



Dear Guest,

Fasor Restaurant first opened in the 1960s, since 1981, its legacy has been carried by our family. We are a cozy, family-style Hungarian restaurant. Alongside our traditional, familiar flavors, we always strive to surprise our guests with something new.

Our most popular dish is Pacalpörkölt (stewed tripe), with 16,000 portions sold annually.

We aim to make your time here unforgettable with homestyle flavors, generous portions, a friendly atmosphere, and warm service for you and your beloved family.

We hope you leave satisfied, full, smiling, and ready to spread the good word about us.

We wish you a pleasant time and a hearty appetite!



OFFER FOR CHILDREN - SEEDLING FOOD

PRICE

1. "Nothing" (*1, 3, 9, 12) bone broth with lots of snail noodles 0.3 l.....	850 *
2. "I don't know" (*1, 3, 9, 12) tomato soup with alphabet noodles 0.3 l.....	1150 *
3. "It doesn't matter to me" (*1, 7, 12)	1550 *
fruit soup, 0.3 l - available from May to September	
4. "Something" (*1, 3, 7, 11, 12) sesame chicken breast with mashed potatoes	2400 *
5. "I don't need it" Chicken nuggets, with fried potatoes, ketchup (*1, 3, 7, 9, 12)	2500 *
6. "I'm not hungry" (*1, 3, 7, 12) fried cheese with baked potatoes.....	2050 *
7. "I don't care" (*1, 3, 7, 9, 12) Bolognese macaroni, with grated cheese.....	2150 *
8. "I don't know, but I certainly won't eat that" (*1, 3, 6, 7, 8, 12)	750 *
pancakes with hazelnut cream, 1 pc.	

APPETIZERS

9. Camembert bites in sesame breading served with	3850 *
blueberry jam (*1, 3, 7, 11, 12)	
10. Catfish fillet bites in nacho breading served	2750 *
with jalapeno dip (*1, 3, 4, 7, 12)	
11. Fried greaves with onion rings and tartar sauce (*1, 3, 4, 7, 12).....	3750 *
12. Toast with marrow and vegetables (*1, 12)	1650 *

SOUPS

13. Bone broth with vermicelli or „csiga” pasta (*1, 3, 9*,12).....	1400
14. Bone broth with liver dumplings (*1, 3, 9, 12)	1650
15. Pork ragout soup (*1, 3, 9, 12)	2100
16. Pork ragout soup with cottage cheese dumplings and sprinkled	2300
with dill (*1, 3, 7, 9, 12)	
17. Tarragon turkey ragout soup (*7, 9, 10, 12)	2100
18. Spicy chicken soup (*1, 3, 9, 12).....	2100
19. Rich beef soup (*1, 3, 9, 12)	2100
20. Tomato juice with alphabet noodles (*1, 3, 9, 12)	1150 *
21. Cheese cream soup with spiced croutons (*1, 7, 9, 12).....	1600 *
22. Garlic cream soup with spiced croutons (*1, 7, 9, 12)	1500 *
23. Cold fruit soup from forest fruit (*1, 7, 12) May - September.....	2200
24. Pumpkin cream soup (*7, 12) Nov-Feb	1800 *

PASTA

PRICE

25. Sicilian penne (*1, 3, 7, 12).....	3450 *
<i>chicken breast cooked in a seasoned creamy tomato sauce, served with penne pasta</i>	
26. Chicken carbonara (*1, 3, 7, 12).....	3750 *
<i>chicken breast with bacon and leeks in a creamy sauce with macaroni pasta</i>	
27. Bolognese macaroni (* 1, 3, 7, 9, 12) with sour cream, grated cheese	3750
28. Cottage cheese noodles with bacon (*1, 3, 7, 12)	3550

MEAT-FREE FOOD

29. Breaded cheese (*1, 3, 7, 12).....	3650
30. Breaded Camembert cheese with cranberry sauce (*1, 3, 7, 12)	3850 *
31. Grilled Camembert cheese with cranberry sauce (*7, 12).....	3750 *
32. Breaded mushrooms (*1, 3, 7, 12)	2350
33. Breaded cauliflower (*1, 3, 7, 12)	2350

