

MENU

FOOD AND DRINK

FESTAL FOOD

HOW TO

- GRAND DUCK LIVER -

WITH FRUITIED WINE LANDED ON BLINI,
SERVED WITH FORREST FRUITS AND HOMMADE ONION JAM
- 3.990 -

- TATARBEEFSTEAK -

SERVED WITH SESIONAL VEGETABLES, MIXED PEPPER BUTTER
AND BAGETTE
- 3.990 -

- DELIGHTLING FRESH SALAD -

WITH VIRGIN OLIVE OIL
AND NON-SHAKED COCTAIL TOMATO
- 1.800 -

START?

- MINI GRATEN WITH ASPARAGUS -

SERVED WITH BALSAMIC FRESH SALAD
- 2.800 -

- WINE COURSE -

MIXED TEMPUA VEGETABLES, SPICED POTATO WEDGES
WITH PLUM BBQ AND BACON-MAYO SAUCE
- 1.850 -

- BEER COURSE -

HOMEBAKED TORTILLA SERVED WITH BACON-MAYO
AND CHEDDAR SAUCE
- 1.850 -

EGÉSZSÉGEDRE!

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WAVING

- RICH MEAT SOUP WITH -

SLOWLY COOKED, ALL NIGHT MEAT SOUP WITH CHICKEN MEAT, VEGETABLES AND STRAWBERRY LEAF PASTA

- 1.490 -

- CHICKEN RAGU SOUP -

COOKED WITH TARRAGON AND MUSHROOM, PUNCHED WITH TOUCH OF SOUR CREAM

- 1.490 -

- COLD FRUIT SOUP -

WITH GRENADINE.

- 1.390 -

SOUPS

- TRADITIONAL FISH SOUP -

COOKED WITH CATFISH FILLET AND SERVED WITH LUKEWARM BAGETTE

- 3.200 -

- MUSHROOM CREAM SOUP -

FILLED WITH SECRETS OF THE FOREST, COOKED WITH MIXED MUSHROOMS AND TOUCHED WITH PUMPKIN SEED OIL FROM ÓRSÉG

- 1.690 -

- GARDEN ONION SOUP -

WITH WHITE WINE VELUTE AND SHALLOTS, SERVED WITH LOVE AND CHEESY BAGETTE

- 1.690 -

JÓ ÉTVÁGYAT!

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CHICKEN

- SOUS VIDE CHICKEN VOL.1 -

JUICE SOUS VIDE CHIKEN BREAST WITH TRUFFLE SAUCE
OR ORANGE-CHILI SAUCE
- 3.300 -

- GRILLED CHICKEN BREAST -

SERVED WITH DELICIOUS GOAT CHEESE AND
COCTAIL TOMATO
- 3.800 -

- DEEP FRIED CHICKEN BREAST -

- 2.600 -

MAIN COURSES

- FRIED&FILLED CHICKEN BREAST -

DEEP FRIED CHICKEN BREAST, FILLED WITH RED CHEDDAR
CHEESE AND SERRANO HAM
- 3.200 -

- SOUS VIDE CHICKEN VOL.2 -

SOFT AND TASTY SOUS VIDE CHICKEN BREAST SERVED ON
MASHED PEA WITH THE FEEL OF MINT AND POTATO SKEWERS
- 3.990 -

- CHILI CHICKEN STRIPS -

WITH HOMEMADE TORTILLA AND SERVED WITH BACON-MAYO DIP
- 3.300 -

SZÁRNYALUNK!



