



HUBERTUS HOF

Landhotel

Ala Carte Menu

II. category

The speciality of our menu is the Terra Pannonia Angus steak which comes straight from our own farm bred herd! Our meat supply comes from the pasture fields of Nagyberek where our herd grazes. It is known for its great flavour and in particular its deep red flesh and marbeling and so is a true delicacy for meat lovers. After special care of 21 days dry-aging the meat is delivered to our kitchen. This summer we are bringing to you a variety of steaks so you can get to know our unique and special delicacies!

TERRA
PANNONIA

Nagyberek

www.terra-pannonia.com
www.hubertushotel.hu
www.hubertus.hu



HUBERTUS
BT

Agriculture

Cser Zoltán
Head Chef

Raskó Róbert
Hotel director

OUR MAIN COURSE PRICES INCLUDE THE SIDE DISHES

OUR PRICES IN HUNGARIAN CURRENCY AND INCLUDES GOVERNMENT TAXES

HALF PORTIONS ARE AVAILABLE AT 70% OF THE FULL PRICE

TAKE-AWAY AVAILABLE WITH A CHARGE OF 100HUF/BOX FOR PACKAGING

IN CONNECTION WITH ALLERGENS IN MEALS PLEASE NOTE/ASK OUR WAITERS!

WE ARE GRATEFULL THAT YOU ARE DINING WITH US TODAY!

WE HOPE THAT YOU WILL BE SATISFIED WITH OUR RESTAURANT AND WE HOPE TO SEE YOU AGAIN !

**TERRA
PANNONIA**

Nagyberek

Angus Steak offer

from our own farm

Discover & enjoy it!

www.terra-pannonia.com

Onglet / Hanger steak (200 g) *	4 100.-
Koronahús / Plate steak (200 g) *	4 100.-
Nyak / Chuck steak 200g	4 100.-

* with potato, fresh salad and yoghurt dressing

35 day dry aged pieces:

Rib Eye Steak (min.300g / piece) **	31 000 Ft / kg
Sirloin Steak (min. 250g / piece) **	31 000 Ft / kg

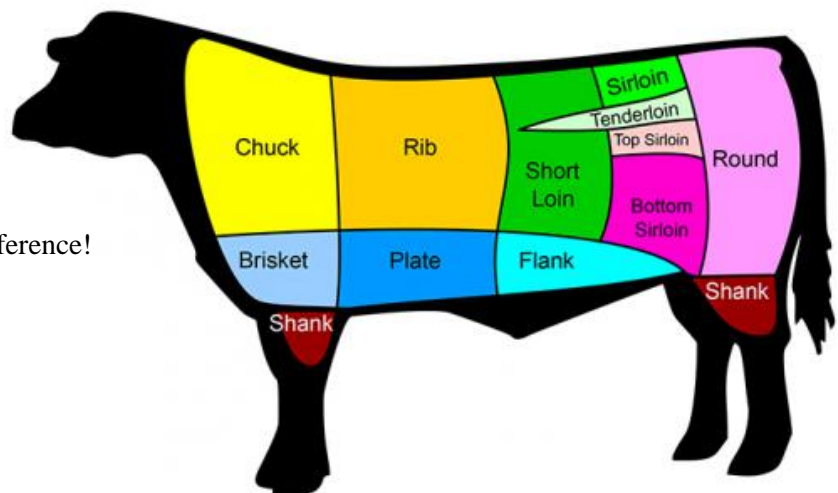
**from our XXL Beefer with potato, fresh salad and yoghurt dressing

„Nagyberek” Angus Steak tasting plate for two, 800 g 15 000.-

Variation of Angus plate, hanger, sirloin and chuck

Salad with yoghurt dressing, grilled vegetables and potato


Gravy, BBQ sauce, herb butter and french mustard




We make all the steaks medium!

Please let our staff know your cooking preference!

