

**Breakfast**

**Benedictine's Breakfast from Pannonhalma**

*Benedict Eggs - poached egg with crispy bacon, served with toast and lettuce.*

**Balaton's Breakfast**

*Fried egg with smoked salmon and arugula.*

**Grape Peaker Breakfast**

*Scrambled eggs fried on smoked bacon with the addition of acute Hungarian sausage and onions, served with bread.*

**Hungarian Breakfast a'la Empire**

*Fried French toast, served with grapes and apple.*

**Empress Breakfast**

*Pancakes with apricot jam wrapped in a roll.*

**Winemaker Breakfast**

*Hot omelet fried with vegetables.*

**Lunch**

Lunch sets are prepared every morning using fresh ingredients. Their composition are always interesting and varied. Find out what our chefs prepared for you today!

**Lunch Set**

*Soup and main dish. Information about the current set can be found at the black boards in restaurant. You can also ask a waiter about it!*

**Soups**

**Red Cream**

*Tomato cream-soup with basil pesto and sour cream.*

**Green Cream**

*Spinach and kale cream-soup with pumpkin seeds and pumpkin seed oil.*

**Salads**

**Cezar**

*Salads mix with croutons, cherry tomatoes and grilled chicken breast covered with parmesan cheese with mayonnaise sauce enriched with parmesan and anchovies.*

**Forbidden Fruit**

*Pear postponed with blue cheese with balsamic sauce, grapes, served with arugula and walnuts.*

**Tropical**

*Exotic combination of avocado, mango and orange with chervil and arugula, topped with special pistachio sauce with a hint of banana liqueur.*

**Fish Dishes**

**10 Deuce Fish**

*Cod fried in a crispy coating of cumin and sesame seeds, served with mashed green peas with the addition of wasabi, arugula and cherry tomatoes.*

**10 Tokay Style Salmon**

*Salmon with crispy crust marinated in white wine, garlic and rosemary, served on a white and black rice with arugula and raspberry sauce with lemongrass, sprinkled with grated almonds.*

**Meat Dishes**

**10 la'BURger**

*Crispy wheat roll with juicy beef burger with the addition of red onion chutney, lettuce, bacon, onion rings and cheddar cheese topped with tomato sauce with herbs.*

**Chicken With Lemon Sauce**

*Grilled chicken breast served with roasted potatoes, thyme sauce and salad with spicy lemon sauce.*

**Pork With Green Pepper**

*Pork tenderloin with grilled vegetables, roasted potatoes and green pepper sauce.*

**New York Steak**

*New York steak served with onion rings, red onion chutney and dark rosemary sauce.*

**Pasta**

**9 Aglio Olio**

*Tagliatelle with olive oil and garlic, sprinkled with parmesan cheese and chili peppers.*

**9 Tagiatelle**

*Tagliatelle with pork tenderloin and mushrooms in cream sauce.*

**Farfalle**

*Farfalle with spinach, hot pepper and cherry tomatoes.*

**Desery**

**23 Almás pite**

*Hot apple pie with vanilla ice cream.*

**Málna**

*Raspberry sorbet with basil.*

**27 Házi palacsinta**

*A classic homemade pancake with cottage cheese and sour cream.*

**Gesztenyepüré**

*Mashed chestnuts with rum and whipped cream.*

**Gundel palacsinta**

*Burning pancake a'la Gundel with nut filling and chocolate.*

**Langosz**

Langosz is a Hungarian cake fried in deep oil. The composition of the dough is different, depending on the region and traditions. Our is based on our own secret recipe gives it excellent crispness and flavor.

**38 Sima**

*Garlic, grated cheese and sour cream (both served in bowls).*

**Pörkölt**

*Hungarian pork stew, garlic, sour cream.*

**Eros**

*Cheese, garlic, spicy Hungarian salami, spicy Hungarian mousse with chilli, sour cream, spinach leaves.*

**25 Szalonna**

*Bacon, garlic, gorgonzola, spinach, cheese, sour cream.*

**Gomba Gomba**

**28** *Gorgonzola, garlic, spinach, tomato, red onion, mushrooms, cheese.*

**Képzélet**

**34** *Garlic and 4 selected ingredients: bacon, Hungarian sausage severe or mild, spicy or mild salami, spicy pepper mousse, cream, rokpól cheese, smoked cheese, spinach, red onion, tomato, peppers, zucchini, mushrooms, arugula.*

**42**

**Wineskates**

„Wineskates” is our original idea for the unusual wine appetizer. The word itself comes from the Hungarian „borkorcsolya”, which literally means „wine” and „skate”. This is the traditional snack, intended to ensure „better slippage” of the wine. Our idea was to create modern and refreshed versions of these starters, based on the foodpairing rules, with our own Madziarfusion kitchen style.