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PORK	MAIN COURSES
<div>- WIENER, THE GIANT SCHNITZEL -</div> <div>PORK TENDERLOIN ROTATED WITH PANKO CRUMBS AND SERVED WITH LEMON WEDGE - 3.800 -</div> <div>- PUMPKIN PORK MEDALLION -</div> <div>DEEP FRIED PORK TENDERLOIN MEDALLION WITH PUMPKIN SEEDS, SERVED WITH POTATO SALAD, FRESH CHOPPED ONIONS AND PUMPKIN OIL OF ÓRSÉG - 3.600 -</div> <div>- DEEP FRIED PORK CHOP FILLET -</div> <div>- 2.600 -</div>	<div>- GRILLED PORK MEDALLION -</div> <div>GRILLED PORK TENDERLOIN MEDALLION SERVED WITH TRUFFLE SAUCE - 3.300 -</div> <div>- OLD TOWN PORK STYLE -</div> <div>DEEP FRIED PORK CHOP FILLET, FILLED WITH SMOKED CHUCK, KAPIA PEPPER, ONIONS AND HUNGARIAN SAUSAGE - 3.400 -</div> <div>- DELUX PORK -</div> <div>DEEP FRIED PORK CHOP FILLET, FILLED WITH FOIE GRAS AND ONION MARMALADE - 3.900 -</div>

MALACKODÁS!



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PORK	MAIN COURSES
<div>- TOWER OF HELL -</div> <div>GRILLED PORK CHOP FILLET, FILLED WITH OLD TOWN RAGU, CHILI SAUCE AND SERVED WITH FRIED ONION RINGS</div> <div>- 3.800 -</div>	<div>- ROLLED PORK -</div> <div>GRILLED PORK TENDERLOIN ROLLED WITH BACON AND SERVED WITH GREEN PEPPER SAUCE</div> <div>- 3.600 -</div>
<div>-PORK TENDERLOIN OF BRASSO -</div> <div>MIXED WITH VEGETABLES AND FRIED CUBE POTATO</div> <div>- 3.800 -</div>	<div>- SOUS VIDE PORK CHUCK -</div> <div>BAKED SOUS VIDE PORK CHUCK WITH GREEN PEPPER SAUCE, DOLLAR POTATO CHIPS WITH RED CHEDDAR CHEESE</div> <div>- 4.800 -</div>

MALACKODÁS!

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FISH

- GRILLED KING PRAWN -

MARINATED IN GARLIC OIL, SERVED WITH LIGHTLY
SIDE SALAD
- 3.500 -

- FROG LEG OF RIMINYÁKI -

DEEP FRIED FROG LEG, LEMON PEPPER INFUSED CRUMBS, GARLIC,
SERVED WITH TARTAR SAUCE
- 3.800 -

MAIN COURSES

- PAPPARDELLE PRAWNS -

GRILLED KING PRAWNS,
SERVED WITH PAPPARDELLE, GORGONZOLA AND CUKKINI
- 4.800 -

- BLACK COD TENDERLOIN -

WITH BASIL OIL MARINATED GRILLED VEGETABLES
AND POTATO GRATIN IN ITALIEN TEXTURE
- 3.990 -

HAL-OGAT!



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BEEF	MAIN COURSES
<div>- CONFITATED BEEF CHEEK -</div> <div>SERVED WITH ORANGE INFUSED BROWN SAUCE</div> <div>- 3.990 -</div> <div></div>	<div>- DEEP FRIED CLAF LEG -</div> <div>SERVED WITH GARLIC TARTAR SAUCE AND LEMON WEDGE</div> <div>- 2.900 -</div> <div></div>

MARHASÁG!



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GOOD KIDS	EAT'S
<div><div>- FRIED CHICKEN OR PORK -</div><div>CHOOSE YOUR SIDE FROM RICE OR FRIES!</div><div>- 1.690 -</div></div> <div><div>- MICKY MOUSE -</div><div>DEEP FRIED CHEESE CHOOSE YOUR SIDE FROM RICE OR FRIES!</div><div>- 1.690 -</div></div> <div><div>- THE GREAT FISHERMAN -</div><div>DEEP FRIED COD FISH FILLET CHOOSE YOUR SIDE FROM RICE OR FRIES!</div><div>- 1.690 -</div></div>	<div><div>- GRILLED CHICKEN OR PORK -</div><div>CHOOSE YOUR SIDE FROM RICE OR FRIES!</div><div>- 1.690 -</div></div> <div><div>- FITNESS KNIGHT -</div><div>DEEP FRIED CHICKEN OR PORK WITH CORN OR OAT FLAKES CHOOSE YOUR SIDE FROM RICE OR FRIES!</div><div>- 1.690 -</div></div>