APPETIZERS

Duck liver Terrine with Brioche and Red Onion Marmalade		2900.-
Angus beef Tatar (80 g) with shallots, toast and butter		1 900.-
Grilled Goat cheese with basil tomato salad		1 750.-
Fig- ricotta salad with Angus ham		1 600.-
Wild duck breast from Edde with rucola salad sprinkled with lemon Vinaigrette		1 900.-

SOUPS

Angus Beef Soup with homemade Mezzaluna Ravioli		1 300.-
Somogy Betyar Soup with Game meat and Vegetables		1 400.-/cup 2 100.- /cauldron
Cold raspberry cream soup with roasted almonds and whipped cream roses		1 300.-
Soup du Jour		1 200.-

FOR KIDS

Happy Hubi Burger Angus beef (125 g), with french fries		1 900.-
Batman's favorite Breaded pork escalope with Fries and Ketchup		1 600.-
Captain Nemo's fried Fish with Duchess Potatoes and Mayonnaise		1 600.-
Spiderman's Net Spagetti Bolognese		1 600.-
Snow White's favorite: pan seared Chicken breast with Jasmin ric		1 600.-

VEGETARIAN DISHES

Lemon-Quinoa Salad with hard-crust goat cheese		3 200.-
Carrot Risotto with green peas puree and buttered leaves		2 100.-
Grilled fresh cheese from Boronka (from the Kincses family farm) Served on fresh salad,olives, cold pressed rapeseed oil-lemon sparks		3 300.-
Homemade „Dödölle” dumpling with sour-cream and roasted onion		1 300.-
Papardelle Toscana with cherry tomato sauce, Rucicola and Gorgonzola		2 600.-

MAIN COURSES

Trout fillet from Keszthely with saffron risotto and butter spinach	3 900.-
Pike Perch fillet from Bikal fried in butter, with parsley potatoes and salad	4 500.-
Mediterranean chicken breast fillet fried in basil pesto with tomatoes, mozzarella and green salad	3 100.-
Duck leg confit with Polenta and red cabbage steamed in red wine	3 900.-
Mangalica roast pork neck Steak potatoes, bacon, grilled tomatoes and peppers	4 200.-
BBQ pork ribs with coleslaw salad and potato chips	3 900.-
Breaded pork schnitzel with french fries and green salad	2 950.-
Double Angus BBQ burger with cheddar cheese, fried bacon, lettuce, pickles, purple onion , BBQ sauce	3 600.-
Ravioli filled with Angus beef with tomato sauce and parmesan	3 300.-
Venison Ragout with thyme burgundi marinade and home-made „Dödölle”	3 800.-
Angus Osso Bucco with papardelle, tomato sauce and gremolata	4 300.-
Hubertus Wild Game Platter (venison, wild boar, pheasant, wild duck, with several side dishes such as pesto polenta, potato donuts, potato dumplings, sauerkraut, and home made blueberry jam, gravy)	9 800.- /2 före/ 4 900.- /1 före/

TERRA
PANNONIA
Nagyberek

SIDE DISHES

Jasmin rice, french fries, parsley potato, polenta, potato donuts, potato dumplings, steak potato, sauerkraut, bread dumpling	700.-
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SALADS

Hubertus Salad sprinkled with lemon vinaigrette, shaved parmesan and toasted mixed nuts	2 100.-
Fresh mixed salad with yogurt dressing, toasted mixed nuts and croutons	900.-
Typical Hungarian cucumber salad with sourcream and garlic	850.-
Tomato salad with onions	850.-
Green salad with rape-seed oil vinaigrette	900.-
Home made cabbage salad	550.-

DESSERTS

Bereki Dumplings (sponge cake-chunks in creamy vanilla sauce with raspberries)	950.-
Almond – chocolate Brownie with walnut ice cream	950.-
Pancakes of your choice (2 thin pancakes filled with : home-made apricot/strawberry jam, sweet cocoa or walnuts)	800.-
Scoop of ice cream chocolate/ vanilla/strawberry	300.-
Crème Catalane with cinnamonn-sour cherry	950.-
Fresh local fruits with vanilla ice cream	1 300.-

