

Old Körössy Fish Restaurant



OPEN:

Monday - Sunday: 11:30 am to 10:00 pm

Telephone: +36 62 495-481 Fax: +36 62 497-155 Mobile: +36 70 313-0541

www.oregkorossy.hu e-mail: info@oregkorossy.hu

The Old Körössy Fish Restaurant



At the beginning of the 1930's József Körössy and his son realised their dream and they opened a Hungarian-style fish restaurant on the Tisza River Bank. Since then fish soup, paprika fish "a la Körössy", different kinds of fried and grilled fish dishes and cottage cheese pasta have always been on the menu.

In 1970-71 the flooding water of the River Tisza seriously damaged the, at that time, state-owned restaurant. The level of the water is still indicated now on one of the outer walls of the building by a plaque. After the flood the building was enlarged and renewed.

The building got into our possession in 1993 and we managed to realise an open all-year-around restaurant in a beautiful environment, where we managed to preserve and mix the old traditions with the requirements of the modern times. The thatch-roofed, air-conditioned restaurant with an open terrace on the side of the River Tisza was re-opened on 12th August 1995. The restaurant can host up to 250 guests at the same time.

In addition to the above mentioned "a la Körössy" selection of food, most of the best traditional Hungarian dishes can be found on our menu. In the evenings there is live music. The restaurant can host tourists groups, organise wedding parties and give place for all the functions where the participants would like to admire the dishes of the Hungarian Great Plains, far from the city, in a picturesque environment.

We wish you all the best and good appetite.

THE RESTAURANT STAFF and

Tibor Kiss
Restaurant Owner



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Menu

Starters

	grams	HUF
1. Fish cracklings “a la Makó” with breaded onion rings	150	2190.-
<i>The carp belly is cut into strips, slightly spiced, breaded and fried. Served with crispy onion rings.</i>		
2. Breaded fish milt	150	1990.-
3. Crispy and spicy fish fins	200	1090.-
<i>The carp neck (the part between the head and the body) and front fins are slightly seasoned and then deep fried.</i>		
4. Breaded camembert cheese with blueberry jam	125	2090.-

We recommend the excellent rose wine from the Pannonhalmi Apátság winery with the food on this page.

Soups

	ml	HUF
5. Rich beef broth with marrowbone and rustic toast		
<i>(Preparation time: approx. 15 minutes.)</i>		
	500	1290.-
6. Garlic cream soup with cheese, bacon and croutons	400	890.-
7. Turkey ragout soup with tarragon, vegetables and spiral pasta	500	1190.-
8. Broth with eggs in a cup	400	690.-
9. Creamy forest fruit soup	400	990.-
<i>(seasonally available)</i>		

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Thank you for your understanding!*

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Fish Meals

grams

HUF

10. "Old Kőrössy" fish soup

The fishbones, which come from the fish during the filleting process, are cooked together with some smaller fish and a lot of onions. When everything is cooked it is mashed through a sieve. As seasoning Szeged paprika is used with some other spices, based on recipes of old fish soup chefs.

from:

- carp fillet	180	3800.-
- catfish fillet	180	4000.-
- carp and catfish fillet	180	3900.-
- fish offal in a cup (milt and spawn)	100	2290.-
- 'Szöged' carp soup	200	3550.-
- homemade soup pasta from Baja (preparation time: 15-20 minutes)	100	690.-

11. Fried fish slices „a la Szeged” covered in paprika flour

from:

- carp fillet	180	2490.-
- catfish fillet	180	2890.-
- zander fillet	180	3590.-

Recommended with buttered boiled potatoes with parsley

12. Breaded fish slices

from:

- carp fillet	180	2690.-
- catfish fillet	180	3090.-
- zander fillet	180	3590.-

Recommended with French fries

13. Roasted fish steaks "Mátyás Art"

from:

- carp fillet	180	2790.-
- catfish fillet	180	3090.-
- zander fillet	180	3690.-

Recommended with dumpling

The following wines are recommended with fish meals:

St.Andrea Kadarka (St.Andrea Winery)

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Fish meals

	grams	HUF
14. Grilled fish slices		
Made from:		
- carp fillet or	180	2490.-
- catfish fillet or	180	2890.-
- zander fillet	180	3590.-
Recommended with grilled vegetables		
15. Grilled fish slices with green herbs		
Made from:		
- carp fillet	180	2590.-
- catfish fillet	180	2890.-
- zander fillet	180	3690.-
Recommended with rice and peas		
16. Carp fillet "a la Orly"		
<i>Carp slices are beer battered and fried in vegetable oil</i>		
Made from:		
- carp fillet or	180	2790.-
- catfish fillet	180	2990.-
Recommended with mashed potatoes		
17. Fish baked in crumbs with mashed sweet potato		
- catfish or	180	3490.-
- carp fillet	180	4290.-
* 18. Paprika carp "a la Marosmente" with cottage cheese pasta	200	3290.-
* 19. Paprika catfish with cottage cheese pasta	200	3490.-
<i>Paprika catfish is made from the most valuable parts of the catfish spiced with Szeged paprika.</i>		
20. Paprika zander „a la Öregkőrössy” with potato pasta	200	4590.-

We recommend Pállfy Welschriesling (Köveskál) with fish meals.

