



# Food Menu



## *Starters*

1. Goose liver (Foie gras) terrine with seasonal vegetables and quick-pickled onion 6.490
2. Typical Hungarian cold cuts  
Deer salami, Mangalica pork sausages, fat cracklings, foie gras and cheese 6.490
3. Steak tartare with toast bread 8.490

## *Soups*

4. Bouillon (meat soup) with beef round steak and homemade horseradish 2.950
5. Wildragout soup 3.150
6. Hungarian fish soup from catfish served in kettle + roe 3.150  
900
7. Hungarian goulash soup served in kettle 2.950
8. Garlic cream soup served in a loaf of bread 2.490
9. Jókai bean soup with smoked knuckle 3.150

## *Beef and game dishes*

10. Red wine beef stew with dumplings 5.490
11. Venison ragout with Porcini mushrooms served with potato croquette 5.990
12. Tenderloin (200 g) in green pepper sauce with jasmin rice and grilled vegetables 13.490
13. Steak (Tenderloin) "Budapest" style 13.490

## *Pork dishes*

14. Wiener schnitzel with potato salad with celecry 5.990
15. Gypsy steak (Hungarian pork steak gypsy-style) with french fries 4.990
16. Fried pork loin with cooked potato with parsley 4.990
17. Mangalica pork tenderloin with potatoes and hungarian letchos 5.990
18. Pork tenderloin with bacon, grilled vegetables and

	dijon peppercorn sauce	5.990
19.	Crispy whole knuckle, with fried onion potato	5.990

### *Poultry dishes*

20.	Hungarian goose liver (foie gras) with fried potato slices	7.990
21.	Duck breast strips with plum sauce and potato croquette	5.990
22.	Chicken breast filled with smoked ham and cheese with rice	4.490
23.	Chicken paprikash with dumplings	4.490
24.	Chicken breast parisian style with cooked potato with parsley	4.490
25.	Fried chicken breast with french fries	4.490

### *Platters*

26.	Korona platter for 2 people	11.990
	Smoked ham, fried chicken with tomato and cheese on top, Parisian style pork chop, spare ribs with garlic (2 slice of each) +4 mushrooms, steamed rice, french fries, mixed pickles, tartar and mushroom sauce	
27.	Korona platter for 4 people	22.890
	Smoked ham, fried chicken with tomato and cheese on top, Parisian style pork chop, spare ribs with garlic (4 slice of each) +6 mushrooms, steamed rice, french fries, mixed pickles, tartar and mushroom sauce	
28.	Fish bowl for 2 people	15.890
	Fried catfish, fried trout, grilled perch, steamed rice, grilled vegetables, mixed salad	

### *Fish dishes*

29.	Salmon fillet with garlic spinach and steamed rice	6.690
30.	Whole roasted perch with rice, mixed salad and brown butter	6.690
31.	Whole roasted trout with garlic almonds, with parsley potatoes and mixed salad	5.990

### *Garnishes*

32.	Homemade dumplings	1.280
33.	French fries	1.180
34.	Steamed rice	1.180
35.	Grilled vegetables	1.980

### *Pastas*

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|-----|--|-------|
| 36. | Hungarian Dumplings with Eggs  | 2.890 |
| 37. | Strapachka (potato noodles served with sheep cheese and fried bacon) | 4.290 |

### *Salads*

- |     |   |       |
|-----|---|-------|
| 38. | Caesar salad with fried chicken breasts                     | 3.150 |
| 39. | Fresh salad with honey and mustard with grilled goat cheese | 4.290 |
| 40. | Fresh mixed salad   | 1.690 |

### *Vegetarian dishes*

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|-----|--|-------|
| 41. | Grill Camembert cheese with pear salad   | 3.550 |
| 42. | Homemade Hungarian letcho with dumplings | 3.550 |

### *Pickles*

- |     |                                  |       |
|-----|----------------------------------|-------|
| 43. | Pickled cucumbers                | 1.170 |
| 44. | Tomato salad                     | 1.170 |
| 45. | Cucumber salad with sour cream   | 1.170 |
| 46. | Pickled whole peppers in vinegar | 1.170 |
| 47. | Vecsés style mixed pickles       | 1.170 |

### *Desserts*

- |     |  |       |
|-----|--|-------|
| 48. | Sponge cake with chocolate and cream and rum soaked raisins (Somlói dumplings) | 2.270 |
| 49. | Grandmother's cottage cheese dumplings (with sour cream and powdered sugar)    | 2.270 |
| 50. | Gundel pancakes  | 2.270 |
| 51. | Crepes with jam (Hungarian palacsinta)   | 1.870 |

### *Souces and others*

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|-----|-----------------------------------|-------|
| 52. | Tartar souce, ketchup, sour cream | 760   |
| 53. | Mushroom souce                    | 1.660 |
| 54. | Bread                             | 860   |

