



Bread Service

Lángos [*GF, *V] served with Garlic Cheese Dip

Appetizers

Cucumber Salad (Uborkasaláta) [V, GF]
Cucumber . Dill . Onions . White Vinaigrette

Goulash
Cubed Beef . Paprika . Tomatoes . Potatoes . Vegetable Mirepoix

Stuffed Cabbage (Töltött Káposzta) [*V, GF]
Green Cabbage . Sauerkraut . Pork . Rice

Paprikas Krumpli [*V, GF]
Virslis Sausage . Potatoes . Bacon . Pepper

Entrees

Brasov Pork [GF]
Pork Tenderloin . Fried Potatoes . Sour Cucumber . Pan Sauce

Chicken Paprikash [*GF]
Creamy Paprika Sauce . Nokedli . Braised Red Cabbage . Sour Cream.

Fish Paprikas
Fried Catfish . Tomato Sauce . Tarrhonya . Green Beans

Lecsó [*V, GF]
Braised Peppers . Braised Onions . Tomatoes . Eggs

Desserts

Almás Rétes (Apple Strudel) [*GF, *V]

Strudel . Spiced Apple Filling . Powdered Sugar . Cider Caramel . Whipped Cream

Palacsinta (Hungarian Crêpes) [*GF, V]

Crêpe . Vanilla Custard . Poppy Seeds . Lemon Zest

Esterházy Torta (Layered Cake) [GF, V]

Almond Dacquoise . Rum Custard . Slivered Almonds . Almond Glaze . Apricot Jam . Coffee Sauce

Kürtőskalács (Chimney Cake) [GF,*V]

Mini Chimney Cakes . Cinnamon Sugar . Chocolate Sauce . Apple Chutney . Whipped Cream

Please Alert Your Server of Any Dietary Restrictions or Allergies Before Ordering

[GF= Gluten Free] [*GF= Can Be Gluten Free] [V= Vegetarian] [*V= Can Be Vegan]

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

Regional Cuisine of Hungary

Dinner Menu date: Feb. 19, 2026

Sous Chef Joshua Geczy