



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 20,000 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) <i>fruit soup, 0.3 l - available from May to September</i>	1650 *
4. "Something" (*1, 3, 7, 11, 12) sesame chicken breast with mashed potatoes	2600 *
5. "I don't need it" Chicken nuggets, with fried potatoes, ketchup (*1, 3, 7, 9, 12)	2700 *
6. "I'm not hungry" (*1, 3, 7, 12) fried cheese with baked potatoes	2500 *
7. "I don't care" (*1, 3, 7, 9, 12) Bolognese macaroni, with grated cheese	2650 *
8. "I don't know, but I certainly won't eat that" (*1, 3, 6, 7, 8, 12) <i>pancakes with hazelnut cream, 1 pc.</i>	850 *

APPETIZERS

9. Fried greaves with onion rings and tartar sauce (*1, 3, 4, 7, 12)	4050 *
10. Steak Tartare with Toast and Vegetables (*1, 3, 6, 7, 10, 11, 12)	3400 *
11. Catfish fillet bites in nacho breading served <i>with jalapeno dip (*1, 3, 4, 7, 12)</i>	2950 *
12. Toast with marrow and vegetables (*1, 12)	1950 *

SOUPS

13. Bean goulash with smoked pork and dumplings (*1, 3, 9, 12)	3850
14. Rich beef soup (*1, 3, 9, 12)	2550
15. Pork ragout soup with cottage cheese dumplings and sprinkled <i>with dill (*1, 3, 7, 9, 12)</i>	2500
16. Pork ragout soup (*1, 3, 9, 12)	2300
17. Tarragon turkey ragout soup (*7, 9, 10, 12)	2100
18. Bone broth with vermicelli or „csiga” pasta (*1, 3, 9, 12)	1400
19. Bone broth with liver dumplings (*1, 3, 9, 12)	1800
20. Cheese cream soup with spiced croutons (*1, 7, 9, 12)	1700 *
21. Garlic cream soup with spiced croutons (*1, 7, 9, 12)	1500 *
22. Tomato juice with alphabet noodles (*1, 3, 9, 12)	1150 *
23. Cold fruit soup from forest fruit (*1, 7, 12) May - September	2400
24. Pumpkin cream soup (*7, 12) Nov-Feb	1900 *



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

PASTA

PRICE

25. Creamy Shrimp Penne (*1, 2, 3, 7) 5050*
penne pasta tossed with tiger shrimp sautéed in herbs and a creamy sauce
26. Bolognese macaroni (*1, 3, 7, 9, 12) without sour cream, grated cheese 4100
27. Cottage cheese noodles with bacon (*1, 3, 7, 12) 3900
28. Mac and Cheese with Crispy Bacon (*1, 3, 6, 7, 12) 3800*
elbow pasta tossed in red cheddar cheese sauce, topped with crispy bacon

MEAT-FREE FOOD

29. Breaded Camembert cheese with cranberry sauce (*1, 3, 7, 12) 4150 *
30. Breaded cheese (*1, 3, 7) 3950
31. Breaded mushrooms (*1, 3, 7) 2550
32. Breaded cauliflower (*1, 3, 7) 2550

FISH DISHES

33. Filleted carp fish soup (*4) 15 dkg carp fillet, 5 dkg offal 5150
34. Panko-Crusted Zander Fillet (*1, 3, 4, 7) 20 dkg 4900*
35. Catfish paprikash with dill and cottage cheese noodles (*1, 3, 4, 7, 12) 6300
36. Catfish fillet rolled into nachos sweet potato steak, 6100 *
*with jalapeno dip (*1, 3, 4, 7, 12) 24 dkg*
37. Breaded African catfish fillet (*1, 3, 4, 7) 24 dkg 4800 *
38. Grilled african catfish fillet (*4) 24 dkg on fiberboard 4700 *
39. Breaded carp fillet (*1, 3, 4, 7) 20 dkg 4500 *
40. Fish greaves with onion rings (*1, 3, 4, 7, 12) 4300

BEEF DISHES

41. Sous Vide Beef Cheek (*1, 3, 7, 9) 8500*
served with potato gratin and a whiskey- sour cherry sauce
42. Beef stew with dumplings (*1, 3) 5550 *
43. Breaded Tripe served with garlic mayonnaisen (*1, 3, 7, 10, 12) 3000*
44. Tripe stew 4450

The safe choice - almost 20,000 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