HAPPY MEALS = HAPPY KIDS

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VEGAN/VEGETARIAN

- VEGAN PLATE -

GRILLED SEITAN, VEGETABLE HASH BROWNS,
TEMPURA&STEAMED VEGIES AND RICE
- 3.800 -

- SEASONAL FRIED VEGIES -

- 2.800 -

- CHEESE VARIATIONS -

DEEP FRIED BLACK/RED CHILLI CHEDDAR CHEESE,
TRAPISTA CHEESE,CAMEMBERT CHEESE
- 2.990 -

MAIN COURSES

- VEGAN GYROS -

GRILLED SEITAN, GRILLED VEGETABLES, DEEP FRIED
SWEET POTATOES
- 3.800 -

- DEEP FRIED GOUDA -

WE CAN COCK IT AS LACTOSE FREE TOO!
- 2.600 -

- DEEP FRIED CAMEMBERT -

SERVED WITH BLUEBERRY MARMALADE
- 2.990 -

- GRILLED VEGAN -

GRILLED VEGAN CHEESE OR SEITAN SERVED WITH FRESH
OLIVES SALAD ON THE SIDE
- 3.300 -

GREEN PEACE!



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AMONG OUR	SIDE DISHES
<div><div>- FRENCH FRIES -</div><div>- 790 -</div></div> <div><div>- STEAK POTATOES -</div><div>- 890 -</div></div> <div><div>- GRILLED VEGIES -</div><div>- 1.090 -</div></div> <div><div>- STEAMED VEGIES -</div><div>- 890 -</div></div> <div><div>- RICE -</div><div>- 890 -</div></div> <div><div>- RICE WITH PEAS -</div><div>- 890 -</div></div>	<div><div>- SWEET POTATOES -</div><div>- 1.090 -</div></div> <div><div>- ITALIEN POTATO GRATIN -</div><div>- 1.190 -</div></div> <div><div>- DEEP FRIED CROCUET -</div><div>- 890 -</div></div> <div><div>- DOLLAR CHIPS WITH CHEDDAR -</div><div>- 1.190 -</div></div> <div><div>- POTATO SALAD WITH MAYO&PUMPKIN OIL -</div><div>- 1.190 -</div></div>

CHOOSE YOUR SIDE!