FISH DISHES

34. Filleted carp fish soup (*4) 15 dkg carp fillet, 5 dkg offal.....	4850
35. Breaded carp fillet (*1, 3, 4, 7) 20 dkg.....	4200 *
36. Fish greaves with onion rings (*1, 3, 4, 7, 12).....	3950
37. Breaded African catfish fillet (*1, 3, 4, 7) 24 dkg.....	4450 *
38. Grilled african catfish fillet (*4) 24 dkg on fiberboard.....	4350 *
39. Catfish fillet rolled into nachos sweet potato steak, with jalapeno dip (*1, 3, 4, 7, 12).....	5650 *
40. Catfish paprikash with dill and cottage cheese noodles (*1, 3, 4, 7, 12).....	5850

READY MEALS

41. Bean goulash with smoked pork and dumplings (*1, 3, 9, 12)	3600
42. Beef stew with dumplings (*1, 3).....	4950 *
43. Brassói Steak	4700
44. Stuffed cabbage (1 pc, October - April *1, 3, 7).....	1650 *
45. Tripe stew	3990

The safe choice - with more than 16,000 portions sold yearly

Our most popular offer - 60 dkg.



*Our prices do not include side dishes, except where indicated.
Small portions of dishes marked with * cannot be ordered.*

POULTRY DISHES

PRICE

46. Fried chicken breast (*1, 3, 7, 12)	3550
47. Battered turkey breast with grated cheese (*1, 3, 7, 12)	4450
48. Crispy chicken nuggets Gabi style (*1, 3, 7, 11, 12)	4550
<i>chicken nuggets in sesame breading with garlic yogurt sauce</i>	
49. Jalapeno sauce and chicken breast nuggets breaded with	4650
<i>nachos (*1, 3, 7, 12)</i>	
50. Gourmet chicken salad with yogurt or spicy dressing (*1, 3, 7, 12)	4150 *
<i>lettuce, tomato, red onion and spiced croutons topped with chicken breast bites</i>	
<i>in nacho breading, grated cheese and creamy or hot dressing</i>	
51. Kiev-style stuffed chicken breast (*1, 3, 7, 12)	4350
<i>spiced butter and cheese stuffed into chicken breast and then breaded</i>	
52. Stuffed turkey breast (*1, 3, 7, 12)	4550
<i>Turkey breast stuffed with cheese, ham, and mushrooms, and then breaded</i>	
53. Stuffed Turkey Breast with Bolognese Ragout (*1, 3, 7, 9, 12)	4650
<i>Bolognese ragout and cheese rolled in turkey breast, breaded, and fried</i>	
54. Chicken Breast with Feta Cheese (*1, 3, 7, 12)	4500
<i>chicken breast stuffed with feta cheese, red onion, and crispy bacon, then breaded</i>	
55. Cheese Cream-Stuffed Chicken Breast in Sesame Crust (*1, 3, 7, 11, 12)	4500
<i>A mix of cheese spread, red onion, crispy bacon, sweet pepper, parsley, and</i>	
<i>grated cheese, filled into chicken breast and breaded with sesame coating</i>	
56. Chicken Breast with Dried Plums (*1, 3, 7, 12)	4750
<i>chicken breast filled with Camembert cheese and dried plums, then breaded, and fried</i>	
57. Gabi's Favorite (*1, 3, 7, 12)	4990
<i>Turkey breast filled with sour cream, cheese, corn, pickles, and ham,</i>	
<i>then breaded, and fried</i>	
58. Kisbojtár's Favorite (*1, 3, 7, 12)	4350
<i>chicken breast stuffed with hot pepper, purple onion, ham, cheese, then breaded,</i>	
<i>and fried sheep cottage cheese and then breaded</i>	
59. Hellfire (*1, 3, 7, 12)	4550 *
<i>chicken breast stuffed with onions, hot peppers, spicy sausages, peppers,</i>	
<i>then breaded, and fried</i>	

POULTRY DISHES

PRICE

60. Grilled chicken breast (*12)..... 3450
61. Filleted and marinated chicken legs roasted on an iron plate (*12)..... 4550
- 62 Confit duck leg with steamed red cabbage, mashed potatoes, 4550 *
and gravy (*1, 3, 6, 7, 9, 10)
63. One person gyros plate yogurt or spicy sauce (*1, 3, 7, 10, 12) 4950 *
served with pita, fries, fresh salad, and yogurt or spicy sauce
64. Italian grilled chicken breast (*1, 5, 7, 8, 12)..... 4550 *
grilled chicken topped with grilled Black Forest ham and tomato, baked
with green pesto flavored cheese
65. Maya's Favorite (*7, 12) 5350
grilled chicken breast topped with sheep cottage cheese, red onion, tomato, and
a mix of smoked cheese, Camembert, and Trappista cheese, then baked
66. "Smoking Gun Barrel" on Spring Potato Bed (*7, 12)..... 5750
chicken breast stuffed with smoked cheese and sweet pepper, wrapped in bacon
and baked, served with creamy potato with spring and red onions
67. Village-Style Richly Stuffed Turkey Breast with 5750 *
Dill-Flavored Sheep Cheese Dumplings (*1, 3, 7, 12)
Stuffed with spicy sausage, red onion, sweet pepper, hot pepper, tomato, and
crispy bacon, grilled on a griddle and served with dill sheep cheese dumplings



