

M E N U

Our cold appetizers:

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| 1, Tatar beefsteak with fresh vegetables | 6000 HUF |
| 2, Gourmet salad
(pullet breast slices, green salad, carrot, ham, egg, tomato, smoked cheese, corn, olive oil, wine vinegar) | 3500 HUF |

Our soups:

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| 3, Village chicken soup with curly pasta | 1700 HUF |
| 4, Pork loin in soup pot | 1700 HUF |
| 5, Veal soup with tarragon | 1800 HUF |
| 6, Bakony outlaw soup | 1800 HUF |
| 7, Marble cheese leek soup in sesame loaf | 1800 HUF |
| 8, Cherry cream soup with vanilla ice cream | 1700 HUF |

Our hot appetizers:

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| 9, Breaded marrow with french fries | 3300 HUF |
| 10, Grilled feta wrapped in bacon
with grilled tomatoes and baked potatoes | 3300 HUF |

Our oven-baked meals:

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| 11, Oven-baked pork knuckle „Pékne” style | 4500 HUF |
| 12, Bakony pork knuckle baked on a bed of cottage cheese chutney | 4500 HUF |
| 13, Vintage oven-baked pork knuckle with Kofa-style potatoes fried in a pot | 4500 HUF |
| 14, Bowl of knuckles for two
(Vintage knuckle, „Pékne” knuckle, with lyon onions) | 10000 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) | 5500 HUF |
| 16, Garlic ribs fried under sour creamed cheese with peasant garnish | 4500 HUF |
| 17, Marinated pork tenderloins with papper sauce, breaded onions and disc potatoes | 4500 HUF |
| 18, Grilled pullet breast stuffed with bacon and camembert, served with princess potatoes and peaches stuffed with blueberries | 4500 HUF |
| 19, Chicken legs wrapped in bacon with smoked cheese sauce and grilled potatoes | 4500 HUF |

Our Hungarian meals:

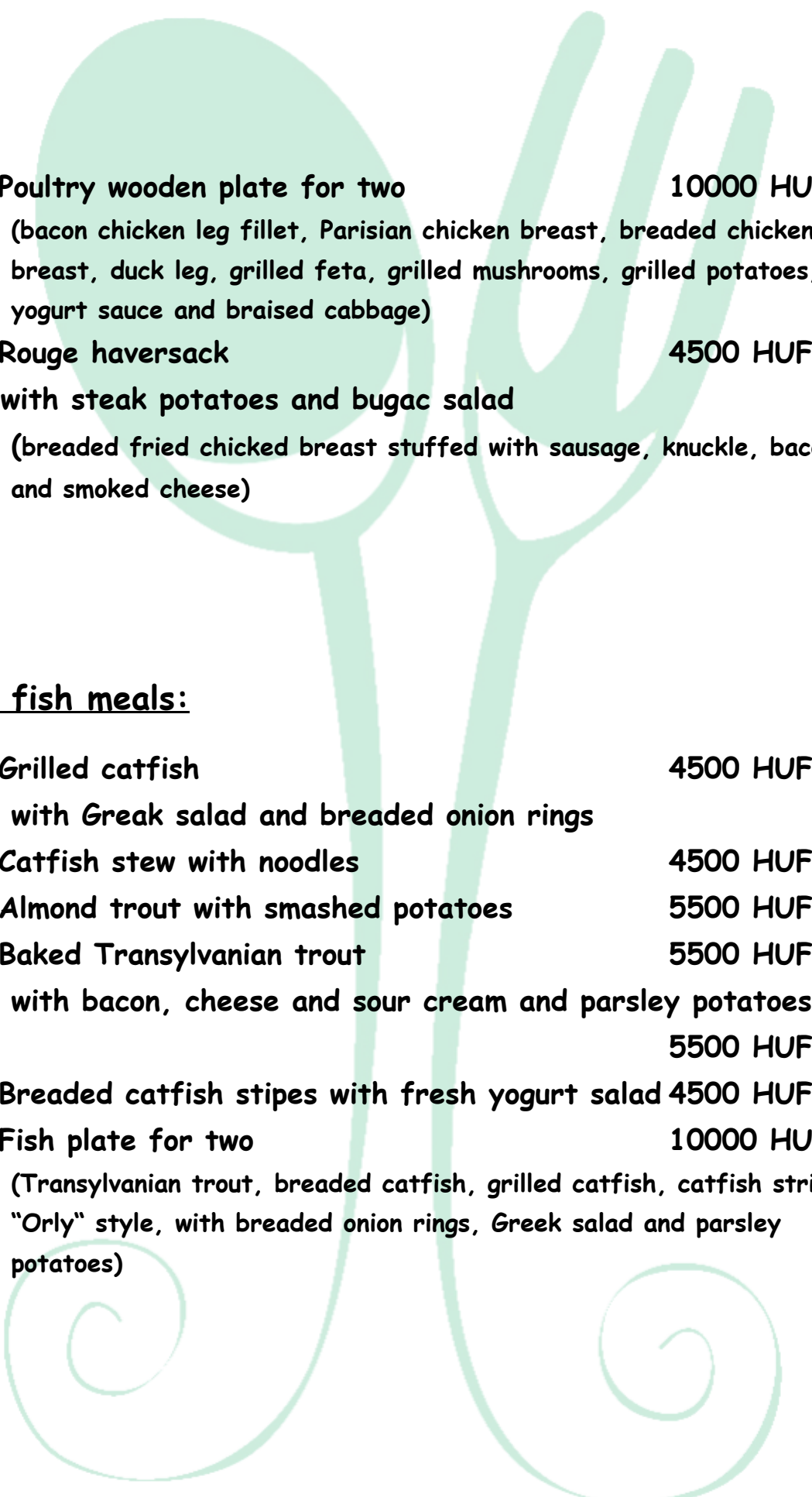
20, Cauldron goulash with homemade pie	2200 HUF
21, Bean goulash	2200 HUF
22, Beef stew with boiled potatoes or noodles	4500 HUF

