Bartfai

VENDÉGLŐ

OUR FOOD OFFER

If you have any food allergies, please inform your waiter!

The dishes on our gluten free menu
may contain gluten derivatives!

Our prices are in Hungarian Forints (HUF) and they include VAT!
A 10% service charge will be added to the total of the bill.

Operator: Magnifique Bt. (limited partnership)
1119 Budapest, Bártfai str. 5. / Manager: Melinda Berkes
Chef: József Farkas

APPETIZERS

SINBAD'S TARTAR BEEFSTEAK (LF)
Served with grilled bone marrow rings, caper berries, and quail egg
2790,-

BÁRTFAI COLD PLATTER (LF)
Mangalitsa pork rillette, smoked sausage, home-made
ham, and pork rinds, served with eggplant cream and ajvar (bell pepper con
1890,-

CHEESE PATÉ SELECTION (V)
Served with home-made picked red onions,
classic French and Tuscan condiments,
paprika, olives, and dried tomatoes
1790,-

SOUPS

PETŐFI'S FAVORITE NAGYKUNSÁG STYLE GREY CATTLE GOULASH (LF)
Made from beef cheeks and with a lot of vegetables, served with egg noodles
1390,-

MIKSZÁTH'S "THE GREAT PALÓC" LAMB RAGOUT SOUP
1590,-

ÚJHÁZI CHICKEN SOUP (LF)
With chicken meat, vegetables, and noodles
1290,-

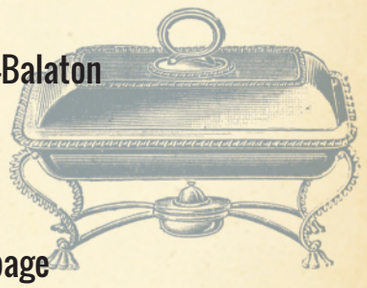
CREAM OR FRUIT SOUP OF THE DAY–SEASONAL INGREDIENTS (V)
FROM THE FARMER'S MARKET
1190,-

(V) Vegetarian dishes (LF) Lactose free dishes

MEAT DISHES

CRISPY PORK BELLY
With Swabian cabbage and strapačky (sheep cheese dumplings)
2690,-
Wine recommendation: Cseri Rhine Riesling / 2016 / from Pannonhalma

GRILLED CHICKEN BREAST WITH BASIL (LF)
Served with orange-sour cherry ragout and jasmine rice
2290,-
Wine recommendation: Jánoshegyi Merlot / 2016 / from South-Balaton



FARMER'S DUCK LEG CONFITED WITH PINE HONEY
Served with walnut mashed potatoes and apricot red cabbage
2790,-
Wine recommendation: Szentesi „A" Cuvée 2017 / from Etyek-Buda

BEEF CHEEKS IN RED WINE (LF)
Served with garden vegetables and crispy fried onions from Makó
3190,-
Wine recommendation: Szentesi Érintés Cuvée 2017 / from Etyek-Buda

KRÚDY'S PORK KNUCKLE STEW WITH TROTTERS
2390,-
Wine recommendation: Cseri Chanson / 2017 / from Pannonhalma

MUNKÁCSY FRIED PORK CHOP (LF)
Served with beetroot-mayonnaise potato saladl
2690,-
Wine recommendation: Szt. Donát Magma Blaufränkisch / 2017 / from Csopak

MAGNATE'S BEEF TENDERLOIN (LF)
Served with "bull's blood" (red wine) sauce, bacon, green beans, and arancini
5190,-
Wine recommendation: Besenyei Bikavér / 2012 / from Eger

Ask your waiter about our selection of seasonal pickles!
490.-

(LF) Lactose free dishes

LIGHT DISHES

BREADED VEGETABLES (V) (LF)
With truffle-seasoned mayonnaise
2190,-

ESZTERHÁZY PIKE-PERCH
Served with millet arancini
3390,-
Wine recommendation: Szent Donát Welschriesling / 2017 / from Csopak

GRILLED SHEEP CHEESE (V)
Served with cherry tomatoes, balsamic mesclun salad,
and broccoli pesto
2190,-