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READYSAT DISHES FROM PORK

PRICE

68. Breaded pork ribs (*1, 3, 7)	3250
69. Battered Pork ribs (*1, 3, 7).....	3250
70. Breaded pork brain (*1, 3, 7) 4 pcs	3550
71. Pork brain pancakes (*1, 3, 7) 2 pcs	3350
72. Pork brain-filled cutlet (*1, 3, 7)	4750
73. Fasor Roll (*1, 3, 7, 12) Roasted bone marrow and mushrooms mixed with cheese,.....	4750
rolled into pork loin, breaded, and topped with grated cheese	
74. Ham and Cheese Stuffed Pork Cutlet (*1, 3, 7, 12)	4350
smoked shoulder ham and cheese filled into pork loin and breaded	
75. Mustard Pork Roll (*1, 3, 7, 10, 12).....	4750
a mix of mustard, finely chopped smoked bacon, smoked pork shoulder, pickles, ham, and red onion, seasoned with dill and marjoram, rolled into pork loin, then breaded	
76. BBQ ribs with steak potatoes and coleslaw (*3, 7, 9, 10, 12)	6850 *
77. Oven-baked pork tenderloin with wild mushroom sauce and	6700 *
potato croquettes (*1, 7, 12) mushroom sauce and cheese piled onto pork tenderloin medallions grilled on a griddle, then baked and served with potato croquettes	
78. Gypsy Roast (*12) griddle-grilled pork neck with garlic, and fried „kakastaréj” bacon	4300
79. Rich Pork Tenderloin (*12) griddle-grilled pork tenderloin strips with bacon,.....	4750
spicy sausage, red onion, mushroom, hot and sweet peppers, tomato, and garlic.	

MULTI-PLAYER BOWLS

PRICE

80. Fasor bowl for 2 people (*1, 3, 7, 12)	8250 *
❖ small portion of breaded pork brain	
❖ small portion of pork brain pancakes	
❖ small portion of breaded pork ribs	
❖ small portion of battered pork ribs	
❖ small portion of Fasor Roll	
roasted bone marrow and mushrooms mixed with cheese, rolled into pork loin, breaded, and topped with grated cheese.	
81. Volley bowl for 2 persons (*1, 3, 7, 10, 12).....	8750 *
❖ small portion of breaded rib	
❖ small portion of Ham and Cheese Stuffed Pork Cutlet	
smoked shoulder ham and cheese filled into pork loin and breaded	
❖ small portion of Mustard Pork Roll	
a mix of mustard, finely chopped smoked bacon, smoked pork shoulder, pickles, ham, and red onion, seasoned with dill and marjoram, rolled into pork loin, then breaded	
❖ small portion of Gypsy Roast Griddle-grilled pork neck with garlic, and fried „kakastaréj” bacon	

