

Drinks

NON-ALCOHOLIC BEVERAGES

HOMEMADE SYRUPS

0,3 L | 0.4 L | PITCHER (1.25 L)

POCSAI PORTA | 750 FT | 990 FT | 2 690 FT

ELDERBERRY, SUGAR-FREE ELDERBERRY, MINT, LEMONGRASS

MÉHES HONEY 750 FT | 1 050 FT | 3 000 FT

BLUEBERRY, ROSEHIP, LAVENDER

MÉHES HONEY WITH FURCTOSE | 750 FT | 1 050 FT | 3 150 FT

STRAWBERRY, GINGER, RASPBERRY, ELDERFLOWER

KATLAN TÓNI RASPBERRY SYRUP

750 FT | 1 050 FT | 3 150 FT

Yes, it's our famous raspberry syrup, made by Gizus here on the spot and an unforgettable hit for years. 100% raspberry, 100% love.

If you like it, take some home! You can also get our syrups to go! Ask our servers for prices.

LEMONADES

0.4 L | PITCHER (1.25 L)

KATLAN TÓNI'S HOMEMADE CITRUS LEMONADE | 990 FT | 2 700 FT

Our experimentation has resulted in some wonderful, refreshing lemonade variations. Which ones haven't you tried yet?

REDFRUIT | 1 050 FT | 3 150 FT

GINGER | 1 050 FT | 2 990 FT

SEA BUCKTHORN VITAMINE | 1 050 FT | 2 990 FT

CUCUMBER | 1 050 FT | 2 990 FT

SOFT DRINKS & WATERS

ORANGE JUICE WITH PULP
(1 DL | 3 DL | 4.15 DL)
250 FT | 750 FT | 950 FT

APPLE JUICE (1 DL | 3 DL | 4.15 DL)
250 FT | 750 FT | 950 FT

PEACH JUICE (1 DL | 3 DL | 4.15 DL)
250 FT | 750 FT | 950 FT

PINEAPPLE JUICE (1 DL | 3 DL | 4.15 DL)
250 FT | 750 FT | 950 FT

FEVER-TREE PREMIUM INDIAN TONIC (0.2 L)
1 050 FT

THEODORA KEREKI (STILL) (0.33 L | 0.75 L)
480 FT | 990 FT

NATUR AQUA (STILL) (0.33 L | 0.75 L)
480 FT | 990 FT

SODA WATER (1 DL | 1 L RETRO BOTTLED)
110 FT | 1 100 FT

SEA BUCKTHORN MARROW - FOR TAKEAWAY!
(0.5 L) | 4 350 FT

Also, the best possible natural immune booster according to our restaurant manager.

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

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Drinks

ALCOHOLIC BEVERAGES

APERITIFS

8 CL

MARTINI DRY | 1 050 FT
MARTINI BIANCO | 1 050 FT

LIQUEORS

2 CL | 4 CL

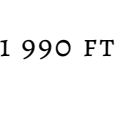
UNICUM | 590 FT | 1 190 FT
UNICUM SZILVA | 590 FT | 1 190 FT
JÄGERMEISTER | 590 FT | 1 150 FT
BAILEY'S LIQUEUR | 590 FT | 1 150 FT



DRAUGHT BEER

GLASS | PINT

KASZABLANKA (WHEAT) | 1 050 FT | 1 550 FT
BITANG JOE (PILSNER) | 1 550 FT | 1 990 FT
FRUIT GARDEN SOUR CHERRY BEER | 1 550 FT | 1 990 FT
ELEVEN O'CLOCK | 1 100 FT | 1 990 FT



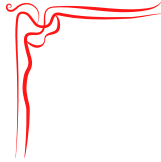
BOTTLED BEERS

0.5 L VAGY 0.33 L / BOTTLE

KATLAN LIGHT (0.5 L) | 950 FT
PILSNER STYLE BEER FROM THE FÓT CRAFT BREWERY
KATLAN LIGHT TO GO (0.5 L) | 1 250 FT
FRUIT GARDEN SOUR CHERRY BEER (0.33 L) | 1 350 FT
FÓT CRAFT BREWERY
BERNARD CELEBRATION LAGER (SVATECNI) (0.5 L) | 1 450 FT
BERNARD DARK LAGER (CERNY) (0.5 L) | 1 450 FT
ERDINGER HEFE WHEAT BEER (0.5 L) | 1 450 FT
CLAUSTHALER NON-ALCOHOLIC (0.33 L) | 1 290 FT