- 45. Gabi's Favorite** (*1, 3, 7) **5400**
Turkey breast filled with sour cream, cheese, corn, pickles, and ham, then breaded, and fried
- 46. Chicken Breast with Dried Plums** (*1, 3, 7, 12) **5250**
chicken breast filled with Camembert cheese and dried plums, then breaded, and fried
- 47. Cheese Cream-Stuffed Chicken Breast in Sesame Crust** (*1, 3, 7, 11, 12) **4950**
A mix of cheese spread, red onion, crispy bacon, sweet pepper, parsley, and grated cheese, filled into chicken breast and breaded with sesame coating
- 48. Chicken Breast with Feta Cheese** (*1, 3, 7, 12) **4950**
chicken breast stuffed with feta cheese, red onion, and crispy bacon, then breaded
- 49. Hellfire** (*1, 3, 7, 12) **4950 ***
chicken breast stuffed with onions, hot peppers, spicy sausages, peppers, then breaded, and fried
- 50. Kisbojtár's Favorite** (*1, 3, 7, 12) **4950**
chicken breast stuffed with hot pepper, purple onion, ham, cheese, then breaded, and fried sheep cottage cheese and then breaded
- 51. Kiev-style stuffed chicken breast** (*1, 3, 7, 12) **4950**
spiced butter and cheese stuffed into chicken breast and then breaded
- 52. Jalapeno sauce and chicken breast nuggets breaded with nachos** (*1, 3, 7, 12) **4950**
- 53. Stuffed Turkey Breast with Bolognese Ragout** (*1, 3, 7, 9, 12) **4950**
Bolognese ragout and cheese rolled in turkey breast, breaded, and fried
- 54. Stuffed turkey breast** (*1, 3, 7, 12) **4950**
Turkey breast stuffed with cheese, ham, and mushrooms, and then breaded
- 55. Crispy chicken nuggets Gabi style** (*1, 3, 7, 11, 12) **4900**
chicken nuggets in sesame breading with garlic yogurt sauce
- 56. Battered turkey breast with grated cheese** (*1, 3, 7) **4800**
- 57. Fried chicken breast** (*1, 3, 7) **3800**
- 58. Gourmet chicken salad with yogurt dressing** (*1, 3, 7, 12) **4450 ***
lettuce, tomato, red onion and spiced croutons topped with chicken breast bites in nacho breading, grated cheese and creamy dressing

POULTRY DISHES

PRICE

- 59. “Smoking Gun Barrel” on Spring Potato Bed (*7, 12)** **6300**
chicken breast stuffed with smoked cheese and sweet pepper, wrapped in bacon and baked, served with creamy potato with spring and red onions
- 60. Village-Style Richly Stuffed Turkey Breast with Dill-Flavored Sheep Cheese Dumplings (*1, 3, 7)** **6200 ***
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
- 61. Confit duck leg with steamed red cabbage, mashed potatoes, and gravy (*1, 3, 6, 7, 9, 10)** **5500 ***
- 62. Maya’s Favorite (*7, 12)** **5800**
grilled chicken breast topped with sheep cottage cheese, red onion, tomato, and a mix of smoked cheese, Camembert, and Trappista cheese, then baked
- 63. Italian grilled chicken breast (*1, 5, 7, 8, 12)** **4950 ***
grilled chicken topped with grilled Black Forest ham and tomato, baked with green pesto flavored cheese
- 64. One person gyros plate yogurt sauce (*1, 3, 7, 10, 12)** **5350***
served with pita, fries, fresh salad, and yogurt sauce
- 65. Filleted and marinated chicken legs roasted on an iron plate (*12)** **4900**
- 66. Grilled chicken breast (*12)** **3700**



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

READYSAT DISHES FROM PORK

PRICE

67. Maci Pork Chop (*1, 3, 7) <i>pork chop stuffed with a blend of feta, Trappist cheese, sour cream, and wild garlic, breaded</i>	5150
68. Mustard Pork Roll (*1, 3, 7, 10, 12) <i>a mix of mustard, finely chopped smoked bacon, smoked pork shoulder, pickles, ham, and red onion, seasoned with dill and marjorjam, rolled into pork loin, then breaded</i>	5150
69. Fasor Roll (*1, 3, 7, 12) <i>Roasted bone marrow and mushrooms mixed with cheese, rolled into pork loin, breaded, and topped with grated cheese</i>	5150
70. Pork brain-filled cutlet (*1, 3, 7)	5150
71. Ham and Cheese Stuffed Pork Cutlet (*1, 3, 7, 12) <i>smoked shoulder ham and cheese filled into pork loin and breaded</i>	4700
72. Breaded pork brain (*1, 3, 7) 4 pcs	3550
73. Pork brain pancakes (*1, 3, 7) 2 pcs	3600
74. Breaded pork ribs (*1, 3, 7)	3500
75. Battered Pork ribs (*1, 3, 7)	3500
76. Gyuri's Favorite (*3, 7, 9, 10, 12) <i>grilled pork chop topped with BBQ sauce mixed with jalapeños, sautéed white onion, and crispy bacon, finished with melted Camembert and smoked Trappist cheese, served with steak fries</i>	4700*
77. Rich Pork Tenderloin (*12) <i>griddle-grilled pork tenderloin strips with bacon, spicy sausage, red onion, mushroom, hot and sweet peppers, tomato, and garlic.</i>	5150
78. Brassói Steak	4950
79. Gypsy Roast (*12) <i>griddle-grilled pork neck with garlic, and fried „kakastaréj” bacon</i>	4650
80. Stuffed cabbage (1 pc, October - march *1, 3, 7)	1800*