MULTI-PLAYER BOWLS

PRICE

82. Poultry bowl for 2 people (*1, 3, 7, 12) 8650 *
- ❖ small portion of Gabi's favorite
Turkey breast filled with sour cream, cheese, corn, pickles, and ham, then breaded, and fried
 - ❖ small portion of Kiev-style stuffed chicken breast
spiced butter and cheese stuffed into chicken breast and then breaded.
 - ❖ small portion of filleted marinated chicken legs baked on an iron plate
 - ❖ small portion of battered turkey breast with grated cheese
83. Winged selection for 2 people (*1, 3, 7, 9 12) 8650 *
- ❖ portion of grilled chicken breast
 - ❖ small portion of chicken breast nuggets breaded with nachos
 - ❖ small portion of Chicken Breast with Dried Plums
chicken breast filled with Camembert cheese and dried plums, then breaded, and fried
 - ❖ small portion of Stuffed Turkey Breast with Bolognese Ragout
Bolognese ragout and cheese rolled in turkey breast, breaded, and fried
84. "Belly Party" Bowl for 2 People (*1, 3, 4, 7, 12) 9950 *
- ❖ 2 pcs breaded catfish
 - ❖ small portion of breaded cheese
 - ❖ small portion of Stuffed Turkey Breast with Bolognese Ragout
Bolognese ragout and cheese rolled in turkey breast, breaded, and fried.
 - ❖ small portion of ham and Cheese Stuffed Pork Cutlet
smoked shoulder ham and cheese filled into pork loin and breaded
 - ❖ small portion of "Smoking Gun Barrel" on Spring Potato Bed
chicken breast stuffed with smoked cheese and sweet pepper, wrapped in bacon and baked
85. Grilled plate 3 people (*1, 7, 12) 13650 *
- ❖ portion of Grilled chicken breast
 - ❖ portion of Filleted and marinated chicken legs roasted on an iron plate
 - ❖ portion of "Smoking Gun Barrel" on Spring Potato Bed
chicken breast stuffed with smoked cheese and sweet pepper, wrapped in bacon and baked
 - ❖ portion of Gypsy Roast
Griddle-grilled pork neck with garlic, and fried „kakastaréj” bacon
86. Vegetarian bowl for 2 people (*1, 3, 7, 12) 7200 *
- ❖ portion of breaded camembert cheese
 - ❖ small portion of breaded cheese
 - ❖ small portion breaded mushrooms
 - ❖ small portion of breaded cauliflower
87. Fish bowl for 2 people (*1, 3, 4, 7, 12) 8550 *
- ❖ 2 pcs breaded African catfish
 - ❖ 2 pcs grilled African catfish
 - ❖ 2 pcs nachos catfish
 - ❖ 2 pcs breaded carp
 - ❖ small portion of fish greaves with onion rings

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SIDE DISHES

PRICE

88. Mixed side dish steamed rice – baked potatoes	950
89. Baked potatoes	950
90. Steak fries (*12)	1200
91. Parsley potatoes (*7, 12)	950
92. Mashed potatoes (*7)	1050
93. Potato croquettes (*1, 7, 17) 8pcs	950
94. Potatoes from spring (*7, 12)	1150
95. Steamed rice	950
96. Rice and peas	950
97. Sweet potato (*12)	1300
98. Mixed vegetables sautéed in butter (*7, 12)	950
99. Fried vegetables	1750
100. Dumplings and dill mixed sheep cottage cheese (*1, 3, 7, 12)	1300
101. Boiled potatoes	950
102. Dumplings (*1, 3, 12)	850
103. Braised red cabbage	750

SALADS

104. Cabbage salad	1250 *
105. Cucumber salad with sour cream (*7)	1400 *
106. Tomato salad	1350 *
107. Vitamin salad	1450 *
cabbage, cucumber, tomato, purple onion	
108. Homemade mixed salad (*12)	1350 *
pickles, apple pepper, carrot, cabbage	
109. Dill / Fermented cucumber (*1, 12)	1350 *
110. Apple pepper (*12) hot	1350 *
111. Fresh mixed	1450 *
salad with balsamic vinegar or olive oil is also available	
112. Greek salad (*7, 12)	2300 *
cucumber, tomato, pepper, creamy white cheese, olives	
113. Coleslaw salad	1250 *
mayonnaise coleslaw with carrots and red onions	

TOPPINGS, JAMS

PRICE

114. Tartar sauce (*3, 7, 10, 12).....	800 *
115. Creamy wild mushroom sauce (*7).....	1350 *
116. Jalapeno sauce (*7, 12).....	700 *
117. Yogurt dressing (*7)	550 *
118. Spicy sauce (*12).....	550 *
119. BBQ sauce (*3, 9, 10, 12).....	550 *
120. Ketchup (*12).....	550 *
121. Mustard (*10, 12).....	550 *
122. Cranberry sauce (*12)	550 *
123. Gravy (*1, 3, 6, 7, 9, 10)	550 *