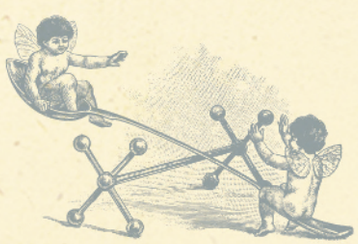
SPINACH TAGLIATELLE (V)
Served with sun-dried tomatoes and matured cheese
2290,-

DISHES FOR KIDS

GOLDILOCKS FAVOURITE FRIED CHICKEN WITH MASHED POTATOES
1190,-

THE THREE LITTLE PIGS' BREADED CHEESE WITH FRENCH FRIES (V)
1190,-

OLIVER TWIST'S GRILLED CHICKEN WITH JASMINE RICE (LF)
1190,-



(V) Vegetarian dishes (LF) Lactose free dishes

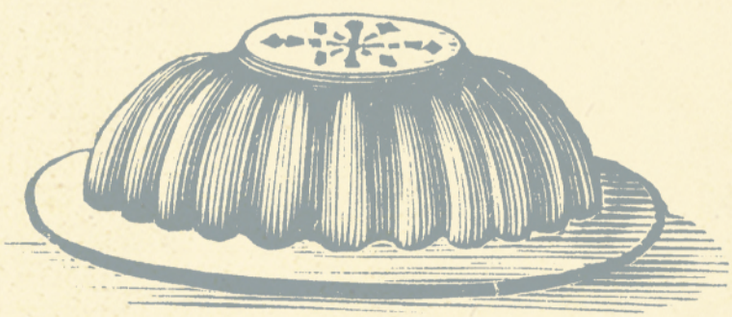
DESSERTS

AUNT RÉZI'S COTTAGE CHEESE DUMPLINGS WITH VANILLA-SEASONED SOUR CREAM
990,-

GERBEAUD PANCAKE
With home-made apricot jam-walnut filling and chocolate sauce
1190,-

BÁRTFAI CHOCOLATE CAKE (LF)
With Szatmári plum jam and caramel sauce
1390,-

COCONUT MILK TAPIOCA PUDING WITH APRICOT RAGOUT (LF)
990,-



(LF) Lactose free dishes

Famous Hungarians favourite dishes

Bartfai

VENDÉGLŐ

GLUTEN FREE MENU

Ask your waiter about our gluten free bread selection!

The price of gluten free bread is 490 Ft / portion.

APPETIZERS

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Ask your waiter about our selection of seasonal pickles!
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(LF) Lactose free dishes

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With truffle-seasoned mayonnaise
2190,-

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Served with millet arancini
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GRILLED SHEEP CHEESE (V)
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2190,-

SPINACH TAGLIATELLE (V)
Served with sun-dried tomatoes and matured cheese
2290,-

DISHES FOR KIDS

OLIVER TWIST'S GRILLED CHICKEN WITH JASMINE RICE (LF)
1190,-

SPINACH TAGLIATELLE / HALF PORTION

Served with sun-dried tomatoes and matured cheese
1190,-

DESSERTS

BÁRTFAI CHOCOLATE CAKE (LF)
With Szatmári plum jam and caramel sauce
1390,-

COCONUT MILK TAPIOCA PUDING WITH APRICOT RAGOUT (LF)
990,-

(V) Vegetarian dishes (LF) Lactose free dishes

DRINKS

Soft Drinks (0,25l)

Coca Cola.....460.- Ft
Coca Cola Zero.....460.- Ft
Fanta Orange.....460.- Ft
Sprite.....460.- Ft
Kinley Ginger.....460.- Ft
Kinley Tonic.....460.- Ft
Fuze Tea Lemon.....460.- Ft
Fuze Tea Peach.....460.- Ft

Juices (Cappy 0,25l)

Cappy Orange.....520.- Ft
Cappy Pineapple.....520.- Ft
Cappy Peach.....520.- Ft
Cappy Apple.....520.- Ft
Cappy Blackcurrant.....520.- Ft

Mineral waters (Szentkirályi)

Szentkirályi sparkling/still 0,33l.....390.- Ft
Szentkirályi sparkling/still 0,75l.....790.- Ft
Soda.....100 Ft.- / dl

Tea (Althaus)

Black, Green, Herbal, Fruit.....590.- Ft
(Ask your waiter for the different types!)

