



MENU



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BEER SNACKS

HERMELIN CHEESE 	4 900 FT	1, 7
CHEESE BALLS & DIP 	2 900 FT	
KETCHUP		1,3,7,9,11,14
MAYONNAISE		1,3,6,7,9,11,14
HOMEMADE SAUCE		1,3,6,7,9,11,14
DIP SERVED WITH FRENCH FRIES OR SWEET POTATO FRIES (+600FT), WITH YOUR CHOICE OF SAUCE 	1 900 FT	
KETCHUP		1,6,7,9,11
MAYONNAISE		1,3,6,7,9,11
HOMEMADE SAUCE		1,3,6,7,9,11,14
POPCORN 	1 200 FT	
GRISSINI 	2 200 FT	1,9,10
SALTED PEANUTS 	1 200 FT	5

APPETISERS

BEEF TARTATE	5 900 FT	9,15
FRESHLY PREPARED BEEF TARTARE SERVED WITH BUTTER, FRESH VEGETABLES AND TOASTED BREAD		
BEEF RILLETES	4 900 FT	1,9,15
SLOW-COOKED, PULLED BEEF WITH ROSEMARY AND SMOKED BACON, SERVED WITH FRESH VEGETABLES AND FRESH BREAD		
SPICY CHICKEN WINGS	4 500 FT	3,6,7,9,10,15
SPICY CHICKEN WINGS SERVED WITH CHIPOTLE MAYONNAISE AND JACK DANIEL'S BBQ SAUCE		
PORK CRACKLINGS	3 900 FT	1,7,9,15
CRISPY PORK CRACKLINGS SERVED WITH MUSTARD, MIXED PICKLED VEGETABLES, FERMENTED PICKLES, MARINATED RED ONIONS AND FRESH BREAD		
HUMMUS 	3 500 FT	1,10
CREAMY CHICKPEA HUMMUS SERVED WITH FRESH BREAD		
EGGPLANT SPREAD 	3 900 FT	1,3,7,9
CREAMY EGGPLANT SPREAD WITH GARLIC AND OLIVE OIL, SERVED WITH FRESH BREAD		
GRILLED SAUSAGE SELECTION	4 900 FT	1,9
BAVARIAN AND HUNGARIAN-STYLE GRILLED SAUSAGES SERVED WITH MUSTARD AND FRESH BREAD		

SOUP

GOULASH SOUP	4 500 FT	1,15
TRADITIONAL HUNGARIAN GOULASH SOUP		
TARRAGON VENISON RAGOUT SOUP	4 200 FT	1,3,7
CREAMY VENISON RAGOUT SOUP WITH TARRAGON, WILD MUSHROOMS, FRESH VEGETABLES AND HOMEMADE HUNGARIAN POTATO DUMPLINGS		
CREAMY WILD MUSHROOM SOUP 	2 900 FT	15
VELVETY WILD MUSHROOM SOUP WITH WHITE WINE AND A BLEND OF SELECTED SPICES		

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MAIN COURSES WITH SIDE DISHES

HUNGARIAN BEEF STEW BEER PAIRING: LAGER/DARK BEER HAGYOMÁNYOS MAGYAR MARHAPÖRKÖLT GALUSKÁVAL	7 900 FT	1,3,15
WIENER SCHNITZEL (PORK) BEER PAIRING: LAGER/WHEAT BEER CRISPY BREADED PORK CUTLET SERVED WITH PARSLEY POTATOES AND LEMON (SIDE OPTIONS: FRENCH FRIES OR SWEET POTATO FRIES)	6 900 FT	1,3,7,15
SIRLOIN STEAK BEER PAIRING: HAZY IPA GRILLED BEEF SIRLOIN SERVED WITH PARSLEY POTATOES AND HOLLANDAISE SAUCE (SIDE OPTIONS: FRENCH FRIES OR SWEET POTATO FRIES)	9 900 FT	3,6,7
CHICKEN PAPRIKASH BEER PAIRING: LAGER/DARK BEER TRADITIONAL CHICKEN PAPRIKASH WITH SOUR CREAM PAPRIKA SAUCE AND HUNGARIAN DUMPLINGS	6 500 FT	1,3,7,15
RABBIT PAPRIKASH BEER PAIRING: LAGER/DARK BEER HOMESTYLE RABBIT PAPRIKASH SERVED WITH DILL AND COTTAGE CHEESE DUMPLINGS, TOPPED WITH CRISPY BACON BITS	7 900 FT	1,3,7,15
ROASTED PORK KNUCKLE BEER PAIRING: DARK BEER/IPA-ANY KIND TENDER, CRISPY ROASTED PORK KNUCKLE (400G) SERVED WITH TRADITIONAL HUNGARIAN POTATO DUMPLINGS, ROASTED SAVOY CABBAGE, SOUR CREAM AND CRISPY BACON BITS	9 900 FT	1,7,15
ROASTED SALMON BEER PAIRING: WHEAT/FRUIT BEER ROASTED SALMON FILLET SERVED WITH SWEET POTATO PURÉE, ROASTED CABBAGE AND LEMON	8 900 FT	4,7,15
BEEF BOURGUIGNON BEER PAIRING: LAGER SLOW-BRAISED TENDER BEEF SERVED WITH PARSNIPS, CARROTS, PEARL ONIONS AND SMOKED BACON	7 900 FT	1,3,7,15
HUNGARIAN POTATO PAPRIKASH WITH SAUSAGE BEER PAIRING: LAGER TRADITIONAL HUNGARIAN POTATO STEW WITH SMOKED SAUSAGE AND PAPRIKA, SERVED WITH FRESH BREAD AND YOUR CHOICE OF PICKLES	6 900 FT	1,15
DUCK LEG CONFIT BEER PAIRING: WHEAT BEER/LAGER SLOW-COOKED DUCK LEG SERVED WITH SWEET POTATOES, ARUGULA AND PEAR IN A RED WINE SAUCE	7 500 FT	
VEGETABLE RAVIOLI  BEER PAIRING: STOUT/DARK/FRUIT BEER VEGETABLE-FILLED RAVIOLI SERVED IN A CREAMY PESTO SAUCE WITH GRANA PADANO CHEESE	5 900 FT	1,15