DESSERTS

124. Golden dumplings with vanilla dressing (*1, 3, 7, 12) 25dkg.....	1450
125. Somló dumplings as we like it (*1, 3, 7, 8, 12) 20 dkg.....	1450
126. Brownie (*1, 3, 7, 12) 12 dkg, 6 dkg vanilla ice cream and caramel topping	1450
127. Chocolate soufflé with raspberry filling (*1, 3, 6, 7, 8, 12).....	1500
128. Chestnut puree with whipped cream (*5, 6, 12) 13 dkg.....	1350
129. Cottage cheese dumplings with sugary sour cream (*1, 3, 7) 1 pcs.....	950
130. Walnut cream pancake with chocolate sauce (*1, 3, 7, 8, 12) 1pcs	1050
131. Cherry pancake with chocolate sauce (*1, 3, 7, 12) 1pcs	1050
132. Cottage cheese pancake with vanilla sauce (*1, 3, 7, 12) 1pcs.....	1050
133. Pancakes with hazelnut cream (*1, 3, 6, 7, 8, 12) 1 pcs	750
134. Pancake with strawberry jam (*1, 3, 7, 12) 1 pcs.....	550
135. Pancake with apricot jam (*1, 3, 7, 12) 1 pcs.....	550
136. Cacao pancake (*1, 3, 7) 1pcs.....	550



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WE CANNOT CHANGE THE COMPOSITION OF THE DISHES.

YOU CAN ORDER THE FOLLOWING INGREDIENTS AND ADDITIVES
SEPARATELY

SOUP INSERTS

PRICE

137. „Csiga” pasta (*1, 3)	250 *
138. Vermicelli (*1, 3).....	250 *
139. Liver dumplings (*1, 3, 9, 12) 1 pcs.....	650 *
140. Cottage cheese dumplings (*1, 3, 7) 1 pcs.....	600 *
141. Fish offal (*4) 50 gs.....	650 *

FOR DESSERTS

142. Vanilla ice cream (*1, 3, 5, 6, 7, 8) 1 scoop.....	450 *
143. Vanilla sauce (*3, 7).....	400 *
144. Chocolate sauce (*7, 12).....	400 *
145. Sugary sour cream (*7).....	300 *
146. Whipped cream (*7, 12) 2 scoop.....	400 *
147. Empty pancake (*1, 3, 7) 1 pcs.....	250 *
148. Toasted breadcrumbs (*1).....	50 *

ADDITIONAL TERMS AND CONDITIONS

149. Sour cream (*7)	150 *
150. Grated cheese (*7)	600 *
151. Strong Pista (*12) for home delivery	250 *
152. Strong paprika for home delivery	250 *
153. Bread 1 slice (*1) for home delivery	100 *
154. Fried onion rings (*1) 15 pcs.....	600 *
155. Toast 1 slice (*1, 3, 6, 11)	100 *
156. Bacon sauce	850 *
157. Fried rooster fillet bacon	850 *
158. Bologna ragu (*12)	1600 *
159. Mild egg (*3) 1 pcs.....	250 *
160. Corn	150 *

OUR FOODS BELOW CAN ALSO BE ORDERED IN THE FORM BELOW

OFFER FOR CHILDREN - SEEDLING FOOD PRICE

161. "Something" without garnish (*1, 3, 7, 11, 12) sesame chicken breast.....	1900 *
162. "I don't need it" without garnish (*1, 3, 7, 9, 12) chicken nuggets.....	1450 *
163. "I'm not hungry" without garnish (*1, 3, 7, 12) fried cheese.....	1550 *

FISH DISHES

164. Catfish fillet rolled into nachos without garnish (*1, 3, 4, 7, 12) 24 dkg.....	3650 *
165. Catfish paprikash without garnish (*1, 4, 12).....	4550
166. Filleted carp fish soup without offal (*4) 15 dkg carp fillet.....	4200
167. Fish soup without carp fillet and offal (*4, 12) 5 dl.....	1800 *

READY MEALS

168. Beef stew without dumplings.....	4100 *
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POULTRY DISHES

169. Confit duck leg without garnish and gravy (*1, 3, 6, 9, 10).....	3250 *
170. "Smoking Gun Barrel" without garnish (*7, 12)..... chicken breast stuffed with smoked cheese and sweet pepper, wrapped in bacon and baked	4600
171. Village-Style Richly Stuffed Turkey Breast without garnish (*12) stuffed with spicy sausage, red onion, sweet pepper, hot pepper, tomato, and crispy bacon, grilled on a griddle	4450 *

READY SAT DISHES FROM PORK

172. Oven-baked pork tenderloin with wild mushroom sauce without..... garnish (*1, 7, 12) mushroom sauce and cheese piled onto pork tenderloin medallions grilled on a griddle, then baked	5550 *
173. BBQ ribs without garnish (*3, 7, 9, 10, 12)	4400 *

