

Flavours, Wines, Balaton

The Vígmolnár Tavern is a small family business, humane, friendly and direct.

Gastronomy is based on the foundations of Hungarian cuisine, which is characterised by respect for tradition, regional features and innovation.

A good tavern is the essence of Hungarian cuisine, or old reinterpreted classics.

Through our dishes we would like to present what we know and think about today's modern Hungarian cuisine. We offer traditional and simple dishes, adapted to today's gastronomic expectations.

We want to create a lasting experience for our guests with a kind word, delicious food and special focus on local producers...

Flavours...Wines...Balaton.

Contact details:

www.vigmolnarcarda.hu
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Table reservation:

+36 70 297 4200

Chef:

Endre Pócz

Assistant chef:

Gábor Havasi

Owner:

Laurci Kft.

menu

cold appetizers

Brisket of grey beef cured in salt, fried aubergine cream, almond cream with garlic, grapes, paprika mayonnaise, bread ^{1, 7, 8, 10} **3590 Ft**

Foie gras brulée, plum chutney, home-made savoury poppy seed cake ^{1, 3} **3990 Ft**

meat-free courses

Craftsman's cheese selection ^{7, 8} **2890 Ft**

Home-made broad noodles, dill and kohlrabi sauce, carrots with almonds ^{1, 3, 7, 8} **2990 Ft**

Zucchini noodles with goat cheese, cashew pesto, dried tomatoes ⁸ **3790 Ft**

Kohlrabi stew, rice croquette with dill, quail egg, grilled patisson, radish with honey ^{1, 3, 7} **3490 Ft**

soups

Rooster soup with meatballs, pasta, colourful carrots ^{1, 3, 9} **1990 Ft**

Goulash soup made of deer with noodles, fried porcini mushrooms ^{1, 3, 9} **2490 Ft**

Fish soup with carp slices ⁴ plate (0,4l) **2590 Ft**
kettle (0,6l) **2990 Ft**

Fish soup with catfish fillets ⁴ plate (0,4l) **2690 Ft**
kettle (0,6l) **3390 Ft**

Daily cream soup **1890 Ft**

main courses

Square pasta baked with curd cheese, fried diced bacon and sour cream ^{1, 3, 7} **3690 Ft**

Dill and kohlrabi stew, spicy turkey meatloaf, quail eggs ^{1, 3, 7} **3990 Ft**

Peppers stuffed with Mangalica pork belly, tomato sauce with celery, steamed fingerling potatoes ^{3, 9} **4290 Ft**

Fried chicken drumsticks, paprika sauce, leek dumplings, sour cream ^{1, 7} **4290 Ft**

Farmhouse chicken breast with skin, green salad with raspberry vinegar, honey radish, sweet duchess potatoes with almond ^{8, 10} **4490 Ft**

Rabbit back fillet, green pea cream, tomatoes stuffed with amaranth, crispy pastry with seeds and cheese ⁷ **4890 Ft**

Breaded pork chops, buttered potato cream ^{1, 3, 7} **3790 Ft**

Duck drumsticks with goat cheese and Caesar crumbs, leek jam with peach, currant sauce ^{7, 8} + grilled foie gras **4990 Ft**
5890 Ft

Deer stew, potato dumplings with chanterelles coated with rosemary and walnuts ^{1, 8} **4790 Ft**

Tripe stew, crispy pork knuckles, potatoes fried in charcoal oil, smoked beef tongue **4590 Ft**

Rolled pork belly, roasted potatoes with fried onions, braised Bavarian cabbage, bacon and brown gravy **4990 Ft**

Braised Angus beef, colourful carrot stew, toasted napkin balls ^{1, 3, 7, 9, 10} **5490 Ft**

Grilled catfish fillet, paprika sauce, square pasta with curd cheese, fried diced bacon ^{1, 3, 4, 7} **4990 Ft**

Sander fillet baked with ratatouille and zucchini, small potatoes roasted on charcoal oil, mayonnaise with garlic ⁴ **4990 Ft**

Fried sander fillet, rice croquette with dill, beets with raspberry vinegar, tartar sauce ^{1, 3, 4, 7} **4990 Ft**

allergens

salads

Basil and colourful tomato salad with lemon and olive oil ¹⁰	1990 Ft
Home-made mixed pickles	1090 Ft
Cucumber salad with sour cream ⁷	990 Ft

courses for kids

Breaded turkey breast fillet with chips ^{1,3}	2790 Ft
Home-made broad noodles with leek and cheese sauce ^{1,3,7}	2590 Ft
Turkey breast strips with mashed potatoes and apple compote ⁷	2790 Ft

desserts

Gluten and lactose free almond sponge cake, seasonal fruit, vanilla custard ^{3,8}	1990 Ft
Rákóczi cottage cheese dessert, crunchy sweet crumbs, home-made apricot jam ^{1,3,7}	1990 Ft
Milk squares, frosty cinnamon cream in a cup, raspberry dressing ^{1,3,7}	1790 Ft
Goose leg cake, sour cherry jam, orange caramel ^{1,3,7}	1990 Ft



1. Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut and its hybridised varieties) and products made of those.