Lemonades

Strawberry-basil lemonade 0,3l.....690.- Ft
Strawberry-basil lemonade 1l.....1190.- Ft
Raspberry-rosemary lemonade 0,3l.....690.- Ft
Raspberry-rosemary lemonade1l.....1190.- Ft
Green apple-cucumber lemonade 0,3l.....690.- Ft
Green apple-cucumber lemonade 1l.....1190.- Ft
Passion Fruit(Maracuja) 0,3l.....690.- Ft
Passion Fruit(Maracuja)1l.....1190.- Ft
Classic - Lemonade 0,3l.....690.- Ft
Classic - Lemonade 1l.....1190.- Ft
Freshly squeezed orange juice 0,3l.....990.- Ft

Hot drinks, Coffee (Bristot)

Espresso.....390.- Ft
Ristretto.....390.- Ft
Caffe Lungo.....390.- Ft
Cappuccino.....490.- Ft
Latte Macchiato.....490.- Ft
Iced coffee.....690.- Ft

Chocolates / Bristot (2 dl)

Classic.....590.- Ft
White chocolate.....590.- Ft

DRINKS

Beers (Draft)

Stella Artois 0,25l / 0,4l.....590.- Ft 890.- Ft
Staropramen 0,3l / 0,5l.....590.- Ft 890.- Ft
.

Beers (Bottle)

Staropramen unfiltered 0,5l.....690.- Ft
Staropramen Dark 0,5l.....690.- Ft
Staropramen Non-alcoholic 0,33l.....590.- Ft
Hoegaarden wheat beer 0,33l.....990.- Ft
Miller 0,33l.....590.- Ft

SPIRITS

Vodka (4 cl)

Absolut Blue.....890.- Ft
Finlandia.....890.- Ft
Beluga Noble.....1490.- Ft
Grey Goose.....1690.- Ft

Gin (4 cl)

Bombay Sapphire.....890.- Ft
Hendrick's.....1290.- Ft
Copperhead the Alchemist's.....1490.- Ft
Monkey 47.....2190.- Ft

Rum (4 cl)

Bacardi Carta Blanca.....790.- Ft
Bacardi 8 years.....1190.- Ft
Sailor Jerry Spiced Rum.....990.- Ft
Ron Zacapa 23 years.....1790.- Ft

Tequila / Mezcal (4 cl)

Patron Silver Tequila.....1390.- Ft
Patron XO Cafe Dark Cocoa.....1390.- Ft
Tequila Mezcal Gusano Rojo.....990.- Ft

Whisky / Whiskey (4 cl)

Four Roses Bourbon.....990.- Ft
Jack Daniel's Tennessee.....990.- Ft
Johnnie Walker Red Label.....990.- Ft
Johnnie Walker Black Label.....1290.- Ft
Jameson Irish Whisky.....990.- Ft

Cognac (4 cl)

Hennessy V.S. .....1390.- Ft
Remy Martin V.S.O.P.....1690.- Ft

Vermouth (6 cl)

Martini Riserva Ambrato.....890.- Ft
Martini Riserva Rubino.....890.- Ft
Martini Bianco.....590.- Ft

Grappa (4 cl)

Poli Grappa Cleopatra Moscato Oro.....1490.- Ft
Poli Grappa di Sassicaia.....1790.- Ft
Poli PO' di Poli Morbida-Moscato.....1490.- Ft

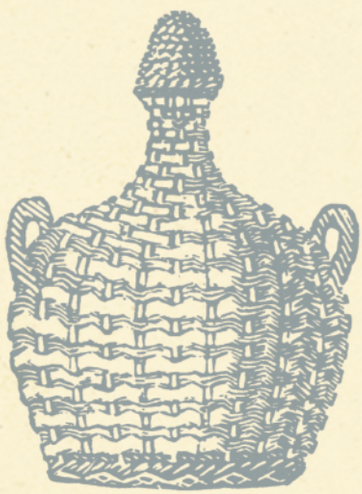
ITALOK

Liqueurs (4 cl)