List of Allergens

1. **Gluten**, contains grain products
2. **Shellfish**
3. **Egg**
4. **Fish**
5. **Peanuts**
6. **Soyabeans** and soya beans products
7. **Milk** and milk products, lactose intolerance
8. **Nuts**, i.e. almond, peanut, walnut, cashew, pecan, brazil nut, pistachio, or macademia products
9. **Celery** and celeriac
10. **Mustard**
11. **Sesame seed** and sesame seed products
12. **Carbon dioxide** and sulphur dioxide processed products, e.g. dried fruits
13. **Snails**

PLEASE INFORM OUR STAFF IF YOU HAVE ANY FOOD ALLERGY. IF YOU HAVE ANY INTOLERANCES THEN PLEASE NOTE THAT ALL MEALS ARE PREPARED IN THE SAME KITCHEN SPACE.

SOFT DRINKS

Coca-Cola, Fanta, Sprite, Kinley gyömbér, Kinley Tonic	0,25 l	450.-
Hubertus lemonade	0,10 l	150.-
Spezi	0,50 l	700.-
RAUCH juices	0,10 l	250.-
100% peach juice		
100% apple juice		
100% orange juice		
100% Pineapple juice		
Kékkúti mineral water	0,33 l	450.-
Szentkirályi mineral water	0,75 l	900.-
Sparkling water	0,10 l	60.-

BEER

Dreher Gold Draft	0,30 l	750.-
	0,50 l	1 100.-
Pilsner Urquell bottled	0,33 l	750.-
Dreher bottled	0,50 l	950.-
Dreher nonalcoholic	0,33 l	650.-
Hofbrau Weiss bottled	0,50 l	1 200.-
Hajnali Fraktál bottled	0,33 l	1 100.-
Hajnali Porter bottled	0,33 l	1 100.-

BRANDY'S, COGNAC'S

Napoleon Brandy Corsica	4 cl	800.-
Metaxa*****	4 cl	1 100.-
Remy Martin	4 cl	2 400.-

LIQUEUR

St. Hubertus	4 cl	800.-
Zwack Unicum	4 cl	900.-
Jägermeister	4 cl	950.-
Bailey's Irish Cream	4 cl	1 100.-
Campari	4 cl	800.-
Martini Bianco / Extra Dry	1 dl	850.-
Aperol Sritz		1 800.-

WHISKY

Ballantine's	4 cl	950.-
Johnnie Walker Red Label	4 cl	950.-
Jack Daniel's	4 cl	1 200.-
Chivas Regal 12 Years	4 cl	1 500.-
Jameson	4 cl	1 200.-

PÁRLATOK / DISTILLATE

Finnlandia Vodka	4 cl	900.-
Bombay Sapphire Gin	4 cl	1 400.-
Beefeater Gin	4 cl	1 200.-
Bacardi Rum	4 cl	900.-

CHAMPAGNE

BB Száraz, Félszáraz, Édes (dry, semi dry, sweet)	0,75 l	2 800.-
Hungária Extra Dry	0,75 l	4 900.-

COFFEE, TEA

Dallmayr Espresso	490.-
Dallmayr Hosszú kávé / Cafe Creme	520.-
Dallmayr Cappuccino	550.-
Dallmayr Latte Macchiato	600.-
Dallmayr Melange	700.-
Hot chocolate	600.-
Dallmayr Tea	650.-
Zöld tea	
Erdei gyümölcs tea	
Borsmenta	
Earl Grey	
Assam	
Rooibos karamell	

SNACKS

Chio Chips /salted, paprika, cheese/	600.-
Salted peanuts (85 gr)	500.-
Salted Sticks (100 gr)	500.-