



Katlantóni

MENU • DRINKS

OWNER | ANTAL NOVOTNY

VISION • GASTRO-ADVENTURES • LOVE

EXECUTIVE CHEF | TAMÁS SOMLAI

HOSPITALITY ONLY WITH PASSION...

WWW.KATLANTONI.HU

#IZGALMASANSOKSZINU #HITELES #TRENTREMTÓ #TARTALMAS #UMAMI

Our Mission

THE GASTRONOMY OF THE CARPATHIAN-BASIN...IN MODERN GUISE

FOR 9 YEARS NOW, VERESEGYHÁZ AND THIS WONDERFUL STEAM MILL HAVE BEEN HOME TO KATLAN TÓNI.

WE INVITE YOU ON A JOURNEY THROUGH TIME THAT WILL TAKE YOU BACK TO THE PAST AND BRING YOU FRESHNESS, CREATIVITY AND A NEW BREEZE.

WE BELIEVE THAT JUST BECAUSE SOMETHING IS OLD DOESN'T MEAN WE SHOULD THROW IT AWAY, BUT RATHER SHOW ITS VALUE IN A WAY THAT IS TAILORED TO THE NEEDS OF TODAY.

WHEN YOU LOOK AROUND, YOU'LL SEE THAT WE'VE DONE THE SAME WHEN DESIGNING OUR ENVIRONMENT.

MAKE YOURSELF AT HOME HERE! WE'LL LOOK AFTER YOU.

We believe in and see great value in the exciting diversity of our own gastronomy and the bonding power of quality time spent together. We want to help you rediscover and experience our forgotten and traditional dishes.

We want to inspire as many people as possible to discover and take pride in the treasures that live within us, to experience the magic of time together in everyday life.

We have set ourselves the task of promoting the food of the Carpathian Basin. Wrapped in new clothes. That's why we don't have French fries, fried cheese, or cola.

In return, we have homemade raspberry syrup while we knead the dough for the soup dumplings.

Besides, the fence is made of straw, wheat grows in the garden and the bread is freshly baked in the kitchen of the old mill.

IT IS **ANTAL NOVOTNY'S** UNQUENCHABLE CURIOSITY... NAH, HIS HUMOUR AND HUMANITY THAT FUEL AND DRIVE THIS WORK FORWARD. IT'S WHAT INSPIRES THE TEAM, IT'S WHAT MAKES THE PLACE SPECIAL AND IT'S WHAT GIVES US ALL AN ENDLESS PURPOSE THAT KEEPS OUR DEEPEST VALUES IN PLAY.

CHEF **TAMÁS SOMLAI'S** CREATIVITY, HIS INNOVATIVE AND SYSTEMATIC APPROACH ARE THE GUARANTEE THAT EACH AND EVERY PLATE IS SERVED IN PERFECT HARMONY, BOTH IN TASTE AND PRESENTATION, NO COMPROMISE.

WHO KNOWS....MAYBE YOU'LL EVEN MEET THEM TODAY, IF LIFE BRINGS US THAT WAY:-).

WE ARE HAPPY TO HAVE YOU HERE! ENJOY YOURSELVES!

Katlan Tóni
KULTÚRKONYHA

#EXCITINGLYCOLOURFUL #AUTHENTIC #TRENDY #MEANINGFUL #UMAMI

Katlán Tóni

KULTÚRKONYHA

COLD STARTERS

SMOKED TROUT, AJVAR, FERMENTED
MUSHROOMS | 2 450 FT
MI, MU, FI

GOOSE LEG PÂTÉ, POPPY SEED FUNNEL
CAKE, APRICOT, WINE ESSENCE | 1 850 FT
MI, EG, GL, NU, MU

SMOKED TENDERLOIN, TOMATOES,
WALNUT OIL | 2 050 FT
MI, CE, MU, NU

POTATO BREAD BAKED ON CABBAGE LEAVES (45 DKG) | 510 FT
GL | OUR BREADS CAN BE ORDERED FOR TAKE AWAY TOO!

RED WINE, RED ONION WHOLE MEAL SPELT ROUND LOAF (45 DKG) | 690 FT
GL | OUR BREADS CAN BE ORDERED FOR TAKE AWAY TOO!

