

# SHOŦIHANY

RESTAURANT & FINE CSÁRDA

- Menu -

## Appetizers

Fish cracklings with marinated purple onions, spicy paprika flavoured sour cream and artisan bread

**3 200 HUF**

Breaded carp roe and milk, marinated purple onions, and lemon mayonnaise

**3 800 HUF**

Beef tartare with pickled ramson flower on sourdough bread, fresh garden vegetables

**5 800 HUF**

Treasures of the Balaton Uplands: Artisan cheeses, sausages, hams, and other delicacies with fresh vegetables, fresh bread, and salted butter

**4 700 HUF**

Egg noodles, heart lettuce with dill-raspberry vinaigrette

**3 800 HUF**

## Soups

### & variations of the Classic Balaton Fisherman's Soup

Cold squash soup made from pickled squash with toasted pumpkin seeds and soft goat cheese

**3 200 HUF**

Tarragon chicken ragout soup with green peas, diced potatoes and vegetables

**4 200 HUF**

Original 'Balaton Fisherman's soup' (or 'Fonyódi Petyek') with artisan small bread

.....in a cup

pony **3 300 HUF** | European

catfish **4 100 HUF** | mixed **3 900 HUF**

...in a cauldron

carp **4 500 HUF** | European

catfish **5 700 HUF** | vegyes **5 300 HUF**

+extra carp roe and milk (exclusive to the cauldron version) **1 500 HUF**



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## Main Courses

Breaded veal cutlet with mashed potatoes  
- Our "Viennese style," - by all means  
avoiding the paper-thin pounding

**8 200 HUF**

'Bakonyi' style mangalica pork tenderloin  
with seasonal forest mushrooms,  
homemade 'dödölle' potato dumplings and  
smoked sour cream

**6 800 HUF**

Confit duck leg with red cabbage puree,  
roasted potatoes and chili apple compote

**6 800 HUF**

Hungarian 'Chicken Paprikash' with noodles

**5 100 HUF**

Red wine-braised beef cheeks with toasted  
pasta-risotto

**6 200 HUF**

Pike perch paprikash with bacon veil and  
cottage cheese noodles

**6 800 HUF**

Mushroom stew with noodles

**4 100 HUF**

Pan-fried trout with corn steak and parsnip  
puree

**5 800 HUF**

## Salads

Watermelon salad with soft goat cheese  
and smoked kapia dressing

**4 200 HUF**

Mixed salad with honey-roasted fig,  
roasted walnut dressing and regional  
'Szent Jakab' cheese from Vászoly

**4 600 HUF**

Tihany's garden salad (mixed salad)

**3 200 HUF**

Optional add-ons...

+grilled chicken breast **2 400 HUF**

+trout **3 200 HUF**

+breaded veal cutlet **4 200 HUF**

## Extra Bread

Artisan small bread

**1 200 HUF**

Sourdough bread

**1 200 HUF**



# SHO<sup>T</sup>TIHANY

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## Kids Menu

### Pickles

Pickled cucumber

**1 400 HUF**

Homemade mixed pickles

**1 200 HUF**

Romaine lettuce & vinegar

**1 200 HUF**

Cucumber salad (with or without sour  
cream)

**1 400 HUF**

Breaded chicken breast with mashed  
potatoes

**3 800 HUF**

Egg noodles, heart lettuce with dill-  
raspberry vinaigrette

**3 800 HUF**

### Desserts

Kaiserschmarrn (Emperor's crumbs)  
with homemade apricot jam and apricot  
sorbet

**3 800 HUF**

Tihany-style Floating Island with  
lavender

**3 200 HUF**

Cottage cheese dumplings with basil  
sour cream

**3 600 HUF**