2. Crayfish and products thereof.



3. Eggs and products made from them.



4. Fish and products made of fish.



5. Peanuts and products made from those.



6. Soya-beans and products made from soya-beans



7. Milk and dairy products (including lactose).



8. Nuts, i.e. almonds (*Amygdalus communis* L.), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashew nuts (*Anacardium occidentale*), pecans (*Carya illinoensis* [Wangenh.] K. Koch), Brazil nut (*Bertholletia excelsa*), pistachio (*Pistacia vera*), macadamia or Queensland nut (*Macadamia temifolia*)



9. Celery and products made from it.



10. Mustard and products made from it.



11. Sesame seeds and products made of these.



12. Sulphur dioxide and sulphites, expressed as SO₂, in excess of a total concentration of 10 mg/kg or 10 mg/l, respectively; the calculation must be made for products ready for consumption or prepared according to the manufacturer's instructions.



13. Lupine and products made of it.



14. Molluscs and products thereof.

drinks

non-alcoholic drinks

Pepsi, Pepsi max	0,25 l	690 Ft
7 up	0,25 l	690 Ft
Canada dry	0,25 l	690 Ft
Schweppes tonic, orange	0,25 l	690 Ft
Levander tonic	0,25 l	990 Ft
Szentkirályi mineral water (<i>sparkling, still</i>)	0,33 l	590 Ft
	0,75 l	1100 Ft
Toma (<i>100% orange, apple, peach</i>)	0,25 l	790 Ft
Söptei unstrained grape juice	0,1 l	290 Ft
Home-made ice tea	0,35 l	890 Ft
Home-made syrup (<i>Blackcurrant, elderberry, strawberry, sugar-free sour cherry</i>)	0,35 l	890 Ft
	0,5 l	1090 Ft
Lemonade with lemon	0,35 l	790 Ft
	0,5 l	1090 Ft
Aerated water	0,1 l	90 Ft

brandies 0,04 l

Plum from Pannonhalma	40%	1700 Ft
Cherry from Pannonhalma	40%	1700 Ft
Raspberry from Pannonhalma	40%	1900 Ft
Marc Rosé from Pannonhalma	40%	1600 Ft
Quince from Pannonhalma	40%	1800 Ft
Apricote from Pannonhalma	40%	1500 Ft
Apple with cinnamon from Pannonhalma	33%	1400 Ft
Green walnut from Pannonhalma	33%	1500 Ft
Olivér Irsai from Pannonhalma	40%	1800 Ft
Vilmos pear from Pannonhalma	40%	1800 Ft
Sour cherry bedded from Pannonhalma	40%	1500 Ft

beers

Draught Dreher Classic	0,3 l	790 Ft
	0,6 l	1190 Ft
	1,0 l	1490 Ft
Dreher Bak	0,5 l	1190 Ft
Dreher 24 alcohol free	0,33 l	1190 Ft
Dreher 24 Pameló	0,5 l	990 Ft
Hofbräu Weissbier	0,5 l	1190 Ft
Pilsner Urquell	0,33 l	1190 Ft
Szent András Raspberry wheat	0,33 l	1490 Ft

coffee, hot drinks

Caffein-free coffee	690 Ft
Ristretto	650 Ft
Espresso	650 Ft
Macchiato	650 Ft
Lungo	690 Ft
Doppio	990 Ft
Caffe americano	690 Ft
Cappuccino	790 Ft
Caffe latte	790 Ft
Latte macchiato	790 Ft
Melange	890 Ft
Irish coffé (18+)	1490 Ft
Ice coffe	1290 Ft
+ honey 20 g	100 Ft
+ almond milk	300 Ft
+ laktose-free milk	150 Ft

short drinks 0,04 l

Grey goose	1990 Ft
Finlandia	1290 Ft
Unicum	1490 Ft
Unicum plum	1490 Ft
Levander gin	1990 Ft
Jägermeister	1490 Ft
Sierra tequila	1390 Ft
Bacardi superior	1390 Ft
Johnnie walker red	1590 Ft
Jim beam	1590 Ft
Jack daniels	1690 Ft
Jameson	1690 Ft
Martell v.s	1990 Ft
Baileys	1490 Ft
Martini bianco 0,08 l	1390 Ft
Martini extra dry 0,08 l	1390 Ft
Campari 0,08 l	1490 Ft
Aperol 0,08 l	1490 Ft

cocktails

Aperol spritz	1990Ft
Campari spritz	1990Ft
Hugo spritz	1990 Ft
Lavender gin spritz	2490 Ft

All prices are in HUF and include VAT.

The final invoice amount includes a 13% service fee.

Ask the waiters for information about allergenic ingredients!



VÍGMOLNÁR

CSÁRDA