CSANGO GRAPE LEAF STUFFED WITH
LAMB | 3 050 FT

It's called a meaty dumpling in Moldavia and it was made in the 'kaláka' by women during holidays and on special occasions. It is made with buckwheat, millet and corn porridge, and lots and lots of greens and vegetables. This recipe was received from Dr. Nyisztor Tinka, Moldavia's first ethnographer.

MI, CE, MU, GL

ZONE

SMALL MAIN DISHES

RAVIOLI STUFFED WITH CRAYFISH | 2 750 FT

Once, there were so many crayfish in our waters that it was forbidden by law to prepare crayfish for lunch for daymen more than twice a week. Today however, they have almost completely vanished from our rivers. With so many great recipes, from the potter's cauldron to great aristocratic kitchens, it would be a shame to forget them. At present, the dumplings are prepared with crayfish meat imported from France.

MI, CE, MU, CR, EG, GL

GRILLED GOMOLYA CHEESE, MUSHROOM
RISOTTO, FRIED KALE | 3 190 FT

MI, CE, MU

LECSÓ EGGS, VENISON SAUSAGE | 2 150 FT

MU, CE, EG

CONFIT PORK CHEEK, POTATO CREAM,
PICKLED ONIONS | 2 650 FT

MI, CE, MU

SOUPS

STRAWBERRY SOUP WITH BASIL, SPICED
EGG MOUSSE | 1 490 FT
EG

ROOSTER ESSENCE, ROOT VEGETABLES,
ZUCCHINI | 1 650 FT
CE

VEAL STEW, OAT DUMPLINGS,
DILL | 1 950 FT
MI, CE, MU, EG, GL

NETTLE SOUP | 1 550 FT

This was a common scarcity food, which made it unpopular after the hard times had passed. How interesting that today it can be called a 'superfood'. From kidney disease to hair loss, this herb is good for many ailments. With butter and fresh thyme, it's a delicious dish.

VEGÁN | CE, MU

A 12% SERVICE CHARGE IS ADDED TO THE PRICES SHOWN ON THE MENU.

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MAIN COURSES

BUTTER FRIED FILLET OF PIKE-PERCH,
PEARL, ALMONDS, GARDEN HERBS,
SMOKED AUBERGINE | 4 690 FT
MI, CE, FI, MU

PAPRIKA CATFISH, WIDE NOODLES,
GARLIC, PARSLEY | 3 250 FT
MI, CE, MU, FI, GL

FREE RANGE PULLET BREAST, BUTTER FRIED
VEGETABLES, GRATIN POTATOES | 3 990 FT
MI, CE, MU

SMOKED CHICKEN THIGHS,
CRISP LETTUCE, PICKLED CUCUMBER
REMOULADE SAUCE | 3 290 FT
MI, CE, MU, EG

ROASTED DUCK BREAST, POLENTA, BABY
CABBAGE, CARROTS | 4 250 FT
MI, CE, MU

VEAL MEDALLIONS, CRISPY RICE PORRIDGE,
MUSHROOMS, KOHLRABI | 5 990 FT
MI, CE, MU

LAMB SHANK, POTATOES, TOMATOES,
CORIANDER | 5 590 FT
MI, CE, MU

ROLLED PORK BELLY "PORCHETTA",
ROASTED POTATOES,
LETTUCE SALAD | 4 490 FT
MI, CE, MU

BUFFALO RAGOUT, FRIED POTATO DUMPLINGS, CELERY, BACON | 3 950 FT

The Transylvanian tradition of 'tokány' or 'tokán' dates back far before paprika, and as the use of spicy paprika is not widespread in Transylvania, the use of more aromatic spices has been preserved in their gastronomy. Tarragon, herb of St. Julian, rosemary, fresh thyme, and sage are used in this recipe. We paired it with a garnish from the other side of the country.

Do they go together?

