

## Starters

FRIED DUCK LIVER  
WITH LAVENDER SOUR CHERRY RAGOUT,  
CREAM POLENTA AND ALMONDS 2  
5490 FT

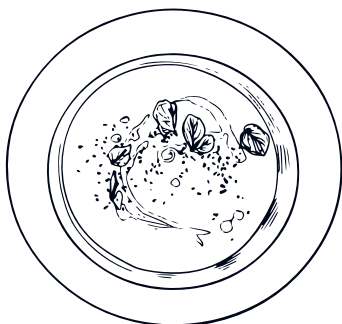
WILD BOAR TERRINE  
WITH BLACK CURRANTS,  
MARINATED VEGETABLES  
AND TOASTED SOURDOUGH BREAD 2,3,8  
3490 FT

FRENCH BEEF TARTAR  
WITH PICKLED RED ONION,  
PARSLEY BUTTER AND SOURDOUGH BREAD 2,3  
5690 FT

## Soup

BEEF CONSOMMÉ  
WITH SMOKED BEEF TONGUE,  
VERMICELLI AND VEGETABLES 3,8,12  
3190 FT

SALTED CARAMEL APPLE CREAM SOUP  
WITH ALMOND BISCUITS  
AND CALVADOS MOUSSE 2,3  
2390 FT



## Main Dishes

CAESAR SALAD, PARMESAN, FARMHOUSE CHICKEN 2,3,5,12,14  
4890 FT

CAESAR SALAD, PARMESAN, SHRIMP 2,3,5,6,12,14  
5490 FT

ROASTED CAULIFLOWER WITH CITRUS CAULIFLOWER CREAM AND CHICKPEA BASMATI RICE 1  
3990 FT

SALMON ROASTED IN ITS SKIN  
WITH BROCCOLI AND PESTO TAGLIATTE, SUN-DRIED TOMATOES AND PINE NUTS 2,3,8,14  
6990 FT

FARMHOUSE CHICKEN BREAST  
WITH ORANGE SWEET POTATOE CREAM, PUMPKIN ARANCINI AND POULTRY VELOUTÉ  
4990 FT

WILD BOAR LOIN WITH 'BREAD DUMPLINGS', WILD MUSHROOM CREAM AND RED WINE SAUCE 2,3,5,8  
6590 FT

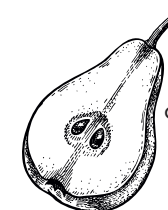
CONFIT BEEF CHEEK WITH TRUFFLE CELERY CREAM, ROASTED POTATOES AND PLUM RAGOUT 2,5  
5990 FT

VIENNESE SCHNITZEL" MADE FROM PORK TENDERLOIN WITH HORSERADISH, MASHED POTATOES  
AND YOGURT ROASTED BEETROOT SALAD 2,3,8  
5990 FT

ARGENTINIAN RIB-EYE WITH GREMOLATA, PATATAS BRAVAS AND ROAST PEPPER SALAD 8  
10990 FT

## Sweets

COTTAGE CHEESE DUMPLINGS  
LEMON AND HONEY SOURCREAM FOAM  
AND ROSEHIP JAM 2,3,8  
2590 FT



WHITE CHOCOLATE,  
CHESTNUT AND PEAR 2,3,8  
2590 FT

„ZSERBÓ”  
/ PLATED DESSERT/ 2,3,8,9  
2590 FT

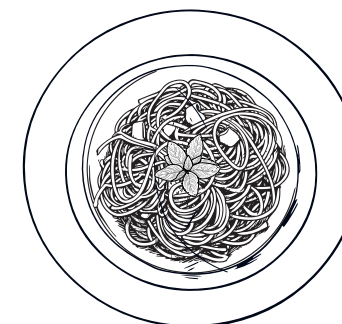
## For Kids

MEAT SOUP IN A BOWL 3,8,12  
1590 FT

SPAGHETTI BOLOGNESE 2,3,8,12  
2990 FT

CHICKEN IN BREADCRUMBS /ROASTED CHICKEN  
WITH MASHED POTATOES L 2,3,8  
2990 FT

PANCAKES 2,3,8  
890 FT/PIECE



## Flavours of the region

SZARVAS FISH SOUP 14 4690 FT

VILLAGE POTATO SOUP 2,3,12 2990 FT

GRAY CATFISH STEW WITH COTTAGE CHEESE DUMPLINGS AND DILL SOUR CREAM FOAM 2,3,8,14 6590 FT

CONFIT DUCK LEG WITH FRIED NOODLES, CHILI APPLE CREAM AND ORANGE MAPLE SYRUP JUS 2,3,8 5990 FT



# Liget

WELLNESS ÉS KONFERENCIA

HOTEL SZARVAS

F&B: NAGY ZOLTÁN



CHEF: DARVASI SÁNDOR

OPENING HOURS EVERY DAY:

07:30 - 10:30 12:00 - 17:00 18:00 - 22:00

ROOM SERVICE: 06:00 - 22:00



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1. VEGAN / 2. LACTOSE / 3. GLUTEN / 4. SOY / 5. MUSTARD / 6. CRAB / 7. SULPHITES / 8. EGG / 9. WALNUT / 10. PEANUTS / 11. LUPIN / 12. CELERY / 13. SESAME / 14. FISH / 15. MOLLUSCS