



# *Katlan Tóni*

KULTÚRKONYHA

## MENU • DRINKS

**OWNER | ANTAL NOVOTNY**

VISION • GASTRO-ADVENTURES • LOVE

**EXECUTIVE CHEF | BOTOND DÉCSI**

TASTE • SENSE • BALANCE

**WWW.KATLANTONI.HU**

#EXCITINGLYCOLOURFUL #AUTHENTIC #TRENDY #MEANINGFUL #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 **BOTOND DÉCSI** IS PRECISION ITSELF. HE IS CHARACTERISED BY A TOTAL COMMITMENT TO QUALITY. THE BALANCE BETWEEN TASTE AND SIGHT IS ESSENTIAL FOR HIM.

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*  
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# Katlán Tóni

## KULTÚRKONYHA

### COLD STARTERS

GOAT CHEESE WITH ROSEMARY, GRILLED FIGS AND PICKLED ONIONS | 2 450 FT

*MI, MU*

MANGALICA HORS D'OEUVRE, PICKLED MUSTARD AND GARDEN VEGETABLES | 1 980 FT

*MI, MU*

POTATO BREAD BAKED ON CABBAGE LEAVES (45 DKG) | 590 FT

*GL | OUR BREADS CAN BE ORDERED FOR TAKE AWAY TOO!*

RED WINE, RED ONION WHOLE MEAL SPELT ROUND LOAF (45 DKG) | 750 FT

*GL | OUR BREADS CAN BE ORDERED FOR TAKE AWAY TOO!*

ROAST GOOSE CONFIT, FOIE GRAS, PEKMEZ AND GRAPES | 2 240 FT

Pekmez, also known as mustard honey, is a legacy of the Turkish Occupation, and until the advent of sugar, pekmez was made throughout Hungary. One of the specialties of our cuisine is the combination of sweet and salty flavors which many people find similar with cuisine of the Far East. We do not necessarily agree with this however, we are sure it would be a shame to miss this starter!

*MI, CE, MU*

### ZONE

SMALL MAIN DISHES

MUSHROOM PIROGUE, RED ONION JAM, SOUR CREAM | 2 450 FT

*MI, CE, MU, EG, GL*

GREEN PEA RISOTTO, CRISPY TRIPE IN A CRISPY BUN | 2 650 FT

*MI, CE, MU, EG, GL*

CONFIT BEEF CHEEK WITH SHEEP'S CHEESE POLENTA | 2 950 FT

*MI, CE, MU, GL*

### SOUPS

CREAM OF PUMPKIN SOUP, WILD BOAR HAM, BLUEBERRIES | 1 750 FT

*MI, CE, MU, GL, NU*

LAMB RAGOUT SOUP WITH SOUR CREAM, POTATO DUMPLINGS | 1 890 FT

*MI, CE, MU, EG, GL*

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

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## MAIN COURSES

GRILLED TAPOLCA SALMON TROUT,  
BEETROOT RISOTTO,  
PARMESAN CRISP | 5 150 FT

*MI, FI*

PORK LOIN MEDALLIONS, GRILLED  
VEGETABLES, HOMEMADE AJVA | 3 990 FT

*MI, CE, MU*

CREAM CHEESE FRIED CHICKEN  
BREAST WITH GARDEN HERBS AND FRAGRANT  
MUSHROOMS | 4 520 FT

*MI, CE, EG*

PORCHETTA, SAUTÉED KALE, APPLE AND RED  
CABBAGE, TOMATO AND  
PARSLEY POTATOES | 3 890 FT

*CE, MU*

DUCK LEGS, RED CABBAGE, SOUR PEARS,  
POTATOES | 3 790 FT

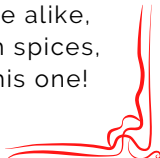
*CE, MU, GL, SO*



BEER-BRAISED ROAST PIG, BACON SAUERKRAUT AND POTATO  
DUMPLINGS | 3 870 FT

An exciting recipe from Polish emigrees in Hungary from Polish and Hungarian cuisine alike, prepared using techniques from a bygone era. Sliced whole roast pork, seasoned with spices, sliced and fried, served in a beer sauce. Roasted bacon and dumplings -don't miss this one!

*CE, MU, GL, EG*



## MEAT-FREE ZONE

CREAM OF PUMPKIN SOUP WITH OIL SEEDS | 1 590 FT

*VEGETARIAN SOUP | MI, CE, MU, GL, NU*

MUSHROOM PIEROGIES, RED ONION JAM, SOUR CREAM | 3 490 FT

*VEGETARIAN ZONE DISH | MI, MU, EG, GL*

GRILLED GOAT CHEESE, BEETROOT NOODLES AND BLACK LENTILS | 4 690 FT

*VEGETARIAN MAIN COURSE | MI, 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

MEAT SOUP, CARROTS, FUSILLI NOODLES | 1 590 FT  
*CE, EG, GL*

FRIED CHICKEN BREAST STRIPS WITH  
MASHED POTATOES | 2 260 FT  
*MI, EG, GL*

ROLLED PASTA BOLOGNESE WITH GRATED CHEESE | 2 190 FT  
*MI, CE, MU, GL, EG*

POPPY SEED NOODLES WITH PEACH JAM | 1 690 FT  
*MI, GL, EG*



## DESSERTS

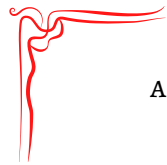
BLUEBERRY CAKE, MARZIPAN, LINZER  
COOKIE CRUMBS | 1 450 FT  
*MI, EG, GL*

HONEY CREAM, PLUM, CINNAMON | 1 490 FT  
*MI, EG, GL*

“EVERYTHING FREE” CHOCOLATE CAKE | 1 990 FT  
*EG, NU*

HUNGARIAN CRÉPES WITH COTTAGE  
CHEESE | 1 850 FT  
The sour taste of orda adds an exciting twist  
to this classic sweet.  
*MI, EG, GL*

## FERMENTED AND PICKLED VEGETABLES



APPLE AND BEETROOT SALAD | 650 FT  
*CE, MU*

HOMEMADE HORSERADISH | 690 FT  
*CE, MU*

HOMEMADE PICKLED  
VEGETABLES, PICKLED MELON  
AND COURGETTES | 520 FT  
*CE, MU*



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## ALLERGENES

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



*We hope to see again  
soon!*

*Katlan Tóni*  
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