MI, CE, MU, GL, EG

MEAT-FREE ZONE

AUBERGINE TARTAR, SPINACH, EGG, TOMATO | 1 990 FT
VEGETARIAN COLD STARTER | MI, MU

STRAWBERRY SOUP WITH BASIL, SPICED EGG MOUSSE | 1 490 FT
VEGETARIAN SOUP | EG

GRILLED GOMOLYA CHEESE, MUSHROOM RISOTTO, FRIED KALE | 3 190 FT
VEGETARIAN ZONE DISH | MI, CE, MU

BROWN RICE NOODLES, TUBEROUS VEGETABLES, GARDEN HERBS | 2 990 FT
VEGAN MAIN COURSE | CE, MU

STUFFED AUBERGINE WITH GARDEN HERBS, TENDER LETTUCE, AJVAR | 2 150 FT
VEGAN MAIN COURSE | CE, MU

If you would like to order any of our dishes with a different side dish, please let our servers know and they will inform you of the options. Extra garnish costs 500 HUF/serving.

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KID'S MENU

CHICKEN NOODLE SOUP | 1 590 FT

CE, EG, GL

CHICKEN FINGERS BREADED WITH WALNUT CRUMBS,
MASHED POTATOES | 2 150 FT

MI, CE, MU, EG, GL

PASTA WITH TOMATOES | 1 250 FT

MI, CE, MU, GL, EG

FRUIT CRÉPES WITH VANILLA ICE CREAM | 1 350 FT

MI, GL, EG



DESSERTS

BONFIRE STACK | 1 250 FT

MI, EG, GL

STRAWBERRY PIE, VANILLA,
LEMON HERBS | 1 650 FT

MI, EG, GL

SOMLÓI SPONGE CAKE | 1 650 FT

MI, EG, GL, NU

WHITE CHOCOLATE BLACKBERRY MOUSSE, PUFFED OATS | 1 690 FT

VEGAN DESSERT

SWEET CORNMEAL CAKE WITH
WHIPPED CREAM | 1 450 FT

It is a well-known dish in many parts of the country. It was also eaten savory, but sweet was more common. It was more or less a corn scone with a crumbly and tasty texture from the corn, but gluten-free. It is served with a whipped cream and jam flavored with caramel made from curdled milk

MI

FERMENTED AND PICKLED VEGETABLES

TOMATO SALAD | 590 FT

PICKLED CUCUMBER | 490 FT

MU, GL

CRISPY LEAF LETTUCE WITH
BASIL DRESSING | 750 FT

MU

HOMEMADE MIXED
PICKLED VEGETABLES | 490 FT

MU

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KATLAN TÓNI EXTRA

"TO MAKE EATING A REAL FAMILY EXPERIENCE"

We at Katlan Tóni believe that food has value, eating together is magic, a ceremony, almost a prayer. Its cohesive power is immense, it gives an experience and strength that nothing else can replace. In our rushed world, we have less and less time for each other, for living moments, for big, group conversations.

We strive to give you something extra in addition to the taste. A shared experience that makes your lunch and dinner with us even more memorable.

We are a family friendly restaurant. We don't want it to just be a label - we really want you to feel that we care as well. Whether you are looking for a family adventure together or just want to book some quality time with your kids and eat in peace, look at each other and have a good chat, we can help!

Usually not only are the ingredients of our food and drink carefully selected, but the children and family-friendly programs we offer also have to meet high standards: #gadgetfree #adventureous #exciting #valuable. That is all we ask of them. The selection of the programs is in the hands of our Chief Vision Officer, who keeps a fairly tight rein on everything and is passionate about quality children's programs. 😊

Coming soon in August!

"GROUNDED" ADVENTURE - YOUNIK GYEREKSAROK AND
KATLAN TÓNI KULTÚRKONYHA'S ADVENTURE "TABLE" GAME

...to make your family lunches and dinners happier and easier.

There is a mysterious creature called The Adventurer....who is always roaming. No one knows who he is. No one has ever seen him. But what is for sure is that he sends children letters with real, imaginary adventures, and they immediately feel like they are in a magical world when they read them.

Every adventure is different and gives you an unforgettable experience. The YOUnik Children's Corner team is inspired by the spirit of the old steam mill and is preparing a truly cathartic "Grounded" Adventure, which you can order for your lunch or dinner from June! Are you curious?

Come back and give it a try!