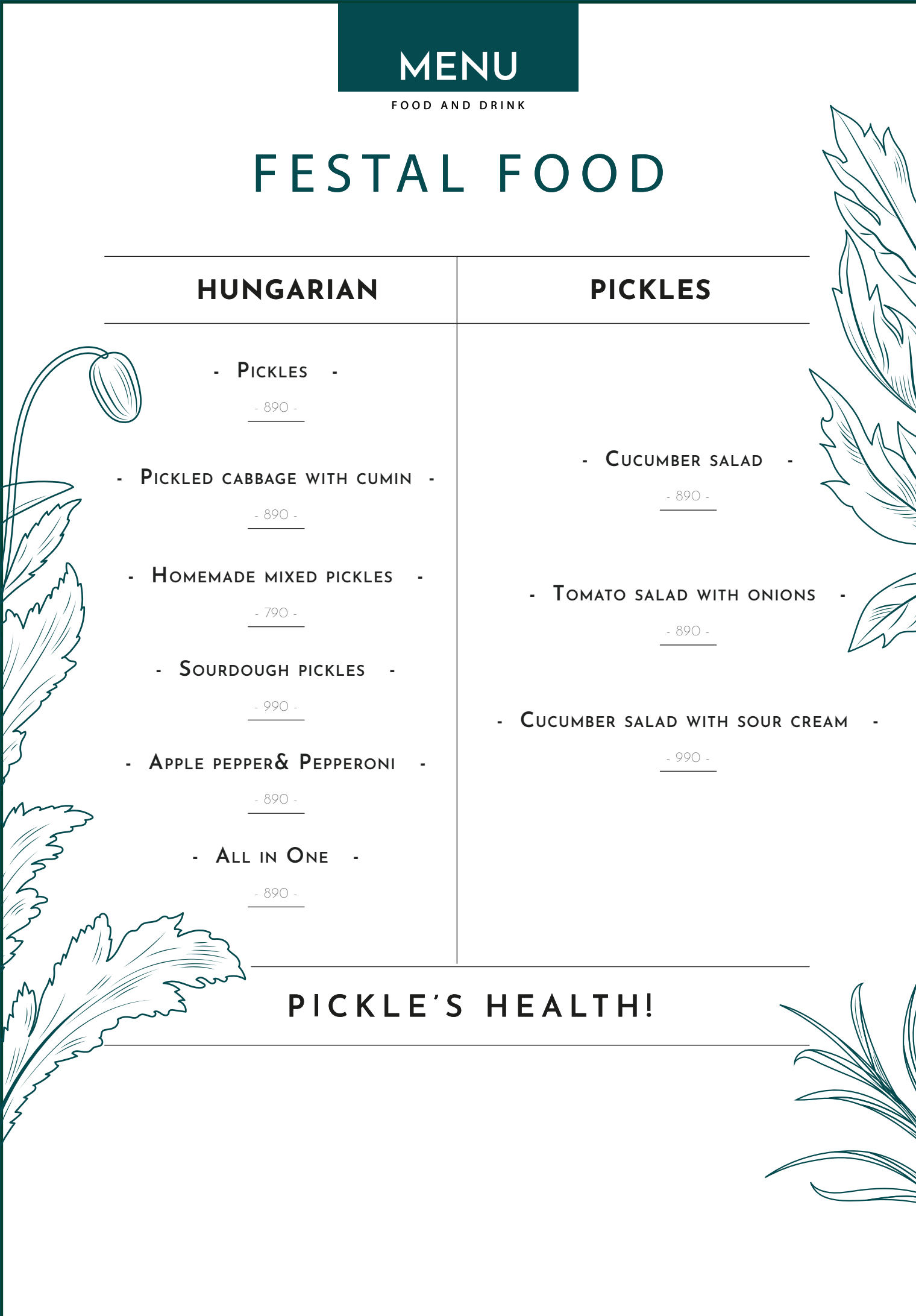
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FESTAL FOOD

SHARING PLATES	FOR 2 PERSONS
<div><div>- FRIED PLATE -</div><div>DEEP FRIED PORK CHOP FILLET&SEASONAL VEGETABLES, GRILLED CHICKEN BREAST WITH PESTO, DEEP FRIED TRAPISTA CHEESE, RICE, FRENCH FRIES</div><div>- 6.990 -</div></div> <div><div>- FESTAL PLATE -</div><div>GRILLED CHICKEN BREAST ROLLED IN SCHWARZWALDER HAM, FRIED PORK CHOP FILLET IN PANKO CRUMBS, BLACK CHILI CHEDDAR CHEESE, FRIED ONION RINGS, GRILLED VEGETABLES,STEAK POTATES AND RICE</div><div>- 7.800 -</div></div> <div><div>- ANTIFITNESS PLATE -</div><div>BAKED PORK HOCK SPRINKLED WITH BEER, CRUMBLY PORK CHUCK, CHILI CHICKEN BREAST STRIPS, RICE, STEAK POTATOES</div><div>- 7.800 -</div></div>	<div><div>- FISHING PLATE -</div><div>GRILLED ZANDER FILLET, DEEP FRIED COD LOIN IN PANKO CRUMBS, GARLIC KING PRAWNS, DEEP FRIED CALAMARI RINGS, RICE, FRENCH FRIES</div><div>- 8.800 -</div></div> <div><div>- GOURMET PLATE -</div><div>GRILLED SOUS VIDE CHICKEN BREAST WITH TRUFFLE SAUCE, DEEP FRIED CHICKEN BREAST, FILLED WITH CHEDDAR CHEESE AND SCHWARZWALDER HAM, DEEP FRIED PORK TENDERLOIN MEDALLION IN PUMPKIN SEEDS CRUMBS, MARINATED GRILLED VEGETABLES, STEAK POTATOES, RICE</div><div>- 8.800 -</div></div>

HAS NAP!



