



VÉN DIÓFA RESTAURANT PENZION

Menu



COLD STARTERS:

80g Tartare Steak - Minced Beef with Herbs A3,6,10	9,90
80g Ham rolls with horseradish A7	4,90

SOUPS:

0,25l Rich Chicken Broth A1,3	3,20
0,25l Bean Soup A1,8,13	3,20
0,25l Daily Cream Soup Offers A1,7	3,20
0,3l Hungarian Style Fish Soup "Halászlé" A4	5,20

HOT STARTERS:

100g Grilled Goose Liver A1	9,90
80g Filled Pancake "Hortobagyi" A1,3,7	6,90

READY-MADE DISHES:

150g Tripe Goulash A1	6,90
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THE CHEF 'S SPECIALITIES:

150g The Seven Torchbearer's Stew A1,7	8,50
150g Transylvania Style Wooden Plate A1	8,50
150g The Devil's Snack A1,3,7	8,90
200g „Vozokany” Style Pork Ribs A1	7,50
500g The King's Plate for Two A1,3,7,10	22,00

(Stuffed Turkey Breast, Chicken Liver
in Breadcrumbs, Stew and Pork Leg
with Chicken Liver, Baked Jacket Potato,
Rice and Vegetable)

1100g The „Diófa” Plate for 4 person A1,3,7,10	42,00
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(fried Pork meat, roasted Porkneck,
stuffed Turkey breast, steamed Rice
Potato and Vegetable)

120g Colossal Salads with Cheese A4,7 (Salmon, Roast Chicken Breasts)	8,50
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FISH:

200g Flour-milling Style Trout A1,4	8,50
200g Grilled Pike in Lemon Sauce A1,4	9,90
150g Grilled Salmon or on butter A4,7	9,90

POULTRY DISHE:

150g Stuffed turkey breast A1,3,7	7,50
150g "KAJSZI" chicken breast /apricot and cheese/ A1,7	7,50
150g Chicken medallions with Mozzarella A1,7	7,50
150g Turkey breast in the "Tavaszi" style A1,7	7,50
150g Housemaid's chicken breast A1,7	7,50
250g Chicken steak on cheese sauce A1,7	8,90
150g Chicken liver in breadcrumbs A1,3,7	7,50
150g Roast goose liver with onion A1	13,90
150g Goose liver in breadcrumbs A1,3,7	13,90
300g Roast chicken (without bones) A10	8,90
150g Spicy chicken breast strips A10	7,50

PORK MEAT DISHES:

150g Black Montain Filets A1,7 and English Style Steamed Vegetable	7,50
200g Pork Medallions in Chese Sauce A1,7	8,90
200g Porkneck with forest Mushrooms A1,3,7	8,90
150g Stuffed Pork Fillet á la Good Lady A1,3,7	7,50

VEAL DISHES:

200g Fried Veal Fillet A1,3,7	10,50
200g Veal Paprikas A1,7	10,50

BEEF DISHES:

150g Roast Steak with Poultry Liver A1,10	8,90
150g Roast Steak Stroganoff A1,7,10	9,90
150g Roast Steak Vienna A1,10	8,90
250g Pfeffersteak A1,7,10	20,90
250g Toscana Style Steak A10	20,90
250g Beef Steak with Forest Mushrooms A1	20,90
200g Roast in Hot Sauce A1,10	9,90

Weight of meat is given in raw state!

www.vendiofa.sk

Menu

VĚN DIÓFA
RESTAURANT
PENZION



VEGETARIAN DISHES:

150g Fried Cheese A1,3,7	6,90
150g Champignons in Breadcrumbs A1,3,7	6,90

CHILDREN'S DISHES with sideorders from the list:

75g Cheese in Breadcrumbs, Tartare sauce A1,3,7	6,90
75g Chicken breast in breadcrumbs or Pork Fillet A1,3,7	6,90
75g Minced turkey or Stuffed turkey breast A1,3,7	6,90

PASTA:

300g Penne with Chicken und Mushrooms A1,3,7	8,50
300g Spinach noodles with Cheese Sauce A1,3,7	7,50
300g Tagliatelle with lachs, creamed tomato sauce A1,3,4,7	10,90

SIDE ORDERS:

200g Potato Speciality	1,90
200g Roast potato	1,90
200g Chips	1,90
200g Boiled Potatoes A7	1,90
200g Steamed Rice	1,90
200g „Halušky“ Boiled Gnocchi-Style Pasta A1,3	1,90
200g Steamed English Vegetable A7	2,70
30g A Slice of Bread A1	0,30

SALADS:

150g Greek Salad A7	3,90
50g Fresh green Salad	1,90
100g Cabbage Salad	1,90
100g Tomato Salad	1,90
100g Cucumber Salad	1,90
150g Sweet Corn	2,40
150g Mixed Salad „Diófás“ A13	2,40
150g Home-Made Pickles A10	2,40

SAUCES AND DRESSINGS:

30g Tatar Sauce A3,7,10	0,80
30g Ketchup	0,80
30g Garlic Dressing A1,3,7	0,80
30g Hot Dressing A7,10	0,80
100g Cheese Sauce A3,7,10	1,90
100g Mushroom Sauce A3,7,10	1,90

COMPOTES OR FRUIT IN SUGAR SYRUP:

120g According to the daily offers-peach	2,40
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DESSERTS:

80g "Somlói" muffin A1,3,7,8	3,60
70g Pancakes (jam, nutela) A1,3,7,8	3,60
120g Cup of ice cream with cream A7	3,60
120g Mashed chestnuts with cream A7	3,60
120g Hot Kiss (vanilla ice, hot raspberry, cream) A3,7	4,60

We wish you a good appetite!



Our chefs are willing to prepare any meal you imagine and could be done in our kitchen.

We do not serve half portions. Thank you for understanding.

"Enjoying your meal as well as preparing it is rather time-consuming, that's why sometimes we have to wait for the next course."

Brillat - Javarin

"If there was something you did not like, please, tell it to us, but if you enjoyed it, please, tell about us to the others."

/Janus Paterok/