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SOFT DRINKS, MINERAL WATERS, ENERGY DRINKS

PRICE

Coca Cola carbonated products	0,25l	700
Cola, Cola Zero, Fanta, Tonic, Ginger, Sprite Zero		
Cappy Juice	0,25l	750
Apple, Peach, Pear, Pineapple, Strawberry, Orange		
Fuzetea peach, lemon	0,25l	650
Naturaqua mineral water carbonated, non-carbonated	0,33l	600
Naturaqua mineral water carbonated, non-carbonated	0,75l	1050
Red Bull energy drink	0,25l	950
Soda water	0,1l	100
Freshly squeezed orange juice	0,1l	450
Lemonade	0,5l	1100
Bee-honey syrups	0,04l	350
elderflower, raspberry, pomegranate, mango, sour cherry		
Mixer syrups tropical, green apple, lime	0,02l	350

DRAUGHT BEERS

Bernard	0,5l	1290
Bernard	0,3l	775
Dab	0,5l	1290
Dab	0,25l	645
Lindemans Kriek (Belgian cherry beer)	0,25l	1100

BOTTLED BEERS

Soproni	0,5l	800
Stella Artois	0,5l	950
Heineken	0,5l	950
Bernard Brown	0,5l	1250
Erdinger Hefe Wheat	0,5l	1550
Erdinger Hefe Wheat, non-alcoholic	0,5l	1250
Erdinger Hefe Lemon, non-alcoholic	0,33l	1150
Clausthaler non-alcoholic	0,33l	850
Clausthaler Lemon non-alcoholic	0,33l	900

WHITE WINES

0,75 DL

1 DL

Balaton Boglári Muscatel	sweet	3000.....	400
Balaton Boglári Riesling Italian	dry	3000.....	400
Gedeon Rhine Riesling	dry	4125.....	550
Nyakas Irsai Olivér	dry	4500.....	600
Szeleshát Riesling Italian	dry	4275.....	570
Grand Tokaj Sauvignon Blanc	dry	4125.....	550
Káli Balázs Olaszrizling	dry	5175.....	690

ROSÉ WINES

Vylyan Villány Rosé	dry	5400.....	720
Etyeki Kúria Rosé	dry	4350.....	580
Bolyki Rosé	dry	4125.....	550

RED WINES

Balaton Boglári Merlot	sweet.....	3000.....	400
Takler Blue Frankish	dry	4125.....	550
Heimann Merlot	dry	5775.....	770
Günzer Lezser	dry.....	4800.....	640

SPARKLING WINES

Törley Charmant Doux	sweet	3200
Törley Gala	dry.....	3800
Asti Cinzano	sweet.....	6000
Kid champagne	non-alcoholic	1600
Törley	non-alcoholic	3200

VERMOUTHS

Martini Bianco	900
Martini Dry	900

COCKTAILS

Aperol Spritz	1 dl Aperol, 1 dl dry champagne, 1dl soda	1650
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SHORT DRINKS

2CL

4CL

Royal Vodka	37.5%	400	800
Bailey's	17%	550	1100
Bacardi White	37.5%	600	1200
Ballantine's	40%	600	1200
Metaxa *****	38%	600	1200
Gin Beefeater	40 %	600	1200

BITTER LIQUEURS

Unicum	40%	600	1200
Unicum Barista	35%	600	1200
Unicum plum	35%	600	1200
Jägermeister	35%	600	1200

PANYOLAI FIREWATER

<i>Elixir aged satu plum firewater from Szatmár</i> .45%	900	1800
<i>Elixir aged apple firewater from Szabolcs</i> 44%	900	1800
<i>Elixir apricot firewater</i> 40%	950	1900
<i>Elixir quince firewater</i> 40%	900	1800
<i>Elixir raspberry firewater</i> 42%	995	1990
<i>Irsai Olivér grape firewater</i> 43%	900	1800
<i>Plum firewater from Szatmár</i> 52%	995	1990
<i>Apricot firewater</i> 52%	995	1990
<i>Gold apple firewater</i> 38%	900	1000
<i>Honey peach firewater</i> 30%	725	1450
<i>Ruby cherry firewater</i> 38%	900	1800
<i>Green Walnut liqueur</i> 30%	850	1700

