

Menu offers

Mineral water

Wine package (wines from the barrel): Neszmély Cuvée (Királyleányka, Tramini) 2020.
– Mihály Szöllősi Winery, Neszmély; and/or Vitáris Rosé 2020 and/or Villányi Portugieser
2020. – Zoltán Polgár Winery, Villány

Betyár/Outlaw's menu

- Farmhouse chicken soup with homemade vermicelli
- Delicately spiced stuffed cabbage roll served with sour cream and fresh homemade bread
- Pancakes served with jam or cocoa or cottage cheese
- Espresso coffee

Tanyagazda/Recommended by the farmer

- Farmhouse chicken soup with liver flavoured dumplings
- Pork cuttlet Bakony style with homemade dumplings
- Apple pie with fruit sauce
- Espresso coffee

Wine offer: Torony Olaszrizling 2018/2019. – Bujdosó Winery

Csikós / Horseman's menu

- A cauldron of Hungarian goulash
- Delicately spiced Domonyvölgy roast meats, bacon and onion potatoes or fried jacket potatoes, with rice
- Farmhouse pickles (cucumber, bell peppers, mixed pickles, hot peppers), seasonal salad
- Custard pie with apricot jam
- Espresso coffee



Wine offer:

- Neszmélyi Chardonnay 2018. – Szöllősi Mihály Winery
- Frittmann Rosé 2020. – Frittmann Winery
- Villányi Portugieser 2020. – Polgár Zoltán Winery



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Piroska's favourite

- Tarragon cream turkey soup
- Served on a wooden platter: farmhouse meat roulade (stuffed with ham, bacon, the meat is then fried in breadcrumbs), knuckle of pork Pékné style, potatoes fried in onion, fried duck leg and breast, cabbage steamed in champagne, breast of turkey Parisian style, catfish in almond coat, gratinated califlower, served with rice and garden peas
- Farmhouse mixed pickles and seasonal salad
- Pasta and cottage cheese filled strudels with homemade strawberry jam
- Espresso coffee

Wine offer:

- Irsai Olivér 2020. – Frittmann Winery
- Villányi Rosé 2020. – Polgár Winery
- Kékfrankos 2017/2018. – Koch Winery

Fisherman's menu

- Hungarian fish soup with fillet of catfish
- Served on a wooden platter: Roasted breast of chicken with mozzarella and tomatoes, fillet of chicken leg in breadcrumbs, pink pork medallions, stuffed kohlrabi, catfish in almonds Oryl style, leg of duck stuffed with cabbage
- Mashed potatoes with celery, rice with mushrooms
- Farmhouse mixed pickles and seasonal salads
- Cottage cheese cream with fruits, tiramisu
- Espresso coffee

Wine offer:

- Szöllősi Sauvignon Blanc 2019/2020. – Szöllősi Mihály Winery
- Juhász Rosé 2020. – Juhász testvérek Winery
- Szekszárdi Kadarka 2019/2020. – Bodri Winery

Vilmos's favourite

- Duckliver pate with purple onion jam
- Beef broth with homemade vermicelli, served with boiled meat and vegetables
- Served on a wooden platter delicately spiced grilled pork, roast chicken breast stuffed with bacon, „haystack Mátra mode” (grated potato in batter), and turkey breast with broccoli smothered in cheese, fried mushrooms or grilled vegetables of the season
- Rice with mushrooms, potatoes in parsley
- Mixed farmyard pickles
- Cottage cheese balls with vanilla icing sugar and sour cream
- Espresso coffee

Wine offer:

- Egri Muscat Ottonel, half sweet 2020 – Juhász Testvérek Winery
- Czerszegi Fűszeres 2020. – Koch Winery
- Frittman Rosé 2020. – Frittman Winery



Park
2001



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Head of stable's favorite

- Consomée with jellied eggs
- Hortobágy meet filled pancake
- Served on wooden plate: stuffed mushroom with cottage cheese, pork medalion in bacon, breast of turkey filled with dried plums, steamed beef with garlic spinach, knuckle of pork fried with beer, breast of chicken tessini style
- Hungarian potatoes with „lecsó”, rice, green pepper sauce
- Farmyard pickles and seasonal salad
- Cottage cheese strudel with vanilla sauce and caramelized apricot
- Espresso coffee

Wine offer:

- Irsai Olivér 2020. – Frittmann Winery
- Koch Rose 2020. – Koch Winery
- Villányi Cabernet Sauvignon 2018. – Polgár Zoltán Winery

Chef 's favourite

- Hungarian cold plate starter (smoked mangalica sausage, salami, cold goose liver, goose crackling with onion, hungarian cheese, fresh vegetables)
- Guinea-fowl soup with home made vermicelli and meatballs
- Served on a wooden platter: stuffed chicken leg Gödöllő style, breast of turkey lined with cheese and spinach, rolled in sesame seed batter and fried, tenderloin of pork marinated in the chef's own recipe (roast tenderloin of pork in steamed prunes), Roast beef with pepper,
- Fried potatoes with onion and garlic (tócsni), rice with sweet corn
- Farmyard pickles and seasonal salad
- Apple strudel with vanilla ice cream and cinemon fried apple
- Espresso coffee