Hungaricums:

23, Stuffed pork ribs „Görgey” style with cheesy mixed salad and steak potatoes (breaded pork ribs stuffed with bacon, leek and smoked cheese)	4500 HUF
24, Mangalica virgin medals wrapped in bacon with peasant ratatouille and disc potatoes	5500 HUF
25, Rolled pullet „Széchenyi” style with princess potatoes (pullet breast stuffed with goose liver and bacon, sprinkled with creamy mushroom sauce)	6500 HUF
26, Sirloin „Batthyány” style with grilled vegetables (grilled sirloin with grilled goose liver and fried crispy onion rings)	9000 HUF

Our Chef's offers:

- 27, Kert bowl for two 10000 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 6500 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 4500 HUF
with spicy potato quarters
- 30, SIZZLING poultry on a date 6500 HUF
with croquettes and chives sause
(crumbly duck leg, pullet breast wrapped in bacon, grilled goose liver)
- 31, Outlaw wooden plate 6000 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 4500 HUF
with fresh yoghurt salad
(Grilled pullet breast with tomato hoops and camembert)
- 33, Chicken breast steak grilled with peaches, 4500 HUF
blueberries and camembert, served with mashed potatoes
- 34, Pullet breast strips in cheese and almond robe 4500 HUF
with fresh yogurt salad
- 35, Crumbly duck leg with fried fruits, 5500 HUF
mashed potatoes and braised cabbage
- 36, Oven baked duck leg 5500 HUF
with thyme vegetables and croquettes
- 37, Garlic pork steak, 4500 HUF
with mustard onions and steak potatoes

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- 38, Poultry wooden plate for two** **10000 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** **4500 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** **4500 HUF**
with Greek salad and breaded onion rings
- 41, Catfish stew with noodles** **4500 HUF**
- 42, Almond trout with smashed potatoes** **5500 HUF**
- 43, Baked Transylvanian trout** **5500 HUF**
with bacon, cheese and sour cream and parsley potatoes
5500 HUF
- 44, Breaded catfish stripes with fresh yogurt salad** **4500 HUF**
- 45, Fish plate for two** **10000 HUF**
(Transylvanian trout, breaded catfish, grilled catfish, catfish stripes "Orly" style, with breaded onion rings, Greek salad and parsley potatoes)

Our vegetarian meals:

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| 46, Vegetarian mixed plate
(breaded onion rings, breaded cheese, Orlean mushroom, grilled vegetables) | 4500 HUF |
| 47, 3 grilled cheese with Wok vegetables | 4500 HUF |
| 48, Breaded eggplant stuffed with feta
served with fries and yogurt salad | 4500 HUF |

Our favourite meals for kids:

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| 49, „Monster Barbie's” favourite
(chicken breasts with heavy cream and mushroom sauce served with princess potatoes) | 3000 HUF |
| 50, „Spiderman's” secret meal
(breaded chicken leg with fries) | 3000 HUF |
| 51, „Batman's” spaghetti
(spaghetti Bolognese with trappist cheese) | 3000 HUF |

Our salads:

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| 52, Salad as requested
(tomato, cucumber, cabbage, vinegar cucumber, vinegar applepaprika) | 1400 HUF |
| 53, Cucumber salad with sour cream and garlic | 1400 HUF |
| 54, Greek peasant salad | 2500 HUF |
| 55, Mixed salad | 1400 HUF |
| 56, Sweet peach | 1400 HUF |

Our desserts:

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| 57, „Rákóczi” cottage cheese pancakes | 1950 HUF |
| 58, Gerbeaud pancakes | 1950 HUF |
| 59, Oven cottage cheese pancakes | 1950 HUF |

- 60, Poppy seed cake baked in oven
with fruits and vanilla sauce 1950 HUF
- 61, 'Lütyü' with poppy seeds and cherries 1800 HUF
(casserole soaked in milk with cherries, poppy seeds, vanilla cream
and vanilla ice cream)
- 62, 'Kert' chalice 1800 HUF
(Somló dumplings, rum cherries, cheasnut puree, vanilla ice cream)
- 63, 'Fire and Ice' chalice 1800 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, March, 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!*