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PALINKAS

2 CL | 4 CL

- PLUM PALINKA 40° | 900 FT | 1 800FT
APRICOT PALINKA 40° | 1 000 FT | 2 000 FT
QUINCE PALINKA 40° | 1 090 FT | 2 180FT
SOUR CHERRY PALINKA 40° | 1 100 FT | 2 090 FT
BLACK CHERRY PÁLINKA 40° | 900 FT | 1 800FT
RIPE APPLE PÁLINKA 40° | 850 FT | 1 700FT
IRSAI OLIVÉR GRAPE PALINKA 40° | 900 FT | 1 750FT
DERESZLA ASZÚTÖRKÖLY 45° | 850 FT | 1 700 FT

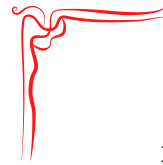


If you like our palinkas, take some home! Ask our servers for prices.

WHISKYS

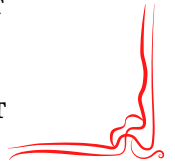
2 CL | 4 CL

- BUSHMILS ORIGINAL | 790 FT | 1 590FT
TALISKER MALT 10 ÉVES | 1 750 FT | 3 100 FT
FAMOUS GROUSE | 790 FT | 1 490 FT
MAKER'S MARK | 1 350 FT | 2 500FT
BALLANTINE'S HARD FIRED | 590 FT | 1 150 FT
JACK DANIEL'S TENNESSEE | 690 FT | 1 450FT



COCKTAILS

- KATLAN-SHOT | 1 750FT
MOJITO | 2 750 FT
APEROL SPRITZ | 3 500 FT



DISTILLES

2 CL | 4 CL

- RUSSIAN STANDARD PLATINUM | 1 050 FT | 1 850FT
MATUSALEM PLATINO RUM | 950 FT | 1 750FT
HAVANA CLUB ESPECIAL RUM | 900 FT | 1 700FT
MONKEY 47 GIN | 2 050 FT | 3 900 FT
HENDRICK'S GIN | 1 250 FT | 2 300FT
PATRON SILVER TEQUILA | 1 750 FT | 3 250FT
OLMECA ALTOS REPOSADO TEQUILA | 1 050 FT | 1 900FT
HENNESSY VS COGNAC | 2 290 FT | 4 590 FT

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Coffee & Tea

COFFEE

ONE ELEVEN CONCEPT ROASTERS

"Coffee doesn't solve everything, but it helps!"

With us always! There is a point in all our discussions when Tóni asks one of his favorite questions,

"For whom can I make a good coffee?".

The team at OneEleven not only helps us choose the perfect coffee beans, but also helps us make the perfect brew and beautiful whipped cream for you. **Can we make you a good coffee now?**

ESPRESSO | 620 FT

9 G PER SERVING OF ARABICA NATURAL FROM THE FAZENDA SERRA FARM IN BRAZIL.

CAPUCCINO | 820 FT

A NICE ESPRESSO SERVED WITH A SOFT AND LIGHT MILK FOAM.

AMERICANO | 620 FT

WE MAKE A SHORT COFFEE WHICH IS Poured INTO HOT WATER. IF WE BREW IT TOO LONG, UNPLEASANT ACIDS WILL DEVELOP.

DOULE ESPRESSO | 1 050 FT

DOUBLE SERVING OF ARABICA NATURAL IN A CUP. THE COFFEE SHOULD TAKE 27-30 SECONDS TO GIVE US THE MOST ENJOYABLE TASTE.

ESPRESSO MACCHIATTO | 730 FT

OUR COFFEE IMMACULADA DOTTED WITH A LITTLE MILK.

CORTADO | 730 FT

EA SHORTENED COFFEE. IN THIS CASE, THE ACIDS ARE TEMPERED WITH ONE PART COFFEE AND ONE PART MILK.

LATTE | 900 FT

A GRAND ESPRESSO RICH IN MILK AND MILK FOAM. DID YOU KNOW THAT THE COFFEE YOU ARE DRINKING GROWS AT 1 150 METERS.



ALMOND FRAPPE | 1 350 FT

ESPRESSO, VANILLA ICE CREAM, ALMOND MILK.

MOCCA LEMONADE | 990 FT

MOCCA WITH FRESH LEMON JUICE AND HONEY.

ESPRESSO TONIC | 990 FT

ESPRESSO, TONIC, WITH ICE.