# Drinks

<i>Juices (brand: Sió)</i>	<u>0,2 l</u>	<u>0,3 l</u>
1. Orange juice	695	995
2. Peach juice	695	995
3. Apple juice	695	995
4. Tomato juice	695	995
5. Pineapple juice	695	995
6. Ice tea	695	995
<i>Soft drinks (brand: Cappy)</i>	<u>0,25 l</u>	
7. Orange	995	
8. Apple	995	
9. Peach	995	
10. Pineapple	995	
11. Blackcurrant	995	
12. Strawberry	995	
<i>Carbonated soft drinks</i>	<u>0,25 l</u>	
13. Coca-Cola	995	
14. Coca-Cola Zero	995	
15. Fanta	995	
16. Ginger ale	995	
17. Tonic	995	
18. Sprite	995	
<i>Lemonade</i>	<u>0,5 l</u>	<u>1 l</u>
19. Lemonade (Various Flavors)	1.495	2.395
<i>Summer coolers, cocktails</i>	<u>0,3 l</u>	
20. Mojito (4 cl Bacardi)	3.195	
21. Virgin Mojito (alcohol-free)	2.295	
22. Aperol Spritz	3.495	
23. Vodka Soda	2.995	

<b><i>Mineral waters</i></b>	<b><u>0,25 l</u></b>	<b><u>0,75 l</u></b>
24. Naturaqua szénsavas	595	1.295
25. Naturaqua szénsavmentes	595	1.295
<b><i>Tee</i></b>		
26. Black tea	795	
27. Fruit tea	795	
28. Green tea	795	
<b><i>Coffee specialties</i></b>		
29. Ristretto	895	
30. Espresso	895	
31. Espresso Macchiato	895	
32. Long coffee	895	
33. Americano	895	
34. Cappuccino	1.195	
35. Melange	1.495	
36. Caffè Latte	1.495	
37. Irish coffee	2.495	
38. Ice coffee	1.995	
<b><i>Hot drinks</i></b>		
39. White chocolate	1.495	
40. Black chocolate	1.495	
41. Mulled wine (0,2 l)	1.495	
<b><i>Draft beers</i></b>	<b><u>0,3 l</u></b>	<b><u>0,5 l</u></b>
42. Pilsner Urquell	995	1.595
43. Dreher Gold	895	1.495
44. Dreher IPA	895	1.495
45. Dreher Bak	995	1.595
<b><i>Bottled beers</i></b>	<b><u>0,33 l</u></b>	<b><u>0,5 l</u></b>
46. Asahi Super Dry	1.495	

47.	Peroni	1.495	
48.	Peroni Capri	1.595	
49.	Peroni non-alcoholic	1.395	
50.	HB Weissbier	1.795	
51.	Edelweiss		1.495
52.	Dreher 24 non-alcoholic		1.295
<b><i>Spirits</i></b>		<b><u>0,2 cl</u></b>	<b><u>0,4 cl</u></b>
53.	Unicum	995	1.695
54.	Jägermeister	995	1.695
55.	Gordon's Gin	995	1.695
56.	Finlandia	995	1.695
57.	Bacardi	995	1.695
58.	Campani (0,1 l)		1.995
59.	Baileys		1.695
60.	Sierra Tequila	995	1.695
<b><i>Whisky</i></b>		<b><u>0,2 cl</u></b>	<b><u>0,4 cl</u></b>
61.	Johnnie Walker	995	1.695
62.	Jim Beam	995	1.695
63.	Ballantine's	995	1.695
64.	Jack Daniel's	1.195	1.995
65.	Jameson Whisky	1.195	1.995
<b><i>Champagne</i></b>		<b><u>0,2 l</u></b>	<b><u>0,75 l</u></b>
66.	Hungaria Extra Dry	1.695	7.395
67.	Hungaria Sweet Style		5.395
68.	Martini Asti		9.595
<b><i>Cognac</i></b>			
69.	Hennessy (0,4 cl Very Special)		2.495
70.	Metaxa *****		1.195
<b><i>Pálinka (brand: Rézangyal)</i></b>		<b><u>0,2 cl</u></b>	<b><u>0,4 cl</u></b>
71.	Peach (40%)	995	1.995

72.	Plum (55%)	995	1.995
73.	Barrique plum (45%)	995	1.995
74.	Cherry (40%)	995	1.995
75.	Quince (40%)	1.195	1.995
76.	Raspberry (40%)	1.495	2.795
77.	Grapes (Irsai Olivér), 40%	1.195	2.295

*Information:*

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*Operated by: Augustin Cernic*

*Manager: Zsolt Korcsog*

*Chef: Károly Szűcs jr.*

*Please kindly note that to the prices shown on the food menu and drinks comes an additional 13% service charge.*