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HUNGARIAN	PICKLES
<div>- PICKLES -</div> <div>- 890 -</div>	
<div>- PICKLED CABBAGE WITH CUMIN -</div> <div>- 890 -</div>	<div>- CUCUMBER SALAD -</div> <div>- 890 -</div>
<div>- HOMEMADE MIXED PICKLES -</div> <div>- 790 -</div>	<div>- TOMATO SALAD WITH ONIONS -</div> <div>- 890 -</div>
<div>- SOURDOUGH PICKLES -</div> <div>- 990 -</div>	<div>- CUCUMBER SALAD WITH SOUR CREAM -</div> <div>- 990 -</div>
<div>- APPLE PEPPER& PEPPERONI -</div> <div>- 890 -</div>	
<div>- ALL IN ONE -</div> <div>- 890 -</div>	

PICKLE’S HEALTH!

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FESTAL FOOD

FROM SWEETS

- LAVA CHOCO SUFFLE -

SERVED WITH CREAM AND BOURBON VANILIA ICE CREAM

- 1.590 -

- RUBIK BROWNIE -

SERVED WITH CREAM AND SALTED CARAMELL ICE CREAM

- 1.590 -

TO SWEETHART

- CHEESECAKE -

TOUCHED WITH FOREST BERRIES RAGU

- 1.590 -

- ICE CREAM BOWL -

CHOOSE 3 OF YOUR WISHES FROM
VANILIA, CHOCOLATE, STRAWBERRY, SALTED CARAMELL
AND PUNCH

- 1.690 -

DESSERT IS FOR THE HEART,
NOT THE STOMACH!

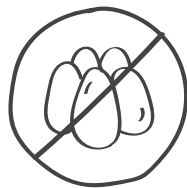
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FESTAL FOOD

ALLERGEN

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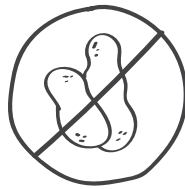
Egg Free



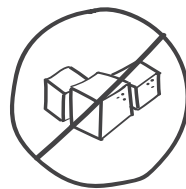
Gluten Free



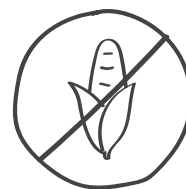
GMO Free



Nut Free



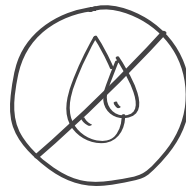
Sugar Free



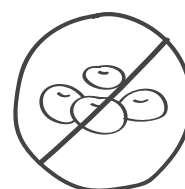
Corn Free



Dairy Free



Trans Fats Free



Soy Free

CHOOSE YOUR MEAL
OR
YOUR MEAL WILL CHOOSE YOU!

PLEASE, KINDLY ASK OUR COLLEAGUES
FOR YOUR BEST OPTION!

MENU

FOOD AND DRINK

FESTAL FOOD

FESTAL

ALL STARS

EXECUTIVE CHEF
OF FESTAL

NAGY SÁNDOR

MANAGER/OWNER
OF FESTAL

BAGI ZOLTÁN

FESTAL, GOOD TO BE HERE, GOOD TO EAT HERE!

OUR PRICES ARE INCLUSIVE OF VAT. WE ADD 12% SERVICE
CHARGE TO THE FINAL BILL.
IF YOU HAVE ANY FOOD ALLERGIES OR FOOD INTOLERANCES,
PLEASE NOTIFY YOUR HOST IN ADVANCE.
ALL OF OUR MENU ITEMS ARE SUBJECT TO AVAILABILITY.