KRISZTIÁN FODOR
EXECUTIVE CHEF

GRAND HOTEL
GLORIUS
MAKÓ

GRAND HOTEL GLORIUS
RESTAURANT

H-6900 MAKÓ
2 CSANÁD VEZÉR SQUARE
RESTAURANT@GLORIUS.HU
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OPENING HOURS:
EVERY DAY 12:00-22:00
(LAST ORDER 21:30)

„Nemcsak abban áll a magyar szakácsművészetnek a titka,
hogy egyes ételeket milyen ízlésesen tud előállítani,
hanem hogyan tálalja föl egymás után úgy,
hogy az elköltött étel valósággal kívánja az utána következőt,
s mikor már az ember azt hiszi, hogy egészen jóllakott,
akkor hoznak megint valamit, amire azt
kell mondani, hogy "de már ebből eszünk!"

Jókai Mór

– Menu –
Á la Carte

Soups

Mako-Style Onion Soup with Sheep Cheese Scone
and Fried Onion Crumbs
1 150 Ft
(1,4,8)

Meadow Carnation Mushroom Soup with Chicken Dumplings
1 150 Ft
(1,3,4)

Rooster Soup with Masculine Twist
1 150 Ft
(1,3,4)

Goulash with Dumplings from the Great Plain
1 250 Ft
(1,3,4)

Starters

Boar Rilette with Blueberry and Buttery Scone
1 550 Ft
(1,3,4,8)

Duck Breast with Vanilla Pear and Blue Cheese
1 550 Ft
(8)

Smoked Neat's Tongue with Mayonnaise Horseradish Beetroot Salad
1 450 Ft
(1,4,8)

Salads

Caesar Salad with Parmesan Breadcrumbed Chicken
1 850 Ft
(1,5,8,9)

Caesar Salad with Matured Salmon
1 950 Ft
(1,5,8,9)

Asotthalom-Style Salad with Roasted Bacon and Poached Eggs
1 850 Ft
(1,4,8)

Main courses

Sheep Cheese Strapachka with Toasted Neat's Tongue
and Crispy Onion
1 790 Ft
(1,4,8)

Spaghetti quattro formaggi
1 790 Ft
(1,4,8)

Calf with Viennese Parsley Pesto
and Fondant Potatoes
3 250 Ft
(1,4,8)

Chef's Way Bolognai Fried Ribs
3 150 Ft
(1,3,4,8)

Onion Roast with Hoop Potatoes and Thyme Jus
3 350 Ft
(-)

Loin Steak with Green Pepper Dressing
and Steak Potatoes
5 150 Ft
(3,9)

Crispy Duck Breast with Toasted Corn Porridge
and Tarragon Bolete Ster
3 750 Ft
(1,8)

Matured Salmon Fillet with Chili Vegeteables
and Nameko Mushroom
3 950 Ft
(1,5)

Garlic Chicken with Supreme Spinach, Feta Cheese
and Quail Eggs on Fried Potatoe Bed
3 250 Ft
(1,4,8)

Kiev Pullet Breast in Seasonal Crumb
with Parmesan potatoes
3 250 Ft
(1,4,8)

Roasted Pig with Onions and Potatoes
3 250 Ft
(-)

Rabbit Haunch with Root Vegetables
and Pumpkin Seed Coleslaw
3 950 Ft
(-)

Camembert cheese with caramelised apple
and blueberry rice
2 150 Ft
(1,4,8)

Beef stew in red wine with dumplings
3 550 Ft
(1,4)

Desserts

Chocolate suffle with vanilla ice-cream
1 250 Ft
(1,4,8)

Coconut panna cotta with pineapple chutney
1 250 Ft
(1,8)

„Szabadka” pancake with salty caramel
1 250 Ft
(1,4,6,8)

Cheese plate with parched and fresh fruits
1 950 Ft
(6,8)

Children's menu

Bone broth with paste
650 Ft
(1,3,4)

Greek fruit soup
650 Ft
(6,8)

Spaghetti Bolognese
1 280 Ft
(1,3,4,8)

Fried chicken with baked potatoes
1 280 Ft
(1,4)

Fried cheese with baked potatoes
1 280 Ft
(1,4,8)

Crispy fried fish fillet with baked potatoes
1 280 Ft
(1,4,5)

Allergen informations

Dear Guests,

We could like to inform you that our dishes may contain allergens. The following list tells you what these allergens can be. In our menu you see the serial number of allergens below the dishes. If you have additional questions, please feel free to ask our colleagues at the restaurant.

1. Cereals contain gluten
2. Crab
3. Celery
4. Egg
5. Fish
6. Stone Fruits
7. Lupin
8. Milk
9. Mustard
10. Nuts
11. Soybeans
12. Sesame
13. Sulphur dioxide and sulphites
14. Molluscs