

Menucard

„SPIRIT GRATERS” - STARTERS- SALAD DISHES

1. Caviar served with toast and butter 1.390 HUF
2. Beefsteak -"Tatar" style served with mixed vegetables and toast 2.690 HUF
3. Cold Appetizer: Aubergine (Eggplant) cream , Italian pesto flavoured feta cheese cubes marinated in olive oil and toast, and Bruschetta(with tomatoes and basil toast) 1.590 HUF
4. Greek Salad dish: salad made from cucumber, tomato, sweet pepper, red onion, olive and feta cheese 990 HUF
5. Roasted prawn tail (sesoned with garlic, tomato and olive) on toast and salad 1390 HUF

„PAUNCH WARMERS” - SOUPS

6. Creamy bolete soup with crispy bacon slices and toast 590 HUF
7. Creamy broccoli soup with camembert cheese in almond coat 590 HUF
8. Bouillon with liver dumplings 590 HUF
9. Chunky Bouillon with vegetables, meat and fine noodles 590 HUF
10. Ragout Soup „Bakonyi betyár” style - beef soup with sour cream, dill, and vegetables 790 HUF
11. Traditional Hungarian Goulash Soup 790 HUF

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LOW CALORIE CHOICES - LIGHT DISHES - SMALL PORTIONS

12. Mixed Vegetable Dish:- battered onion rings, breaded broccoli flowers, fried button-mushrooms, grilled vegetables in baked potato cakes, and tartare sauce with green seasoning 1.690 HUF
13. Grilled Vegetables in wheat tortilla wrap and yoghurt-dill dip 1.390 HUF
14. Grilled Feta Cheese on bed of mixed green salad, tossed with raspberry vinegar and walnut dressing 1.690 HUF
15. Fried Camembert Cheese in crisp cornflakes served with cumberland sauce and mixed rice , walnut and honay 1.690 HUF
16. Fried Trappista Cheese with chips (French Fries) and tartare sauce 1.890 HUF
17. American Salad dish - chicken breast fillets marinated in BBQ sauce on a bed of green salad served with toast 1.490 HUF

„CATCH OF THE DAY” - SEAFOOD

18. Crispy Scampi Wholetails wrapped in potato ribbons, and served with green salad with yoghurt dressing 1.990 HUF
19. Chili Prawn in tortilla wrap, served with salad and yoghurt-dill dip 2.590 HUF
20. Roasted Salmon Fillet in dijon mustard and caper sauce, served with potato pancakes 2.890 HUF
21. Roasted Salmon Fillet and olive paté, garnished with dried tomato-spinach seasoned mashed potato 2.890 HUF
22. Roasted Tilapia Fillet and green salad, sour cream-dill jacket potato 2.190 HUF

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„CATCH OF THE DAY” - SEAFOOD

23. Roasted Tilapia Fillet in seasoned butter, garnished with grilled vegetables and mashed potato 2.190 HUF
24. Battered Catfish Fillet and steamed rice with green spiced mayonnaise 1.890 HUF
25. Roasted Trout served with sweet potatoes seasoned with parsley 2.190 HUF

„BIRDS OF A FEATHER” - POULTRY

26. Roasted Duck Liver Slices in bacon wrap, stir-fried onion and potato pancake seasoned with parsley 3.490 HUF
27. Turkey Breast Slice with a ragout of duck liver and bacon, served with sweet potatoes seasoned with parsley and bottled peach 2.690 HUF
28. Turkey Breast stuffed with cheese and ham, battered and served with a mixed garnish 1.990 HUF
29. Grilled Poultry skewers on a bed of green salad, served with seasoned butter jacket potato and piquant chilli salsa 2.190 HUF
30. Roasted Chicken Breast grilled with roquefort cheese, garnished with grilled vegetables stuffed jacket potatoes 1.990 HUF
31. Chicken Breast Fillet grilled with spinach and feta cheese, dried tomato seasoned rice 1.990 HUF
32. Burrito- crispy tortilla filled with grilled chicken breast and vegetables, served with green salad and chilli salsa 2.190 HUF

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„PIGGYBANK” - PORK

33. Fillet Mignon of Pork Medallions roasted and broccoli flowers in roquefort - cream sauce, garnished with home- made potato cake 2.490 HUF
34. Fillet Mignon of Pork Medallions grilled with bolotes in sour cream and bacon, garnished with potato roesti 2.490 HUF
35. Fillet Mignon of Pork in Vienna style served with chips (French Fries) 2.190 HUF
36. Pork rolls filled with cheese and mushrooms and served with chips (French Fries) 1.990 HUF
37. Wild Boar medallions in red wine bolote ragout, garnished with home-made potato cake 2.990 HUF