COFFEE TYPES - GROWING AREA

ROASTING METHOD

Sunlight - semiramis blend

Vienna melange - semiramis blend

Guatemala antiqua vienna

Kenya french

Java italian

Columbia decaff - decaffeinated french

SPECIAL SEMIRAMIS COFFEES

PRICE

Ristretto	650
Espresso	650
Double Espresso	1300
Cappuccino	750
Caffe Latte	1050
Caffe Latte Macchiato	950
Espresso Macchiato	700
Monbana hot chocolate	550
Whipped cream	150
Coffee cream	150
Milk	200
Lactose free milk	200
Honey	100

TEAS

Fruit Berry	600
Red-jasmine Lotus	600
Black-earl Grey	600
Green-peppermint	600
Green-lemon Grass	600

ALLERGEN INTOLERANCE MARKERS

The numbers next to the names of the dishes listed on the menu indicate the presence of substances that cause allergies and intolerances. Our dishes may contain these substances in varying compositions.

- | | | | | |
|--------------------|----------------------|--------------|----------------|---------------|
| ❖ 1. Gluten | ❖ 2. Crustaceans | ❖ 3. Eggs | ❖ 4. Fish | ❖ 5. Peanuts |
| ❖ 6. Soybeans | ❖ 7. Milk | ❖ 8. Nuts | ❖ 9. Celery | ❖ 10. Mustard |
| ❖ 11. Sesame seeds | ❖ 12. Sulfur dioxide | ❖ 13. Lupine | ❖ 14. Molluscs | |

In addition to the allergens indicated as ingredients, our dishes may contain traces of other allergens!

If you need more information, please ask the servers!



DELIVERY

+36 20 438 0010



RESTAURANT, TABLE RESERVATION

+36 20 438 4444

OPENING HOURS

Summer opening hours 04.01 – 09.30.

Monday- Saturday 11:00 – 22:00

Sunday 11:00 – 21:00

Winter opening hours 10.01 – 03.31.

Monday- Thursday 11:00 – 21:00

Friday- Saturday 11:00 – 22:00

Sunday 11:00 – 16:00

H-6726 Szeged, Bérkert utca 52.

www.fasorvendeglo.hu ❖ erdeklodes@fasorvendeglo.hu

INFORMATION:

The following options apply for both dine-in and home delivery:

- ❖ *Our prices are in HUF and include VAT.*
- ❖ *We accept meal tickets, Szép cards and bank cards in addition to cash.*
- ❖ *The price of smaller portions of food is uniformly 75% of the price of the normal portion.*
Where this is not possible, we have indicated it with an asterisk on the menu.*
- ❖ *We can accept orders no earlier than half an hour before opening hours.*
- ❖ *Last food order, half an hour before closing.*
- ❖ *We cannot determine the composition of the dishes.*
- ❖ *Ask the servers about family or corporate events.*
- ❖ *In case of on-site consumption, the total amount of the receipt includes a 10% service charge.*
- ❖ *Please note that the preparation time of our dishes is usually 10-45 minutes, however, this may vary, sometimes even exceeding 45 minutes, depending on the nature of the dishes, the restaurant's traffic, the workload of the kitchen and the serving staff!*
- ❖ *In case of unannounced delays, we can hold your table reservation for 20 minutes.*

Home Delivery Information:

- ❖❖ *We deliver throughout all of Csongrád County.*
- ❖❖ *Basic delivery fee: 690 Ft, Packaging fee: 150–400 Ft*
- ❖❖ *Average delivery time is 1 hour.*
- ❖❖ *If you order for a specific time, we do our best to arrive punctually, typically within ±15 minutes.*

The menu is valid until further notice.

Managing Director: Norbert Répás

Head Chef: Erik Juhász

Sales Manager: Tamás Vaskó

We reserve the right to change prices.

We are not responsible for any potential typographical errors.



2025.July

A LIFE'S WORK

Fasor took its current form in the mid-1990s. In 1981, when we started, it was just the middle room and a small terrace covered with grapevines. Today, we welcome guests with 3 rooms and two terraces.

The satisfied sighs, cheerful laughter, and love for traditional food over the past 45 years could fill a thousand similar rooms.

