

M E N U

Our cold appetizers:

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| 1, Tatar beefsteak with fresh vegetables | 6500 HUF |
| 2, Gourmet salad
(pullet breast slices, green salad, carrot, ham, egg, tomato, smoked cheese, corn, olive oil, wine vinegar) | 3800 HUF |

Our soups:

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| 3, Village chicken soup with curly pasta | 1900 HUF |
| 4, Pork loin in soup pot | 1900 HUF |
| 5, Veal soup with tarragon | 2000 HUF |
| 6, Bakony outlaw soup | 2000 HUF |
| 7, Marble cheese leek soup in sesame loaf | 2000 HUF |
| 8, Cherry cream soup with vanilla ice cream | 1900 HUF |

Our hot appetizers:

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| 9, Breaded marrow with french fries | 3600 HUF |
| 10, Grilled feta wrapped in bacon
with grilled tomatoes and baked potatoes | 3600 HUF |

Our oven-baked meals:

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| 11, Oven-baked pork knuckle „Pékné” style | 4900 HUF |
| 12, Bakony pork knuckle baked on a bed of cottage cheese chutney | 4900 HUF |
| 13, Vintage oven-baked pork knuckle with Kofa-style potatoes fried in a pot | 4900 HUF |
| 14, Bowl of knuckles for two (Vintage knuckle, „Pékné” knuckle, with lyon onions) | 11000 HUF |

Our meals fried on a plate:

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| 15, Feast on wooden bowl (pepper-mustard rib, grilled chicken breast, grilled loin with fried marrow, fried white bacon, steak potatoes and mixed pickles) | 6100 HUF |
| 16, Garlic ribs fried under sour creamed cheese with peasant garnish | 4900 HUF |
| 17, Marinated pork tenderloins with papper sauce, breaded onions and disc potatoes | 4900 HUF |
| 18, Grilled pullet breast stuffed with bacon and camembert, served with princess potatoes and peaches stuffed with blueberries | 4900 HUF |
| 19, Chicken legs wrapped in bacon with smoked cheese sauce and grilled potatoes | 4900 HUF |

Our Hungarian meals:

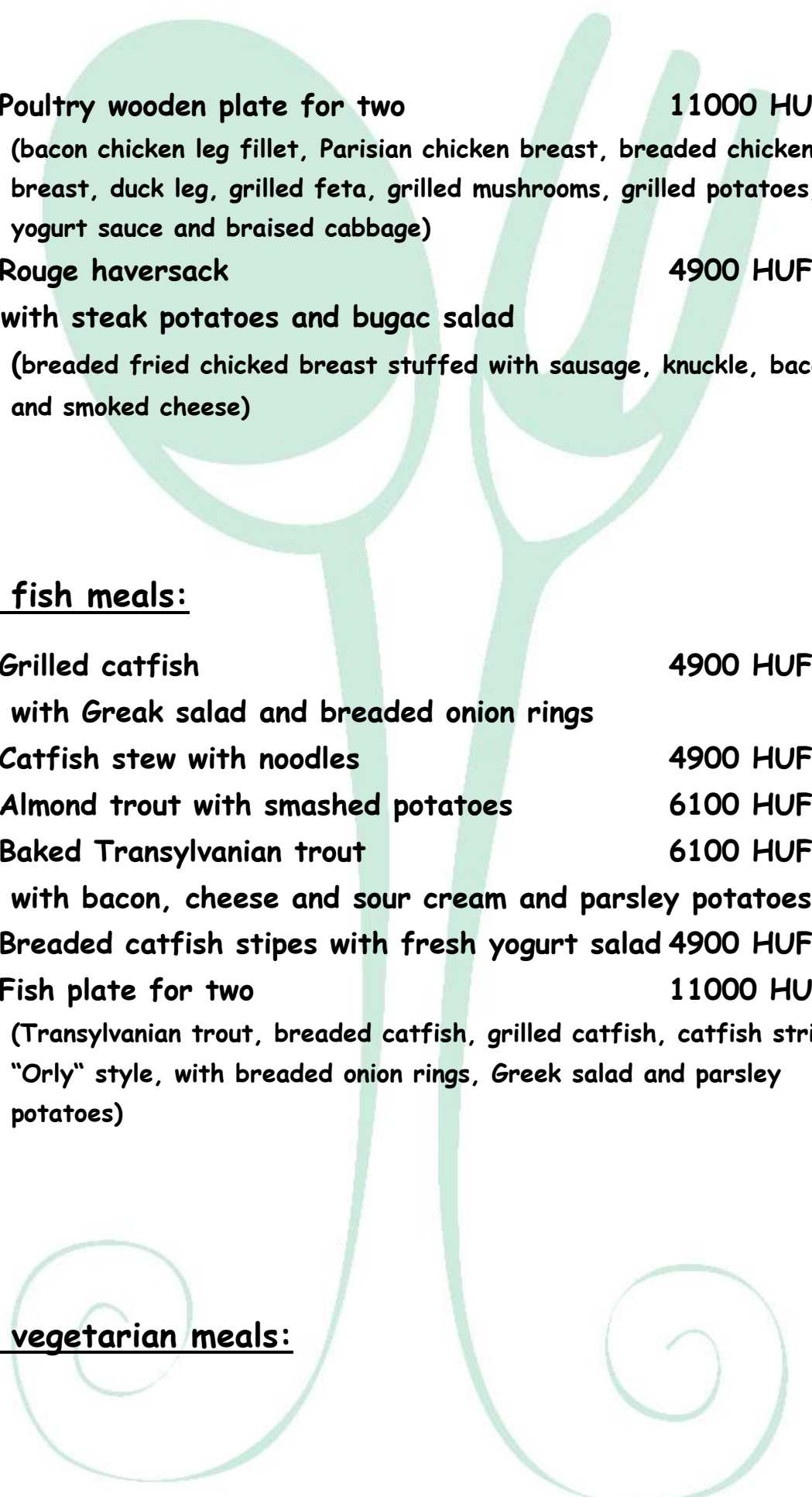
20, Cauldron goulash with homemade pie	2500 HUF
21, Bean goulash	2500 HUF
22, Beef stew with boiled potatoes or noodles	4900 HUF

Hungaricums:

23, Stuffed pork ribs „Görgey” style with cheesy mixed salad and steak potatoes (breaded pork ribs stuffed with bacon, leek and smoked cheese)	4900 HUF
24, Mangalica virgin medals wrapped in bacon with peasant ratatouille and disc potatoes	6100 HUF
25, Rolled pullet „Széchenyi” style with princess potatoes (pullet breast stuffed with goose liver and bacon, sprinkled with creamy mushroom sauce)	7200 HUF
26, Sirloin „Batthyány” style with grilled vegetables (grilled sirloin with grilled goose liver and fried crispy onion rings)	11000 HUF

Our Chef's offers:

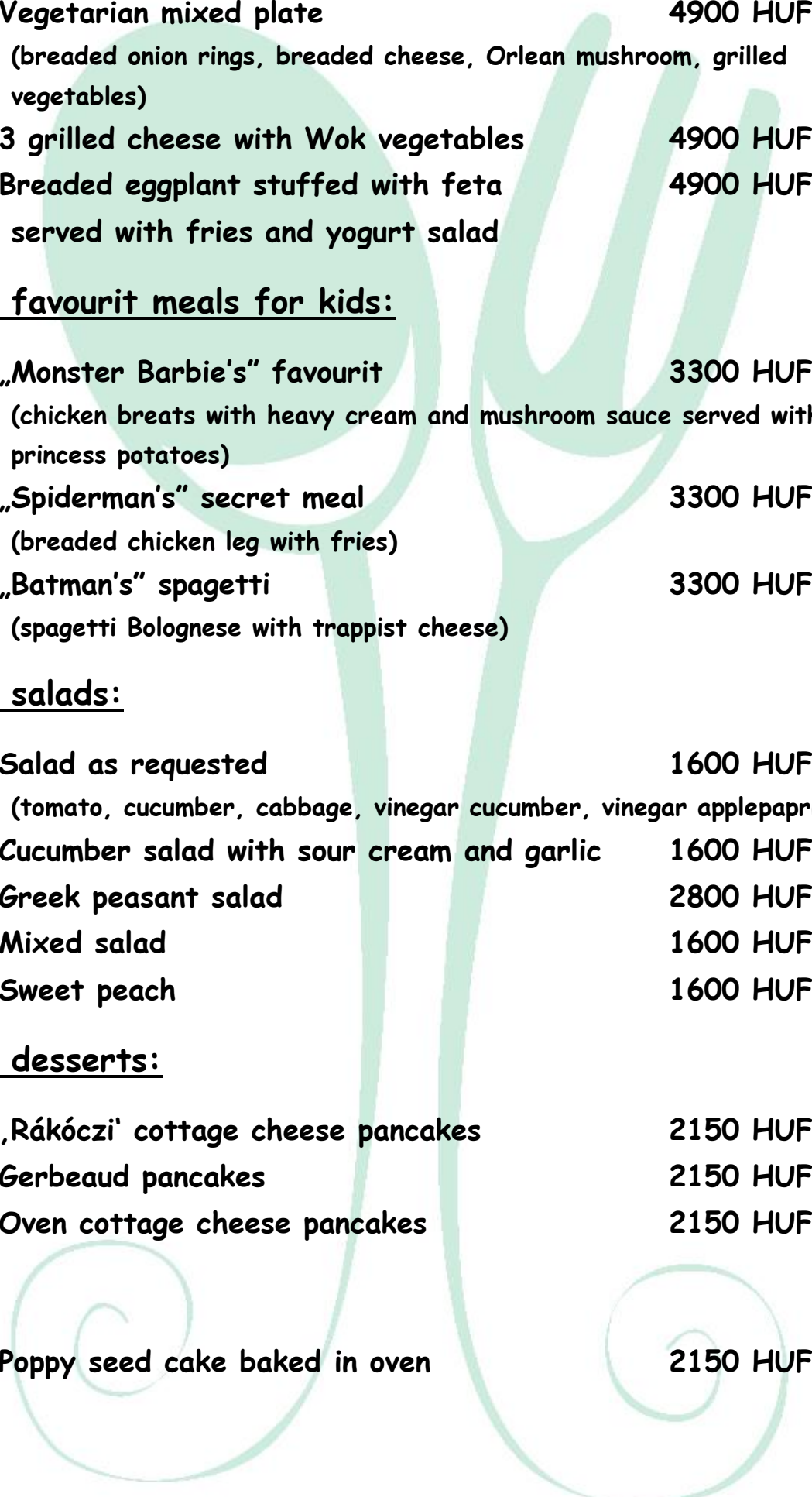
- 27, Kert bowl for two 11000 HUF
(breaded mushrooms, breaded cheese, Transylvanian catfish fillet, grilled pork, Cordon Bleu, chicken breast in egg coating, chicken breast wrapped in bacon, french fries, rise and steamed vegetables)
- 28, Grill plate 7100 HUF
(grilled goose liver, grilled pork chop, grilled chicken breast, grilled sausage, fried bacon, grilled potatoes, ham & cheese in mixed salad)
- 29, Pork chop filled with marrow 4900 HUF
with spicy potato quarters
- 30, SIZZLING poultry on a date 7100 HUF
with croquettes and chives sause
(crumbly duck leg, pullet breast wrapped in bacon, grilled goose liver)
- 31, Outlaw wooden plate 6600 HUF
with „bugac“ salad and steak potatoes
(grilled pork tenderloin with marrow and chicken liver ragout served with fried white bacon, and breaded chicken breast filled with sausage, knuckle, bacon and smoked cheese)
- 32, Venetian pullet breast 4900 HUF
with fresh yoghurt salad
(Grilled pullet breast with tomato hoops and camembert)
- 33, Chicken breast steak grilled with peaches, 4900 HUF
blueberries and camembert, served with mashed potatoes
- 34, Pullet breast strips in cheese and almond robe 4900 HUF
with fresh yogurt salad
- 35, Crumbly duck leg with fried fruits, 6100 HUF
mashed potatoes and braised cabbage
- 36, Oven baked duck leg 6100 HUF
with thyme vegetables and croquettes
- 37, Garlic pork steak, 4900 HUF
with mustard onions and steak potatoes

