish bladders |
| 30. | Balatoni halászlé pontyszelettel, bográcsban 🍴 4 | 3820,- | Balaton style fish soup with a slice of carp served in a stew-pot |
| 31. | + belsősggel | 4820,- | + with fish bladders |
| 32. | Grillezett lazac steak burgonyapüré ágyon, spenóttal 4 | 6960,- | Grilled salmon steak with mashed potato and spinach leaves |
| 33. | Fogas filé pankó morzsában petrezselymes burgonyával, snidlinges tartár mártással 1 3 4 7 8 10 12 | 5960,- | Fried fillet of pike perch coated in Japanese breadcrumbs served with parsley potatoes and tartar sauce with chives |
| 34. | Fogassüllő roston egészben petrezselymes, fokhagymás vajjal 🍴 (60 min) 1 4 7 | 150,- /dkg | Grilled whole pike-perch with parsley and garlic butter |

TÉSZTA ÉTELEK

PASTA DISHES

- | | | | |
|-----|-------------------------------------------------|--------|---------------------------------------------------------|
| 35. | Falusi tojásos nokedli salátával 1 3 VS | 2460,- | Homemade dumplings fried with egg and served with salad |
| 36. | Túrós csusza tepertővel 1 3 7 | 2960,- | Savoury cottage cheese noodles with bacon bits |
| 37. | Bolognai spagetti sajttal, bazsalikkommal 1 7 9 | 2960,- | Spaghetti bolognese with cheese and basil |

SZÁRNYAS ÉTELEK

POULTRY DISHES

- | | | | |
|-----|--------------------------------------------------------------------------------------------------------|--------|-------------------------------------------------------------------------------------------------------------------|
| 38. | Pankó morzsában sült csirkemell édesburgonyával, párolt zöldségekkel 1 3 8 | 4360,- | Fried chicken breast coated with Japanese style breadcrumbs and served with sweet potatoes and steamed vegetables |
| 39. | Kijevi csirkemell burgonyapürével 1 3 7 | 4520,- | Chicken „Kiev” with mashed potatoes |
| 40. | Supreme csirkemell erdei gombamártással, párolt jázmin rizzsel | 3960,- | Chickem supreme with wild mushroom sauce and steamed jasmine rice |
| 41. | Grillezett libamáj szeletek kalács ágyon, lilahagyma lekvárral, sült almával és parázbургonyával 1 3 7 | 8960,- | Grilled goose liver served on a scone with red onion jam, baked apple and charred potatoes |

SERTÉSHÚSÉTELEK

PORK DISHES

- | | | | |
|-----|-----------------------------------------------------------------------------------------|--------|--------------------------------------------------------------------------------------------------------------|
| 42. | Örvényesi aprópecsenye hasábburgonyával (bazsalikom, paradicsom, zöldborsó, gomba) | 3430,- | Örvényes style roast stew with French fries (basil, tomato, green pea, mushroom) |
| 43. | Sertéskaraj bundában, hasábburgonyával 1 3 | 3990,- | Fried pork chops coated in breadcrumbs served with French fries |
| 44. | Fokhagymás tarja hagymás törtburgonyával és kolozsvári szalonnával | 3990,- | Garlic ribs with mashed potatoes with onion and bacon from Kolozsvár |
| 45. | Juhásztekercs (kapros-tejföllel és sonkával töltött bundázott karaj) rizi-bizivel 1 3 7 | 4680,- | Shepherd's wrap (fried pork chops in breadcrumbs, filled with ham, cheese dill and sour cream) and rizi-bizi |



Étlap - Menu 3.



BORJÚ- MARHAHÚSÉTELEK

HUF

VEAL AND BEEF DISHES

- | | | | |
|-----|---------------------------------------------------------------------------------------------|--------|-----------------------------------------------------------------------------------------------|
| 46. | Borjú bécsi hasáburgonyával 1 3 | 5990,- | Wiener Schnitzel with French fries |
| 47. | Borjúszelet „Huszár” módra burgonyapürével (erdei gombamártással, sült libamájjal) | 7920,- | „Huszár” style veal cutlet (wild mushroom sauce and roasted goose liver) with mashed potatoes |
| 48. | Marhapörkölt „Pincemester” módra házi galuskával 1 3 12 | 3960,- | Cellar Master style beef stew with homemade dumplings |
| 49. | Hagymás rostélyos (200 gr.) steak burgonyával 1 10 | 6890,- | Roasted sirloin steak (200gr.) and onion with roasted potatoes |
| 50. | Bélszín steak (200gr.) fűszervajjal, édesburgonya hasákkal és grill zöldségekkel | 8940,- | Sirloin steak (200gr.) with spiced butter, sweet potatoes and grilled vegetables |
| 51. | Rib-eye steak (250gr.) rozmaringos 5 7 10 12 parászburgonyával és coleslaw salátával | 7860,- | Rib-eye steak (250gr.) with roasted rosemary potatoes and coleslaw salad |