I am proud of everything that Fasor means today to our guests, to the people of Szeged, to guests from far away, to our family, and to my colleagues. The honest, good will and expertise of many friends has helped us over the nearly five decades. The beginning was supported by my sister Zsuzsi's accounting advice, and our growth pushed forward by a huge creative ambition and a pinch of luck. In 1981, we acquired the place through an auction, and thus we began the Fasor adventure, which, with my partner Icu, soon became our life, our work, and our love. Sadly, she is can no longer be with us, but our children carry on the spirit. Our wonderful chefs – among them my sister Zsuzsi's granddaughter – carry on the flavors which have not changed in decades. A heartwarming memory is that Icu's parents and my mother, even in their retirement in the 1980s, worked in the restaurant daily. My mother-in-law cooked in the kitchen, my father-in-law oversaw things with the great care of a good host, while my mother produced freshly washed and ironed tablecloths. I remember them too with a grateful heart.

Maybe a restaurant can only be authentic if its founder knows, worked on, and shaped every part of it, then, by passing it into good hands, tries to guide, help, and protect its development.

Fasor could not be what it is today without the selfless work of my children and colleagues. We are a family restaurant, and in fact, the entire team is one big family. With the same goals, intentions, and determination. The majority of our staff has been strengthening the restaurant for decades. It's my pride that they embody the best of their profession and represent my founding intentions day by day.

I remember when, after hard work, exhausted workers came to us to regain their energy, sometimes even from far away. No one has left Fasor hungry, and perhaps not even without having enjoyed their meal. My service is based on hard labour, on dishes that require manual effort and expertise, built on traditional, hearty, diverse, and homestyle Hungarian meals. That's why we

often hear: "...yes, my grandma made it like this," or "how much my dear father loved this," or "back in my childhood, uncle Józsi," or "our teacher when cooking outdoors..."

It makes me happy when an old acquaintance drops in, or a family or group of friends gathers. We've been visited by recognized athletes, actors, comedians, and it's also not rare that someone returns to us while visiting home from abroad – recently even a Nobel Prize-winning scientist – wanting to relive the wonderful flavors, memories, and experiences from 10-20 years ago. Taste buds turn on the movies of old times, and familiar flavors evoke romantic evenings, true friends, and unforgettable times spent together, taking us back to a more beautiful, different, or youthful world, and this magical journey doesn't end until the final act: the incomparable Semiramis coffee. At this point, at ease, satisfied, and with a smile on their faces from the experience, guests reflect: there are things that remain the same in this fast-changing world.

We can't be perfect, but we strive to give our best. The rare occasion when we make a mistake is a wonderful chance to correct and deliver what we prepare for each day.

We work so that the dishes we offer, our friendly service, and welcoming atmosphere can become an experience worth remembering, or reliving. Today, my children tend to the restaurant. The hard part of the work is now done by them and their colleagues. The joy, however, is mine:

„Watching over the cheerful groups, the smiling faces, the young couples perhaps sharing their first dinner together, and to see how the love we cook into our food, the service adorned by the humility of hospitality, or a lovely dessert touches the soul.”

From our legendary stewed tripe, we've served so much of over the decades, we could set a record, but the best part is when I see a guest wipe up the last drop of sauce with the crust of the bread, just as eagerly as when the plate arrived. With me, it's the same case. My enthusiasm and fascination towards this kind of hospitality does not fade.

I'm no longer young, but I'm determined and looking forward to be here for our 50th anniversary. It will be a huge event. I hope we'll meet again there!

Miklós Répás
Founder

March 2025

ROOMS

“LARGE” ROOM

- ❖ Capacity: 50–55 people
- ❖ Air-conditioned
- ❖ In summer, sliding windows make it semi-open
- ❖ Non-smoking

“SMALL” ROOM

- ❖ Capacity: 25–30 people
- ❖ Air-conditioned
- ❖ Booths for 3, 4, or 6 people
- ❖ Non-smoking

CAFÉ ROOM

- ❖ Capacity: 55 people
- ❖ Air-conditioned
- ❖ Non-smoking
- ❖ Projection screen available with prior arrangement
- ❖ Private use only available for over 40 guests

TERRACE

- ❖ Capacity: 55–60 people
- ❖ Retractable pergola roof
- ❖ Seasonal use
- ❖ Table reservations up to 20 people
- ❖ Partially smoking
- ❖ Dog-friendly

GARDEN / DECK AREA

- ❖ Capacity: 20–25 people
- ❖ Covered with sun umbrellas
- ❖ Not reservable
- ❖ Smoking allowed
- ❖ Seasonal use, closed in case of rain
- ❖ Dog-friendly



INFORMATION:

The restaurant has a baby changing station and a wheelchair-accessible restroom.

Entrance is wheelchair accessible.

High chairs available for small children.