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- 38, Poultry wooden plate for two** **11000 HUF**
(bacon chicken leg fillet, Parisian chicken breast, breaded chicken breast, duck leg, grilled feta, grilled mushrooms, grilled potatoes, dill yogurt sauce and braised cabbage)
- 39, Rouge haversack** **4900 HUF**
with steak potatoes and bugac salad
(breaded fried chicken breast stuffed with sausage, knuckle, bacon and smoked cheese)

Our fish meals:

- 40, Grilled catfish** **4900 HUF**
with Greek salad and breaded onion rings
- 41, Catfish stew with noodles** **4900 HUF**
- 42, Almond trout with smashed potatoes** **6100 HUF**
- 43, Baked Transylvanian trout** **6100 HUF**
with bacon, cheese and sour cream and parsley potatoes
- 44, Breaded catfish stripes with fresh yogurt salad** **4900 HUF**
- 45, Fish plate for two** **11000 HUF**
(Transylvanian trout, breaded catfish, grilled catfish, catfish stripes "Only" style, with breaded onion rings, Greek salad and parsley potatoes)

Our vegetarian meals:

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- 46, Vegetarian mixed plate 4900 HUF
(breaded onion rings, breaded cheese, Orlean mushroom, grilled vegetables)
- 47, 3 grilled cheese with Wok vegetables 4900 HUF
- 48, Breaded eggplant stuffed with feta 4900 HUF
served with fries and yogurt salad

Our favourit meals for kids:

- 49, „Monster Barbie's” favourit 3300 HUF
(chicken breats with heavy cream and mushroom sauce served with princess potatoes)
- 50, „Spiderman's” secret meal 3300 HUF
(breaded chicken leg with fries)
- 51, „Batman's” spagetti 3300 HUF
(spagetti Bolognese with trappist cheese)

Our salads:

- 52, Salad as requested 1600 HUF
(tomato, cucumber, cabbage, vinegar cucumber, vinegar applepaprika)
- 53, Cucumber salad with sour cream and garlic 1600 HUF
- 54, Greek peasant salad 2800 HUF
- 55, Mixed salad 1600 HUF
- 56, Sweet peach 1600 HUF

Our desserts:

- 57, ‚Rákóczi’ cottage cheese pancakes 2150 HUF
- 58, Gerbeaud pancakes 2150 HUF
- 59, Oven cottage cheese pancakes 2150 HUF
- 60, Poppy seed cake baked in oven 2150 HUF

with fruits and vanilla sauce

- 61, 'Lütyü' with poppy seeds and cherries 2150 HUF
(casserole soaked in milk with cherries, poppy seeds, vanilla cream and vanilla ice cream)
- 62, 'Kert' chalice 2150 HUF
(Somló dumplings, rum cherries, chestnut puree, vanilla ice cream)
- 63, 'Fire and Ice' chalice 2150 HUF
(caramelized banana, vanilla ice cream, whipped cream)

We wish Everyone a good appetite: Tibor Hajagos master chef
János Dakó 06-20/261-1858
Péter Koronics
Bernadett Bencsik
Richárd Patkós
Tamás Utasi
Zsófia Luca Bogáromi
Richárd Török

Kecskemét, 01, okt, 2023. Manager: János Dakó

Tel: 06/76-494-744

Operated by: HAJAGOS-KODA KFT.

6000 Kecskemét, Kullai köz 2

www.kertetterem.hu

*In case of 'take away' we are charging 150 HUF packaging fee
for each meal!*