



VIRIDÁRIUM

MENU

Cold starters

Pike perch a la „Rózsakő” – marinated pike perch fillet with fried tomatoe salad (*lf, gf*)

2590 Ft

Recommended wine: Organic „Kéknyelű” from Badacsony 2017

Land plate – hors d’oeuvres from small-scale producers 2250 Ft

Recommended wine: Organic Saint-George Hill Welsh-Riesling 2017

Soups

Borsch and Pino – creamy borsch soup enriched with Pinot Noir (*gf, lf*) 1850 Ft

Recommended wine: Organic Cabernet Sauvignon from Badacsony – Pinot Noir rosé 2018

Parsley cream soup with pepper-mustard leaf (*gf, lf*) 1450 Ft

Recommended wine: “Gyöngyös” organic sparkling wine 2018

Main dishes

Smoked catfish fillet with fried paprika and root vegetables (*gf, lf*) 4150 Ft

Recommended wine: Organic „Kéknyelű” from Badacsony 2017

Pork chops with yellow boletus muschroom cream and potatoes with ramsons (*gf,lf*) 4550 Ft

Recommended wine: Organic Pinot Gris 2017

Pullet breast marinated in „Zenit” stum with Florentine sweet potatoes (gf) 4150 Ft

Recommended wine: Organic Balaton-Highland „Zenit” 2018

Grilled Camembert cheese with grape seed and honeyed beetroot (v, gf) 2450 Ft

Recommended wine: Organic „Kabócás” Welsh-Riesling 2015

Specialities

Beef feast a la Nádudvar with peppered salad and rosemary potatoes (gf, lf) 5750 Ft

Recommended wine: Organic Balaton-Highland Cabernet Franc 2017

Risotto with marasmius and crab-of-the-woods mushrooms (gf, v) 2450 Ft

Recommended wine: Organic „Rózsakő” from Badacsony 2018

Desserts

Cabernet chocolate cream with raspberry 1750 Ft

Recommended wine: Organic Balaton-Highland Cabernet Franc 2017

Almond cake with plum and rosy mascarpone 1850 Ft

Recommended wine: Organic „Csókaszó” 2018

(lf) = lactose-free, (gf) = gluten-free, (v) = vegetarian

There is no opportunity to change garnishes and we do not serve half portion. Thank you for your kind understanding. All our prices are in Hungarian Forint (HUF) and they include value added tax (VAT)!

Manager: Endre Szászi – 124 Kossuth street, Szigligt 8264 Hungary

Chef – Zoltán Antal Vass



VIRIDÁRIUM

DRINKS

Wines

	1,5 dl	Bottle
“Gyöngyös” organic sparkling wine 2018	950 Ft	2 800 Ft
Organic „Zenit” 2018	950 Ft	2 500 Ft
Organic Pinot Gris 2017	950 Ft	2 800 Ft
Organic „Rózsakő” from Badacsony 2017	1 100 Ft	3 150 Ft
Organic „Kéknyelű” from Badacsony 2017	1 100 Ft	3 150 Ft
Organic Saint-Georg Hill Welsch-Riesling 2017	1 300 Ft	3 750 Ft
Organic „Kabócás” (cicada) Welsh-Riesling 2015	1 800 Ft	7 950 Ft
Organic Rosé Cuvée 2018	950 Ft	2 800 Ft
Organic „Csókaszőlő” 2018	950 Ft	2 800 Ft
Organic Cabernet Franc 2017	1 200 Ft	4 000 Ft
Organic Pinot Noir 2017	950 Ft	3 000 Ft
Organic „Zeus”- Muscatel-Ottonel 2018	950 Ft	2 800 Ft
Organic „Zeus” late harvest sweet 2017	1 800 Ft	7 000 Ft

Spirits

	2 cl	4 cl
„Szászi” brandy (Chardonnay)	650 Ft	1 250 Ft
Jägermeister	650 Ft	1 250 Ft
Unicum	650 Ft	1 250 Ft
Aperol Spritz	1 450 Ft / glass	

ELIXBEER – Bright Light Lager (organic filtered) 4,2%	0, 33 litre	950 Ft
ELIXBEER – Brown & White (brown) 4,3%	0, 33 litre	950 Ft
ELIXBEER – IPA 6,6%	0, 33 litre	950 Ft

Soft drinks

Soda water	1 litre	700 Ft
Organic grape juice		200 Ft / dl
Home-made juice (elder, lavender, ginger, currant)		200 Ft / dl
Espresso / long coffee / ristretto		550 Ft
Espresso Macchiato		550 Ft
Double espresso		800 Ft
Cappuccino		650 Ft
Latte Macchiato		750 Ft
Theodora Mineralwater – still/fizzy	0,75 litre	900 Ft

All prices are in Hungarian Forint (HUF) and include value added tax (VAT)!
Manager: Endre Szászi – 124 Kossuth street, Szigliget 8264 Hungary