MULTI-PLAYER BOWLS

PRICE

81. Fasor bowl for 2 people (*1, 3, 7, 12) <ul style="list-style-type: none">❖ 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 <i>roasted bone marrow and mushrooms mixed with cheese, rolled into pork loin, breaded, and topped with grated cheese.</i>	8900*
82. Volley bowl for 2 persons (*1, 3, 7, 10, 12) <ul style="list-style-type: none">❖ small portion of breaded rib❖ small portion of Ham and Cheese Stuffed Pork Cutlet <i>smoked shoulder ham and cheese filled into pork loin and breaded</i>❖ small portion of Mustard Pork Roll <i>a mix of mustard, finely chopped smoked bacon, smoked pork shoulder, pickles, ham, and red onion, seasoned with dill and marjorjam, rolled into pork loin, then breaded</i>❖ small portion of Gypsy Roast <i>Griddle-grilled pork neck with garlic, and fried „kakastaréj” bacon</i>	9450*

MULTI-PLAYER BOWLS

PRICE

- 83. Poultry bowl for 2 people (*1, 3, 7, 12)** **9350 ***
- ❖ 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
- 84. Winged selection for 2 people (*1, 3, 7, 9 12)** **9350 ***
- ❖ 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
- 85. "Belly Party" Bowl for 2 People (*1, 3, 4, 7, 12)** **11000 ***
- ❖ 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
- 86. Grilled plate 3 people (*1, 7, 12)** **14800 ***
- ❖ 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
- 87. Vegetarian bowl for 2 people (*1, 3, 7, 12)** **7800 ***
- ❖ portion of breaded camembert cheese
 - ❖ small portion of breaded cheese
 - ❖ small portion breaded mushrooms
 - ❖ small portion of breaded cauliflower
- 88. Fish bowl for 2 people (*1, 3, 4, 7, 12)** **9650 ***
- ❖ 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

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

SIDE DISHES

PRICE

89. Mixed side dish <i>steamed rice – baked potatoes</i>	1050
90. Baked potatoes	1050
91. Steak fries (*12)	1300
92. Parsley potatoes (*7, 12)	1050
93. Mashed potatoes (*7)	1150
94. Potato croquettes (*1, 7, 17) 8pcs	1050
95. Potatoes from spring (*7, 12)	1300
96. Steamed rice	1050
97. Rice and peas	1050
98. Sweet potato (* 12)	1450
99. Mixed vegetables sautéed in butter (*7, 12)	1050
100. Fried vegetables	1850
101. Dumplings and dill mixed sheep cottage cheese (*1, 3, 7, 12)	1400
102. Boiled potatoes	1050
103. Dumplings (*1, 3, 12)	900
104. Braised red cabbage	800

SALADS

105. Greek salad (*7, 12) <i>cucumber, tomato, pepper, creamy white cheese, olives</i>	2450 *
106. Cucumber salad with sour cream (*7)	1500 *
107. Cabbage salad	1350 *
108. Tomato salad	1450 *
109. Vitamin salad <i>cabbage, cucumber, tomato, purple onion</i>	1550 *
110. Homemade mixed salad (*12) <i>pickles, apple pepper, carrot, cabbage</i>	1450 *
111. Dill / Fermented cucumber (*1, 12)	1450 *
112. Apple pepper (*12) hot	1450 *
113. Fresh mixed <i>salad with balsamic vinegar or olive oil is also available</i>	1550 *



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

TOPPINGS, JAMS

PRICE

114. Tartar sauce (*3, 7, 10, 12)	800 *
115. Jalapeno sauce (*7, 12)	700 *
116. Garlic yogurt dressing (*7)	600 *
117. Garlic mayonnaise (*3, 10)	600 *
118. Remoulade Sauce (*3, 10)	600 *
a mayonnaise-based sauce with pickles and red onion	
119. Ketchup (*12)	600 *
120. Cranberry sauce (*12)	600 *