OUR COFFEE DRINKS ARE AVAILABLE IN A DECAFFEINATED, LACTOSE-FREE VERSION AND WITH RICE MILK AT AN ADDITIONAL COST.

TEA

EARL GREY - BLACK TEA | 620 FT

MINT TEA | 620 FT

JASMINE GREEN TEA | 620 FT

CAMOMILLE, FRUIT, HONEY | 620 FT

HIBISCUS, BLACKBERRY, CHEERS | 620 FT

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If the walls could talk...

THE LEGEND OF THE MILL

DID YOU KNOW WE ARE IN AN OLD STEAM MILL?

The early heyday

OR THE CASE OF DR GÉZÁNÉ SZÁSZ WITH THE MILL

Once upon a time there lived a rich woman in Veresegyház, Dr Gézáné Szász, who had acquired a large estate through her husband and did not look kindly on the long queues of hours in the water powered mills to mill her grain. So, in 1922, in a fit of rage, she had the most modern steam mill of the time built, which she named after herself, so everyone called it Anna's Mill. It was powered by Mechwart chimneys, steam-driven and included a 27-metre-high chimney.

The first transformation

OR UNCLE FERI, THE LAST MILLER

After the WWII, the mill's heir repaired the damage and began operating an oil rig in the building, so once again, the Mill saw many more beautiful years. Uncle Feri (Uncle Frank) was the last miller. Unfortunately, he is no longer with us, but his stories have remained. Toni visited him a few years ago and during one of their conversations Uncle Feri told Toni that one of his most interesting experiences happened after the invasion of Russian troops in 1945 when Uncle Feri was forced to grind grain under the watchful eyes of two automatic twin machine guns. This practice continued until the early 1950s. After, as a result of a political complaint, both the owner and the miller were imprisoned, and although they were acquitted, the fate of the building was sealed.

The Decline

OR A FENCE FROM THE CHIMNEY, MACHINE GUNS, TANKS AND ASSORTED SCRAP METAL

As agriculture started a quiet decline, the Anna mill was nationalized and left to perish. The boiler house and the now obsolete equipment were torn down for scrap, and the country of "iron and metal" was enriched with the remains. It is not actually known what happened to all the machines, but what is known is that the Russians took everything that was made of metal. The chimney was also demolished and used to create a perimeter fence - a 3-meter-diameter well for the old steam engine can still be found in the back garden. From this time on, the building stood empty, the local MGTSZ (agriculture collective) used it to store grain. Nine full railroad grain hoppers were moved around the three floors of the mill using a series of electric winches- that's a shocking amount of grain! Just try to imagine that as you sit here! The Mill was later taken over by the Vörösmarty Cooperative in Fót, at which time the roof was repaired in order to preserve the building. Unfortunately, no other repairs were made at that time. Over the years, the building became more and more dilapidated and at one point, it was even a busy produce store, but this is where the story ends. An article in a 1992 edition of a local Newspaper ran with the headline: "How can we save a decaying industrial monument?".

The revival ... now as a restaurant

THE ORIGINAL FUNCTION OF THE MAIN DRIVEWAY IN FRONT OF THE BUILDING: THE FENCE IS MADE OF STRAW, WHEAT GROWS IN THE GARDEN AND FRESH BREAD IS BAKED IN THE KITCHEN IN THE FORMER BOILER HOUSE OF THE MILL. WHAT IS IT, IF NOT THE GOLDEN AGE?

After the change of regime, the building stood alone until a private individual bought it and dreamed up a restaurant and tastefully converted it into functional spaces. That's when Tóni found and fell in love with the building. He imagined great potential in it and rented the Mill in 2011. He designed the interior with two young interior designers, with the aim of creating an atmosphere that reflected the company's mission: to preserve traditions and values, while blending contemporary elements with a modern, clean feel. For 9 years now, our restaurant, Katlan Toni, has been housed in this wonderful building full of memories and values. We love it. Every year more and more people get to know and love it and join our mission. We believe that by renewing again and again we can truly preserve our values.

Thank you for joining us for meal after meal on this journey and we wish you as much pleasure in your time here as we enjoy living our daily lives in this building.

Source article "Anna is not eternal" in the Gödöllői Hírlap (14 July 1992).

We are waiting for you! ♥.



ALLERGENES

GL	GLUTEN
CR	CRUSTACEANS/SHELL FISH
EG	EGG
FI	FISH
MI	MILK
NU	NUTS
CE	CELERY
MU	MUSTARD



*We hope to see again
soon!*

Katlan Tóni
KULTÚRKONYHA