**Devil**

**24** *Burning pump kin mousse with espresso and chilli served with toasted almonds and beacon crisps.*

**Tokay**

**21** *Liver terrine with cranberry jelly, salami, spicy Hungarian sausage and pepperoni peppers.*

**Olasz (Italia)**

*Mixed in a cup: sundried tomatoes, olives, thyme, pour olive oil. Served with bread and olives.*

**12 Francia**

*Cheeses set: gorgonzola, amber cheese, cheddar, gomolya. Served with the addition of cranberries sauce with thyme.*

**10 Borfesztival**

*Sweet potato chips and bacon chips with paprika sauce and parsley pesto.*

**Amerika**

*Onion rings with dip.*

**15 Árpád**

**24** *Beef tartar served with marinated cucumber and onions (yolk on request).*

## Drinks

Tea ( <i>different tastes</i> )	<b>9</b>
Ice Tea	<b>12</b>
Coffee:	
Espresso	<b>7</b>
Americano	<b>8</b>
Espresso Doppio	<b>9</b>
Cappucino	<b>9</b>
Latte	<b>10</b>
Ice Coffee	<b>12</b>
Irish Coffee	<b>18</b>

Mineral water	0,33L/5	1L/11
Coca-Cola/Fanta/Sprite	0,33L/7	
Juice	0,3L/8	
Fresh orange/grejpfruit juice	0,25L/8	0,4L/15

## Lemonade

Classic <i>Lemon juice, mineral water, sugar syrup, ice</i>	<b>12</b>
Pomegranate <i>Granate juice, lemon juice, ginger, ice</i>	<b>14</b>
Honey & Basil <i>Lemon juice, water, honey, basil, ice</i>	<b>14</b>
Pear & Rosemary <i>Lemon juice, sugar syrup, pear, rosemary, ice</i>	<b>14</b>
Cinamon & Mint <i>Lemon juice, cinnamon, mint, apple, ice</i>	<b>14</b>
Spinach & Pomegranate <i>Lemon, lime juice, pomegranate, spinach, sugar syrup, ice</i>	<b>14</b>

## Beer

PERUN Craft Beer	<b>10 / 12 / 14</b>
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## Alcohol Drinks

Mojito/Season Mojito	<b>19</b>
<i>Rum, mint leaves, lime, cane sugar, sparkling water.</i>	
Caipiroska	<b>19</b>
<i>Vodka, lime juice, lime, sugar cane.</i>	
Cosmopolitan	<b>19</b>
<i>Vodka, cointreau, lime juice, cranberry syrup.</i>	
Margarita	<b>19</b>
<i>Tequila, triple sec, lemon juice.</i>	
Long Island Ice Tea	<b>22</b>
<i>Gin, tequila, rum, vodka, triple sec, cola.</i>	
Kamikaze 🍸🍸🍸	<b>19</b>
<i>Vodka, lemon juice, blue curacao.</i>	
B-52	<b>19</b>
<i>Cahlua, baileys, cointreau.</i>	
Węgierski Pies 🍸🍸🍸	<b>19</b>
<i>Vodka, Tabasco, raspberry juice.</i>	
Tequila Sunrise	<b>19</b>
<i>Tequila, Orange juice, grejpfruit juice.</i>	

## Cucumbers

Cucumbers	<b>19</b>
Bitter: <i>gorzka żółdkowa vodka, apple juice, cucumber, mint.</i>	
Sour: <i>vodka, sprite, lime, cucumber, mint.</i>	
Fizzy: <i>vodka, woda gazowana, syrop cukrowy, limonka, ogórek.</i>	
Sweet: <i>zubrówka vodka, gorzka żółdkowa vodka, apple juice, cucumber, mint, cinnamon, ginger, cloves, lime.</i>	

## Cobblery

Fröcs	<b>9</b>
<i>White or red wine with sparkling water.</i>	
Buck's Fizz	<b>12</b>
<i>Sparkling wine, fresh orange juice.</i>	
Fresh Fizz	<b>12</b>
<i>Sparkling wine, mint, orange peel, lemon peel, ice.</i>	
Kir Cointreau	<b>12</b>
<i>Sparkling wine, cointreau, orange peel.</i>	
La'Bor Fizz	<b>two for 20</b>
La	<b>12</b>
<i>Sparkling wine, strawberries, oranges, lemon juice, sugar syrup</i>	
Bor	<b>12</b>
<i>Red wine, strawberries, oranges, sugar syrup, lemon juice.</i>	

## Alkohols

Palinka /40ml				
Vilmos, <i>pear palinka</i>				<b>14</b>
Futyulos Barack, <i>apricot palinka</i>				<b>14</b>
Futyulos Mezes Barack, <i>sweet apricot palinka</i>				<b>14</b>
Futyulos Mezes Malna, <i>raspberry palinka</i>				<b>14</b>
Futyulos Mezes Szilva, <i>plum-honey palinka</i>				<b>14</b>
Liqueur /40ml				
Unicum herb liqueur				<b>14</b>
Unicum herb liqueur – <i>with plum</i>				<b>14</b>
Unicum herb liqueur – <i>with citrus</i>				<b>14</b>
Slivovitz Zwack Kosher				<b>15</b>
Budafok Brandy				<b>13</b>
Craft Vodka „Dwór Sieraków” (40ml):				
Superior				<b>11</b>
Black Lilac				<b>12</b>
Barrel Vodka				<b>13</b>
Vodka:				
Wyborowa	shot/6	0,5L/65	0,7L/90	
Finlandia	shot/9	0,5L/99	0,7L/135	
Whiskey /40ml				
Whyte & Mckey				<b>12</b>
Ballantines				<b>12</b>
Rum				
DICTADOR Rum 12 Y.O.				<b>19</b>

You wish some drink that is not mentioned above? No problem, just ask the barman!

MENU

klubowiniarnia

La BOR

Węgierska

MENU

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