PICKLED VEGETABLES

PICKLED SWEET PEPPERS 	1 900 FT	11
HUNGARIAN MIXED PICKLED VEGETABLES 	1 900 FT	11
HUNGARIAN FERMENTED CUCUMBERS 	1 900 FT	11
HOT PICKLED PEPPERS 	2 200 FT	11

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BURGERS

ALL OUR BURGERS ARE SERVED WITH CRISPY FRENCH FRIES AND HOMEMADE SAUCE.
SWAP YOUR FRIES FOR SWEET POTATO FRIES FOR AN ADDITIONAL +1290 FT.

CLASSIC BURGER  BEER PAIRING: IPA 150 G ANGUS BEEF PATTY, CRISPY BACON, RED CHEDDAR CHEESE, FRESH TOMATO, ROMAINE LETTUCE, PICKLES AND HOMEMADE BURGER SAUCE	6 500 FT	1,3,7,9,11,14
PULLED PORK BURGER  BEER PAIRING: LAGER/IPA 140 G TENDER, SLOW-COOKED PULLED PORK, BBQ SAUCE, RED CHEDDAR CHEESE AND CREAMY COLESLAW	5 900 FT	1,3,7,9,11,14
GOAT CHEESE BURGER  BEER PAIRING: FRUIT BEER 150 G GOAT CHEESE, FRESH TOMATO, ARUGULA, PICKLES AND HOMEMADE BURGER SAUCE	6 500 FT	1,3,7,9,11,14
CRISPY PANKO CHICKEN BURGER  BEER PAIRING: IPA/LAGER 130 G CRISPY PANKO-BREADED CHICKEN BREAST, ROMAINE LETTUCE, FRESH TOMATO, PICKLES AND HOMEMADE BURGER SAUCE	5 900 FT	1,3,7,9,11,14
BEERHOUSE BURGER  BEER PAIRING: DARK BEER/IPA/LAGER 150 G ANGUS BEEF PATTY, RED CHEDDAR CHEESE, DOUBLE CRISPY BACON, PICKLES, FRESH TOMATO, ONION RINGS AND HOMEMADE RED ONION JAM	7 500 FT	1,3,7,9,11,14

SALAD

GOAT CHEESE SALAD  BEER PAIRING: FRUIT BEER/STOUT GOAT CHEESE SERVED WITH FRESH ARUGULA, CARROTS, PARSNIPS, BEETROOT AND SEA BUCKTHORN DRESSING	6 400 FT	7
SHRIMP & ARUGULA SALAD  BEER PAIRING: WHEAT/FRUIT BEER SHRIMP SERVED WITH FRESH ARUGULA, CHERRY TOMATOES AND BALSAMIC DRESSING	5 900 FT	2,6
GRILLED ROMAINE HEARTS  BEER PAIRING: FRUIT/WHEAT BEER/LAGER GRILLED ROMAINE HEARTS WITH CAESAR DRESSING, CRISPY CROUTONS AND PARMESAN CRISPS	4 400 FT	1,3,7,9,11,14
WITH GRILLED CHICKEN BREAST	5 400 FT	1,2,7,9,11,14
WITH SHRIMPS	5 900 FT	1,2,3,7,9,11,14

DESSERTS

RÁKÓCZI COTTAGE CHEESE TART  BEER PAIRING: STOUT A MODERN TWIST ON A CLASSIC HUNGARIAN DESSERT: A DELICATE PASTRY TART FILLED WITH VANILLA COTTAGE CHEESE CREAM AND APRICOT JAM	3 500 FT	1,3,7,8,14
TIRAMISU  BEER PAIRING: STOUT CLASSIC ITALIAN COFFEE-FLAVORED DESSERT WITH SMOOTH MASCARPONE CREAM AND COCOA	3 500 FT	1,3,7
FLÓDNI WITH PEAR MOUSSE  BEER PAIRING: STOUT A TRADITIONAL LAYERED PASTRY FROM HUNGARIAN JEWISH CUISINE, SERVED WITH A LIGHT LEMON-INFUSED PEAR MOUSSE	3 500 FT	5,8

EXTRAS

BREAD 	1 000 FT	1
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ALLERGEN:

GLUTEN
CRUSTACEANS
EGG
FISH
PEANUT
SOY
DAIRY, LACTOSE
NUTS

CODE:

1
2
3
4
5
6
7
8

ALLERGEN:

MUSTARD
SESAME SEEDS
SULPHUR DIOXIDE, SULFITES
LUPINE
MOLLUSCS
ARTIFICIAL SWEETENERS
CELERY

CODE:

9
10
11
12
13
14
15



WE ADD 12% SERVICE CHARGE TO THE FINAL AMOUNT OF THE INVOICE.