FATÁNYÉROSOK

WOODEN PLATTERS

- | | | | |
|-----|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| 52. | 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 |
| 53. | Konfitált libacomb káposztás rétesel, parászburgonyával és ecetes szilvával 1 | 5960,- | Goose leg confit with cabbage strudel, charred potatoes and pickled plums |
| 54. | „Sous vide” kacsamell rozéra sütve édesburgonyával és lilahagyma lekvárral 12 | 6830,- | „Sous vide” duck breast served rosé with sweet potatoes and red onion jam |
| 55. | Fatányéros flambírozva („sous vide” sertésszűz, supreme csirkemell, pácolt bélszíncsikok, debreceni kolbász, kakastaréj, steak burgonya és grill zöldség) 10 | 6130,- | Mixed grill plate („Sous vide” pork fillet, supreme chicken breast, sirloin beef cutlets, Debrecen sausage, roasted bacon, steak potato and grilled vegetables |
| 56. | Huszár-tál két személyre (fokhagymás tarja, supreme csirkemell, konfitált libacomb, juhásztekercs, lyoni hagyma, sült debreceni, káposztás rétes, hasáburgonyával és párolt jázmin rizzsel) 1 3 7 10 | 12900,- | „Huszár” plate for two (garlic ribs, supreme chicken breast, goose leg confit, Shepherd's wrap, Lyonnaise onions, roasted Debrecen sausage, cabbage strudel, French fries and rice) |

GYEREKMENÜ

KID'S MENÜ

- | | | | |
|-----|-----------------------------------------------------------------------|--------|----------------------------------------------------------------------------------------------|
| 57. | Sajtos tejfölös tészta 1 7 VS | 1560,- | Cheesy pasta with sour cream |
| 58. | Hasáburgonya ketchuppal VN | 1190,- | French fries and ketchup |
| 59. | Popeye csirkemell parászburgonyával | 1960,- | Popeye chicken breast with charred potatoes |
| 60. | Bolognai spagetti reszelt sajttal 1 7 9 | 1960,- | Spaghetti Bolognese with grated cheese |
| 61. | Diego kedvence (rántott csirkemell, hasáburgonya, ketchup) 1 3 | 1960,- | Diego's favourite (Fried chicken breast coated in breadcrumbs with French fries and ketchup) |
| 62. | Mickey Mouse (rántott sajt, hasáburgonya) 1 3 7 VS | 1960,- | Mickey Mouse (Fried Trappista cheese coated in breadcrumbs with French fries) |



Étlap - Menu 4.



KÖRETEK

HUF

GARNISH

63.	Házi galuska 1 3 VS	990,-	Homemade noodles
64.	Párolt rizs VN	990,-	Steamed rice
65.	Rizi-bizi VN	990,-	Rice mixed with peas
66.	Petrezselymes burgonya 7 VN	990,-	Parsley potatoes
67.	Hasábburgonya VN	990,-	French fries
68.	Burgonyapüré VN	990,-	Mashed potatoes
69.	Sült édesburgonya hasáb VN	1590,-	Roasted sweet potatoes
70.	Parázsburgonya VN	1370,-	Charred potatoes
71.	Fűszeres steak burgonya VN	1190,-	Spicy roasted potatoes
72.	Párolt zöldségek VN	990,-	Steamed vegetables
73.	Grill zöldségek VN	1370,-	Grilled vegetables
74.	Friss kevert saláta VN	1590,-	Fresh mixed salad

SAVANYÚSÁGOK **VN**

SALADS

75.	Ecetes alma paprika 10	990,-	Pickled apple pepper
76.	Házi káposzta saláta	990,-	Pickled cabbage
77.	Csemege uborka 10	990,-	Pickled cucumbers
78.	Fokhagymás uborka saláta	990,-	Garlic-cucumber salad
79.	Paradicsom saláta hagymával	990,-	Tomato and onion salad
80.	Ecetes vegyes savanyúság (uborka, paradicsom, káposzta)	990,-	Mixed pickled salad (cabbage, cucumber, tomato)

DESSZERTEK

DESSERTS

81.	Sárgabarack lekváros vagy kakaós palacsinta 1 3 7 VS	1190,-	Crepes with apricot jam or crepes with cocoa powder
82.	Túrós palacsinta vanília öntettel 1 3 7 VS	1860,-	Crepes with cottage cheese and vanilla custard
83.	Gundel palacsinta 1 3 7 8 VS csokoládé öntettel	1860,-	Gundel crepes with chocolate sauce
84.	Somlói galuska 1 3 7 8 VS	1860,-	Trifle-style sponge cake „Somlo Style”
85.	Mákos guba vanília sodóval 1 6 11 VS vagy mézzel 1 6 11 VN	1860,-	Hungarian poppy seed bread with vanilla pudding or honey
86.	Gesztenyepüré 5 7 8 VN	1660,-	Chestnut puree with whipped cream
87.	Fagyaltkehely gyümölcscsel, tejszínhabbal 7 8 VS	2860,-	Ice cream served with fruit and whipped cream in a cup



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.

Szezámag és a belőle készült termékek.

11 Sesame seeds and the products made with sesame seeds.

Kén-dioxid és az SO₂-ben kifejezett szulfitek 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.

Jó étvágyat kívánunk!

Enjoy your meal!

Kedves Vendégeink! Glutén- és laktózmentes ételeket kívánságára 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, mustár, 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, kérdéseikkel vagy panaszaiikkal forduljanak az üzletvezetőhöz, ezzel 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 gluten and lactose. 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 responsibility 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

Huszar Vendéglő
8242 Örvényes, Malom utca 4.
Pelissa Gaszt Kft.
+36 87/449-072
www.huszar.info
huszar@huszar.info

Kamondi Péter
Konyhafőnök
Chef de cuisine