Wine offer:

- Irsai Olivér 2020.– Koch Winery
- Villányi Rosé 2020. – Polgár Winery
- Papptag Vörös Cuvée 2015/2016. – Juhász testvérek Winery

Zoltán's favourite

- Smoked salmon with horseradish celery salad
- Pigeon soup with tender vegetables and quails' eggs
- Served on a wooden platter tenderloin of pork á la natur with green pepper sauce, oven baked goose liver, Óvár style pork ribs, bass fingers fried in beer pastry, game stew with forest mushrooms
- Steamed vegetables, potato croquettes, rice with peas
- Mixed farmhouse pickles and seasonal salad
- A plate of Hungarian deserts (mini pastries, rich moist sponge cake with chocolate sauce and whipped cream, crepe, served with chocolate sauce)
- Espresso coffee



Wine offer:

- Egre Chardonnay Barrique 2016/2017. – Juhász testvérek Winery
- Neszmélyi Rosé 2020. – Szöllősi Winery
- Villányi Royal Cuvée 2014/2015. – Bock Winery

Game delicacies

- A taste of game: venison ham, sausage, and salami, served with vegetables
- Rich consommé with homemade vermicelli
- Venison tenderloin with wild mushroom ragout, breast of chicken marinated in honey, roast meats, haunch of wild boar, slice of veal á la Vienna, roast carrots, wild rice, potato croquettes, pickles
- Crepes filled with forest blackberries, served with vanilla cream
- Espresso Coffee

Wine offer:

- Porta Géza 2020.– Bock Winery
- Villányi Cabernet Sauvignon 2018 – Polgár Winery



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Vegetarians menu

Starters

- Fresh mixed salad with yoghurt dressing
- Paprika stuffed with cottage cheese served with tomatoes
- Mozzarella cheese with tomatoes, served with an olive oil dressing and balsam vinegar dressing

Soups

- Cream of broccoli soup
- Vegetable soup
- French onion soup with onion croutons

Hot starters

- Fried pancake with mushroom filling and a cheese sauce
- Vegetable strudel
- Coated vegetables

Main courses

- Lecsó with eggs (traditional Hungarian stew of tomatoes, onions and peppers)
- Mushrooms and potatoes with toasted croutons
- Peppers with mushrooms served with dumplings
- Layered vegetable pasta
- Layered cauliflower or aubergine with a sauce of various cheeses
- Courgette pasta

The three or four course meal can be chosen from the meals described above. Dessert, wines, mineral water and coffee are the same as for the menu of the other group members.



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Plated Menus

A.)

- Goulash soup with home made noodles and sautéed cubes of celery
- Sous-vide pork medallions with forest mushroom sauce, mashed potato and pickled onions
- Moist sponge cake with chocolate sauce and whipped cream topping
- Coffee Espresso

Recommended wine:

- Néró Rosé 2020. – Koch Winer
- Villányi Portugieser 2020. – Polgár Winery

B.)

- Grey cattle beef consommé, with slices of vegetable and home made vermicelli
- A taste of duck: sous-vide leg of duck with slices of breast and liver; served with braised cabbage with blueberry, mashed potatoes with onion and grated duck cracklings
- Strudel
- Coffee Espresso

Recommended wine:

- Neszmélyi Chardonnay 2020. – Szöllősi Winery
- Szekszárdi Kadarka 2019. – Bodri Winery

C.)

- Pheasant soup with smoked quail's egg, gnocchi with truffles
- Beef tenderloin with green pepper sauce fried salotta onions and grilled cubes of potato
- Hungarian dessert plate: (Moist sponge cake with chocolate sauce, mini strudels and Gundel's Crêpe)
- Coffee Espresso

Recommended wine:

- Egri Chardonnay Barrique 2016/2017. – Juhász testvérek Winery
- Therápia Cuvée 2018. – Polgár Winery, Villány Wine region



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D.)

- Cold goose liver with sweet crumbles, strawberry jelly and coated sweet bread
- Wild duck soup with thick with noodles and julienne vegetables
- Sautéed salmon with grilled vegetables, spinach gnocchi and dill oil
- Noodle cake with home made vanilla sauce
- Coffee Espresso

Recommended wine:

- Tokaji Aszú 5 puttonyos – Orosz Gábor Winery
- Frittmann Rosé Cuvée 2020. – Frittmann Winery

E.) Vegetarian

- Vegetable soup with semolina dumplings and sautéed mushrooms
- A selection of grilled vegetables, potato strudel with broccoli, vegetable aspic and cheese sauce
- Custard pie with hot apricot jam
- Coffee Espresso

Recommended wine:

- Laposa Illatos 2020. – Laposa Winery

F.) VEGAN

- Tomato soup with vegetable chips
- Stuffed courgettes with sun-dried tomatoes and basil, grilled mushrooms with garlic spinach
- Rice pudding with fruits
- Coffee Espresso

Recommended wine:

- Redy 2018. – Polgár Winery