DESSERTS

121. Golden dumplings with vanilla dressing (*1, 3, 7, 8, 12) 25dkg	1550
122. Somló dumplings as we like it (*1, 3, 7, 8, 12) 20 dkg	1550
123. Brownie (*1, 3, 7, 12) 12 dkg, 6 dkg vanilla ice cream and caramel topping	1550
124. Chestnut puree with whipped cream (*5, 7, 12) 13 dkg	1450
125. Cottage cheese dumplings with sugary sour cream (*1, 3, 7) 1 pcs	1050
126. Cottage cheese pancake with vanilla sauce (*1, 3, 7, 12) 1pcs	1150
127. Pancakes with hazelnut cream (*1, 3, 6, 7, 8, 12) 1 pcs	850
128. Pancake with apricot jam (*1, 3, 7, 12) 1 pcs	600
129. Cacao pancake (*1, 3, 7) 1pcs	600

FASOR HANDICRAFT PASTRY WORKSHOP



Our permanent offer includes 3 types of cream and 3 types of cake slices every week.

Please ask the servers!

Order at least 5 days in advance from our wide selection of cakes and savory and sweet pastries.

Use the QR code to view our current offer:



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

OUR FOODS BELOW CAN ALSO BE ORDERED IN THE FORM BELOW

130. "Something" without garnish (*1, 3, 7, 11, 12) <i>sesame chicken breast</i>	2050 *
131. "I don't need it" without garnish and ketchup (*1, 3, 7, 9, 12) <i>chicken nuggets</i>	1600 *
132. "I'm not hungry" without garnish (*1, 3, 7, 12) <i>fried cheese</i>	1850 *
133. Catfish fillet rolled into nachos without garnish (*1, 3, 4, 7, 12) <i>24 dkg</i>	3950 *
134. Catfish paprikash without garnish (*1, 4, 12)	4350
135. Filleted carp fish soup without offal (*4) <i>15 dkg carp fillet</i>	4400
136. Fish soup without carp fillet and offal (*4, 12) <i>5 dl</i>	1950 *
137. Beef stew without dumplings	4850 *
138. Crispy chicken nuggets Gabi style (*1, 3, 7, 11, 12) <i>chicken nuggets in sesame breading without garlic yogurt sauce</i>	4300*
139. Confit duck leg with gravy without garnish (*1, 3, 6, 9, 10)	4400 *
140. "Smoking Gun Barrel" without garnish (*7, 12) <i>chicken breast stuffed with smoked cheese and sweet pepper, wrapped in bacon and baked</i>	5000
141. Village-Style Richly Stuffed Turkey Breast without garnish (*12) <i>stuffed with spicy sausage, red onion, sweet pepper, hot pepper, tomato, and crispy bacon, grilled on a griddle</i>	4800 *

WE CANNOT CHANGE THE COMPOSITION OF THE DISHES. YOU CAN ORDER THE FOLLOWING INGREDIENTS AND ADDITIVES SEPARATELY

142. „Csiga” pasta (*1, 3)	250 *
143. Vermicelli (*1, 3)	250 *
144. Vanilla ice cream (*1, 3, 5, 6, 7, 8) <i>1 scoop</i>	450 *
145. Vanilla sauce (*3, 7)	400 *
146. Whipped cream (*5, 6, 7, 12) <i>2 scoop</i>	400 *
147. Empty pancake (*1, 3, 7) <i>1 pcs</i>	250 *
148. Sour cream (*7)	200 *
149. Grated cheese (*7)	600 *
150. Hot paprika for home delivery	250 *
151. Bread 1 slice (*1) for home delivery	110 *
152. Fried onion rings (*1) <i>15 pcs</i>	900 *
153. Toast 1 slice (*1, 3, 6, 11)	100 *
154. Pork cracklings	1000 *
155. Fried rooster fillet bacon	1000 *
156. Mild egg (*3) <i>1 pcs</i>	300 *

SOFT DRINKS, MINERAL WATERS, ENERGY DRINKS PRICE

Coca Cola carbonated products	0,25l	750
<i>Cola, Cola Zero, Cola Zero Zero, Fanta, Tonic, Ginger, Sprite Zero</i>		
Cappy Juice	0,25l	850
<i>Apple, Peach, Pear, Pineapple, Strawberry, Orange</i>		
Fuzetea peach, lemon	0,25l	700
Naturaqua mineral water carbonated, non-carbonated	0,33l	650
Naturaqua mineral water carbonated, non-carbonated	0,75l	1100
Red Bull energy drink	0,25l	1050
Soda water	0,1l	100
Freshly squeezed orange juice	0,1l	450
Lemonade	0,5l	1200
Bee-honey syrups	0,04l	400
<i>elderflower, raspberry, pomegranate, mango, sour cherry</i>		
Mixer syrups tropical, green apple, lime	0,02l	400

