

STARTERS & BITES

DAILY SOUP	2750
CHICKEN LIVER PATÉ	2980
with homemade purple onion jam & sourdough bread	
GRILLED CAMEMBERT CHEESE	3850
made of local cheese from the neighbours	
FRIED CHEESE IN BREADCRUMBS	3550
with homemade mayo & redish	
ARTISAN GOAT CHEESE	3990
salad, seasonal fruit, seeds	

BURGERS

GRØENK BURGER	4090
with aged beef patty, gorgonzola cheese, spinach leaves, homemade tomato sauce & homemade purple onion jam	
JALAPEÑO & BACON BURGER	4090
with aged beef patty, cheddar cheese, bacon, jalapeño & homemade purple onion jam	
PULLED MANGALITZA BURGER	4590
Mangalitza pork, lettuce, cucumber, crispy onions & BBQ sauce	
ROYAL CSÍZ BURGER	4590
with aged beef patty, local camembert cheese, BBQ sauce & baked tomato	
CRISPY CHICKEN BURGER	4190
fried chicken, tomato, mayo & green leaves	
LAMB BURGER	4590
Transylvanian lamb patty, ajvar, baby spinach, red onion, dill yogurt	
VEGABURGER	3890
with locally produced camembert cheese, tomato, green leaves and homemade purple onion jam	
CHEESE BURGER	4090
Aged beef patty, cheddar cheese, homemade ketchup	
GLUTEN-FREE BUN	+900

SAUSAGE & HOT-DOG

GRØENK HOT-DOG	4190
Homemade crescent roll, Kabai Mangalica sausage, lettuce, yogurt dressing	
OZSVÁRT-STYLE GRILLED SAUSAGES	4190
With mustard, side dish and toast, choice of flavors	
Bavarian pork sausage	
spicy beef sausage	
brown beer and sun-dried tomato	
sausage wild sausage	



CLASSIC

CHICKEN PAPRIKASH	5090
with Hungarian "nokedli" pasta	
FRIED CHICKEN IN BREADCRUMBS	4990
served with Viennes potato salad	
STUFFED PAPRIKA	4950
from mangalitza meat	
GRØENK CEASAR SALAD	
with grilled chicken	
with parmesan cheese	
GREENPEAS POTTAGE	2850
gluten & lactose-free	
with grilled sausage	
with fried egg	
HUNGARIAN LAYERED POTATOES	5090
with Mangalitza sausage	
FISH & CHIPS	4950
Cod with chips and dip	
TOJÁSOS NOKEDLI	3190
with Hungarian "nokedli" pasta with egg	

HOMEMADE PASTA

GNOCCHI	3990
with tomato sauce	
with greenpeas & parmezán	
with gorgonzola cheese	

EXTRA SAUCES

HOMEMADE KETCHUP MAYO RELISH BBQ	750
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SIDES

FRIED POTATO	1590
VIENNESE POTATO SALAD	1590
FRIED SWEET POTATO	1590
MARKET SALAD	1590
OVEN BAKED POTATO	1590
SEASONAL VEGETABLES	1790
Charcoal-grilled	

DESSERTS & COFFEE & TEA

CHEESE DUMPLINGS with sour cream	2550
TIRAMISÚ	1950
KAISERSCHMARN	2650
with homemade strawberry jam & powder sugar	
ANJUNA ICE CREAM	1890

ESPRESSO	890	TEAS from Iran	1090
CAPPUCCINO	1090	hibiscus, rose, black, green	
LATTE	1190	MATCHA LATTE	1690
CORTADO	990		
FLAT WHITE	1550	HOT CHOCO	1290
ESPRESSO	1890	PLANT BASED	
TONIK		MILK	+300

APERITIF, COCKTAIL, SPIRIT

PAMPELLE SPRITZ	3190
Pampelle aperitif, sparkling, soda	
GRØENK FRENCH NEGRONI	3250
Pampelle Aperitif, Vermut	
GRØENK GIN & TONIC	3290
Grøenk gin & Balatonic	
MISI'S GIN & TONIC	3290
Flavored MISIz Gin: raspberry & blood orange and Balatonik	
GRØENK MULE	3290
Vodka, ginger beer, lime	
TUBI 4cl	2550
GREEN SPOT WHISKY 4cl	2550
PLANTATION RUM 4cl	2550
ÁRPÁD PÁLINKA 4cl	2550
ask your waiter for the selection	
GREY GOOSE VODKA	2550
LIMONCELLO	2550

BEER

GRØENK HÜBRIS Draft glass 3dl	1290
GRØENK HÜBRIS Draft glass 5dl	1690
GRØENK Anettka canned 0,33dl	1550

CRAFT BEERS

Check out our selection of craft beers on the deli shelves

BITBURGER 2dl/4dl	1050/1550
Draft beer	
BITBURGER 0,33dl	1290
alcohol-free	
BERNARD 5dl	1650
Lager, red ale, dark beer	
LINDEMANS 2,3dl	1550
Raspberry or sour cherry	

WINE

Dobosi Winery, Szentantalfa, organic farming

WHITE Dobosi Bio Olaszriesling	1250
ROSÉ Dobosi Organic Kékfrankos Rosé	1250
RED Dobosi Bio Cabernet franc & Cabernet sauvignon	1250
LIGHTLY SPARKLING	1250
GRØENK ROSÉ SPARKLING	1250
Tagyon Estate, Balaton Uplands, Pinot Gris	

DRINKS

HOMEMADE LEMONADE 4dl	1290
HOMEMADE CORDIAL 4dl	1290
COLD PRESSED JUICE	1490
ask your waiter about the flavours	
AQUA SPRICCC 3dl	1290
lavoured balsamic vinegar with soda	
FILTERED WATER 0,7l still, sparkling	980
BALATONIC	1190
GRØENK HÁZI JEGES TEA	1290
ON LEMON Cola, ZeroCola	1550
GINGER BEER	1150