Zwack Unicum.....890.- Ft
Zwack Unicum Riserva.....1190.- Ft
Aperol Liqueur.....690.- Ft
Campari Bitter.....790.- Ft
Bailey's Cream Liqueur.....790.- Ft
Dissarono Amaretto.....790.- Ft
Kahlua Coffee Liqueur.....790.- Ft
Heering Cherry Liqueur.....890.- Ft
Luxardo Maraschino.....890.- Ft
Luxardo Sambuca Passione Nera.....890.- Ft
Galliano.....990.- Ft
Cointreau.....990.- Ft
Italicus Bergamotto Liqueur.....1090.- Ft
Midori Melon.....790.- Ft
St. Germain Elderflower.....1090.- Ft
Southern Comfort.....790.- Ft

Palinka (4 cl)

Nobilis Cherry.....1290.- Ft
Nobilis William Pear.....1290.- Ft
Nobilis Plum.....1290.- Ft
Nobilis Sour Cherry.....1290.- Ft
Nobilis Quince.....1490.- Ft
Nobilis Black-currant.....1490.- Ft
Cruxx Berries.....1690.- Ft
Cruxx Sour Cherry.....1690.- Ft
Cruxx Irsai Olivér (grappa style).....1690.- Ft



WINES & CHAMPAGNES

White wine

Barta / Egy kis Furmint /2017	890.- Ft / 1dl	4490.- Ft / palack
Bodrog Borműhely / Dry Tokaj / 2017	690.- Ft / 1dl	3490.- Ft / palack
Szentesi Pince /Szentesi „A" Cuvée / 2016	690.- Ft / 1dl	3290.- Ft / palack
Cseri Pincészet / Rajnai Riesling / 2016	750.- Ft / 1dl	3490.- Ft / palack
Szent Donát Birtok / Olaszrizling / 2017	750.- Ft / 1dl	3490.- Ft / palack

Rose wine

Grassalkovich / Gamay Noir Rozé / 2016-2017	590.- Ft / 1dl	2490.- Ft /palack

Red wine

Cseri Pincészet / Chanson / 2017	890.- Ft / 1dl	4290.- Ft /palack
Kislaki Bormanufaktúra / Vitéz Cabernet Sauvignon / 2017	750.- Ft / 1dl	3290.- Ft /palack
Kislaki-Légli Géza / Jánoshegyi Merlot / 2016	890.- Ft / 1dl	4590.- Ft /palack
Szentesi Pince / Érintés Cuvée / 2017	750.- Ft / 1dl	3490.- Ft /palack
Szent Donát Birtok / Magma Kékfrankos / 2017	890.- Ft / 1dl	5590.- Ft /palack
Besenyei Borház / Bikavér / 2017	1090.- Ft / 1dl	5590.- Ft /palack
Attila Birtokbor / 2012	1690.- Ft / 1dl	9790.- Ft / palack

Sweet wine

Bodrog Borműhely / Mesés / 2016	1090.- Ft / 1dl	5590.- Ft /palack
Bodrog Borműhely / Aszú 6 puttonyos	3990.- Ft / 1dl	21090.- Ft /palack

House wines

Artizan Blanc / 2016 / Gyöngyöspata	490.-Ft / 1dl
Artizan Rosé / 2016 / Nagygombos	490.-Ft / 1dl
Artizan Cuvée / 2016 / Gyöngyöspata	490.-Ft / 1dl

Champagne

Freixenet Cordon Negro Brut	4490.- Ft / palack
Freixenet Carta Nevada Dulce	4490.- Ft / palack
Martini Asti	4990.- Ft / palack

Fruit wine

Cruxx Fekete Ribizli Bor	690.- Ft / 1 dl
Cruxx Meggybor	690.- Ft / 1 dl
Cruxx Epermálna bor	790.- Ft / 1 dl