DRAUGHT BEERS

Bernard	0,5l	1390
Bernard	0,3l	835
Dab	0,5l	1390
Dab	0,25l	695
Lindemans Kriek (Belgian cherry beer)	0,5l	2500
Lindemans Kriek (Belgian cherry beer)	0,25l	1250

BOTTLED BEERS

Soproni	0,5l	950
Stella Artois	0,5l	990
Heineken	0,5l	990
Bernard Brown	0,5l	1400
Erdinger Hefe Wheat	0,5l	1700
Erdinger Hefe Wheat, non-alcoholic	0,5l	1350
Erdinger Hefe Lemon, non-alcoholic	0,33l	1250
Clausthaler non-alcoholic	0,33l	900
Clausthaler Lemon non-alcoholic	0,33l	950

WHITE WINES

0,75 DL

1 DL

Balaton Boglári Muscatel	sweet	3300	440
Balaton Boglári Riesling Italian	dry	4425	590
Gedeon Rhine Riesling	dry	4500	600
Nyakas Irsai Olivér	dry	4875	650
Szeleshát Riesling Italian	dry	4500	600
Grand Tokaj Sauvignon Blanc	dry	4500	600
Káli Balázs Olaszrizling	dry	5625	750

ROSÉ WINES

Vylyan Villány Rosé	dry	5850	780
Etyeki Kúria Rosé	dry	4725	630
Bolyki Rosé	dry	4500	600

RED WINES

Balaton Boglári Merlot	sweet	3300	440
Takler Blue Frankish	dry	4500	600
Heimann Merlot	dry	6375	850
Günzer Lezser	dry	5175	690

SPARKLING WINES

Asti Cinzano	sweet	7000	
Törley Charmant Doux	sweet	3450	
Törley Gala	dry	3800	
Törley	non-alcoholic	3450	
Kid champagne	non-alcoholic	1700	

VERMOUTHS

Martini Bianco			990
Martini Dry			990

COCKTAILS

Aperol Spritz	1 dl Aperol, 1 dl dry champagne, 1dl soda	1750
---------------	-------------------------------------------	------

SHORT DRINKS

		2CL	4CL
Finlandia vodka	40%	550	1100
Bailey's	17%	600	1200
Bacardi White	37.5%	650	1300
Jack Daniel's whiskey	40%	650	1300
Metaxa *****	38%	650	1300
Beefeater Gin	40 %	650	1300

BITTER LIQUEURS

Unicum	40%	650	1300
Unicum Barista	35%	650	1300
Unicum plum	35%	650	1300
Jägermeister	35%	650	1300
Jägermeister orange	35%	650	1300

PANYOLAI FIREWATER

Elixir aged satu plum firewater from Szatmár	45%	975	1950
Elixir apricot firewater	40%	1000	2000
Elixir quince firewater	40%	1000	2000
Elixir raspberry firewater	42%	1100	2200
Irsai Olivér grape firewater	43%	1000	2000
Plum firewater from Szatmár	52%	1050	2100
Apricot firewater	52%	1100	2200
Ruby cherry firewater	38%	1000	2000

COFFEE TYPES - GROWING AREA

ROASTING METHOD

Sunlight - Semiramis blend

Vienna melange - Semiramis blend

Guatemala- San Miguelito

Kenya

Java

Columbia decaff - Decaffeinated

vienna

french

italian

french

SPECIAL SEMIRAMIS COFFEES

PRICE

Ristretto

700

Espresso

700

Double Espresso

1400

Cappuccino

800

Caffe Latte

1100

Caffe Latte Macchiato

1100

Espresso Macchiato

750

Hot chocolate (dark chocolate, hazelnut)

600

Whipped cream

150

Coffee cream

150

Milk

200

Lactose free milk

200

Honey

100

TEAS

Dilmah Earl Grey Black Tea

650

Dilmah Green Tea

650

Dilmah Peppermint

650

Dilmah Fruit Tea

650

Dilmah Lemon Tea

650

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

**WEBSITE, WEBSHOP**

fasorvendeglo.hu • rendel.es.fasorvendeglo.hu

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. ❖ 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: 750 Ft, Packaging fee: from 100 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.

2026. March

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.