FREGATT SPECIALTIES - PIRATES' FOOD

38. Taco-Nacho: crispy tortilla filled with chilli hot red beans and pork in mexican style, topped with melted cheese and served with green salad and chilli salsa 2.190 HUF
39. „ Old Pirate's Favourite” -fillet mignon of pork ribbons, seasoned with garlic, black pepper, marjoram, and served with grilled potatoes topped with onions and bacon 2.190 HUF
40. "Pirate Chops „ with Potato „Röstike” (fried seasoned potato loaf) - roasted pork slices seasoned with mustard , served with a mixed bacon - onion laced ragout 1.990 HUF
41. „ The Treasure of El Dorado” - a true specialty made from chicken breast and sirloin with bacon, red beans in chilli salsa and mushrooms, and served with rice marinated in tomato sauce 2.990 HUF
42. „ Aztec Sirloin Ragout” with fried potato rolls („croquets”) - sirloin ribbons with peppers, tomatoes, pearl onions, bacon, red beans in chilli salsa, feta cheese - Yummy:) (Absolutely delicious!!) 3.990 HUF
43. „Dish of the Sinking Boat” as her chef likes it – pirates' pork chops , turkey á la Cordon Bleu, fillet mignon of pork medallion grilled with bolotes in sour cream and bacon, served with a mixed garnish

for two: 4.200 HUF
for three: 6.300 HUF

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„BLOODY GOOD” - BEEF

44. Jean Lafitte's Sirloin with mushroom, duckliver slice in red wine,
and served with fried potato rolls („croquets”) 4.990 HUF
45. Captain Drake's Favourite - Sirloin served with broccoli and Roquefort cheese
in jacket potato 4.490 HUF
46. Long Ben's Beef Steak- beef steak with string beans rolled in bacon,
served with seasoned butter and jacket potato 4.490 HUF
47. Tournedo in pepercoat, mixed greens tossed with raspberry vinegar and honay-walnut
dressing, garnished with grilled potato wedges 4.490 HUF

„GREEN ISLANDS” - SALADS

48. Piquant Tomato Salad - dressed with onions, and olive oil 490 HUF
49. Cucumber salad dressed with sour cream 490 HUF
50. Cabbage Salad - pickled grated cabbage leaves 490 HUF
51. Mixed Vegetable Salad - tomatoes, cabbage shreds, cucumber and carrot 590 HUF
52. Tossed green salad with raspberry vinegar, honey-walnut dressing 650 HUF
53. Gherkins 490 HUF

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„FOR THE SWEET TOOTH” - DESSERTS

54. Crêpes filled with hazelnut cream served with vanilla icecream and topped with forestberry ragout 650 HUF
55. Fried Crispy Ice cream balls glazed with caramel 650 HUF
56. Vanilla Ice cream with hot forestberries 590 HUF
57. „The Black Forest „ Sundae - sponge cake soaked in milk with mascarpone cream and rum-soaked sour cherries 650 HUF
58. Chestnut Purée with whipped cream 590 HUF
59. Fried Banana breaded in crisp corn-flakes, served with vanilla ice cream and topped with a vanilla sauce 590 HUF

ICECREAM CUPS

60. MELBA : Vailla ice-cream, peaches and cream 550 HUF
61. GIOVANNI: Walnut and Chocolate ice-cream, whipped cream and ground walnut 550 HUF
62. RETRO : Vanilla-,chocolate-,and strawberry ice-cream ,whipped cream 550 HUF
63. FRUITY: Strawberry-, lemon-,Amarena sour cherry ice-cream and mixed fruit ragout 550 Ft
64. BANANA SPLIT:Vanilla eis-cream and fresh banana drizzled with chocolate sauce 650 Ft
65. ICED COFFEE:Vanilla ice-cream, coffee and whipped cream 650 Ft

CHEESE SNACKS

66. Roquefort Toast - grated Roquefort cheese with toast 790 HUF
67. Cheese Medley with grenn vegetables 1.990 HUF

CHILDREN MENU

68. Black beard menu
Grilled Chicken Breast in cheese and bacon wrap, served with mashed potato
Pancakes with cacao 1.090 HUF
69. Joe's legs made of wood menu
Fried chicken bites with chips(French Fries) and ketchup
Pancakes with cacao 1.090 HUF



We would like to let our kind guests know that in case of ordering half-portion of any food, 70 % of the full price is supposed to be paid.

László Varga.

hotel & restaurant manager