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Fish meals

	grams	HUF
21. Grilled fish dishes for one <i>grilled carp, catfish and zander</i> Recommended side dish: grilled vegetables and french fries	240	3190.-
22. Mixed fishes for one <i>Battered carp fillets, breaded catfish slices and zander slices in paprika flour.</i> Recommended side dish: mixed garnish	240	3290.-
23. Fish dishes for two <i>Battered carp fillets, breaded catfish slices and zander slices in paprika flour.</i> Recommended side dish: mixed garnish	540	6790.-
24. Bacon catfish fillet with mushroom rice and garlic sauce	180	3290.-
25. Grilled garlic grey catfish with fresh garden salad	320	4190.-
26. Breaded Tisza carp "horseshoes" <i>The breaded sliced carp (middle part of the fish) slices are deepfried until they are crispy</i> Recommended with French fries	300	3390.-
27. Breaded catfish slices with coleslaw salad (American cabbage salad)	180	3490.-
28. Crispy breaded catfish with spinach risotto	180	3290.-
29. Whole fried fishes with breaded onion rings	850	3590.-
30. Parmesan crusted zander with fresh garden salad	180	4490.-

Recommended wines: Légli Chardonnay (Balatonboglár)
Dúzsi kékfrankos rozé (Szekszárd)

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- *fresh commodities,*
- *onion from Makó,*
- *traditiononal spices*

and we apply traditional cooking methods."

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Poultry and game dishes

	grams	HUF
31. Grilled chicken thighs Recommended with buttered boiled potatoes with parsley	250	2190.-
32. Breaded chicken thighs fillet Recommended with french fries	250	2290.-
* 33. Breaded chicken breast Recommended with mashed potatoes	180	2390.-
36. Bacon wrapped roasted chicken breast Recommended with French fries	180	2390.-
37. Oven Goose thighs with simmered red cabbage mashed potatoes	450	3890.-
* 38. Breaded turkey breast roulade filled with cheese Recommended with French fries <i>The breaded turkey breast is filled with spicy cheese.</i>	200	2690.-
* 39. Oven baked turkey breast slices with smoked mozzarella and tomato Recommended with steamed rice	160	2790.-
40. Deer stew with dumplings	300	3090.-

We recommend you the following wines with the poultry and game dishes

- Frittmán Irsai Olivér 2018 or
- Szeleshát Merlot 2015

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Poultry and game dishes

	grams	HUF
31. Grilled chicken thighs Recommended with buttered boiled potatoes with parsley	250	2090.-
32. Breaded chicken thighs fillet Recommended with french fries	250	2190.-
*33. Breaded chicken breast Recommended with mashed potatoes	180	2290.-
34. Roast „a la Brasov” with zucchini	180	2590.-
*35. Caesar salad with roasted chicken breast	180	2690.-
36. Bacon wrapped grilled chicken breast Recommended with duchess potatoes	180	2290.-
37. Oven Goose thighs with simmered red cabbage Recommended with mashed potatoes	450	3790.-
*38. Breaded turkey breast roulade filled with cheese Recommended with French fries <i>The breaded turkey breast is filled with spicy cheese.</i>	200	2590.-
*39. Oven baked turkey breast slices with smoked mozzarella and tomato Recommended with steamed rice	180	2690.-
40. Deer stew with dumplings	300	2990.-

We recommend you the following wines with the poultry and game dishes

- Linzer-Orosz Zöldveltelini or
- Etyeki Kúria Sauvignon Blanc

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The chef's offers

	grams	HUF
41. "Gypsy" pork roast a la "Old Kőrössy" <i>Seasoned roasted pork neck with fresh vegetables and cockscomb</i> Recommended with French fries	250	2890.-
*42. "Tenkes" pork loin <i>Deep fired seasoned breadcrumbed pork slices filled with mushroom-cheese and spicy filling and deep fried.</i> Recommended with French fries	180	2990.-
43. Huge breaded pork loin Recommended with mashed potatoes	240	2890.-
44. Plate is one person <i>Breaded chicken breast fillet, bacon wrapped roasted turkey breast with sautéed mushrooms and pork loin filled with mushroom cheese.</i> Recommended with mixed side dish	250	2990.-
45. Plate for two <i>Breaded chicken breast fillet, bacon wrapped roasted turkey breast with sautéed mushrooms and pork loin filled with mushroom cheese.</i> Recommended with mixed side dish	500	5890.-
46. Salmon steak with butter boiled vegetables	200	3790.-
47. Fiery catfish with with buttered boiled potatoes with parsley	180	3090.-

With the foods on this page we recommend the following wines:

- Laposa Szürkebarát (Badacsony)
- Sebestyén Bikavér (Szekszárd)

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Vegetarian dishes

	grams	HUF
* 48. Mushroom stew with dumplings	250	2090.-
* 49. Breaded Trappista cheese Recommended with French fries	150	1990.-
* 50. Griddle-baked smoked mozzarella with yoghurt iceberg salad	120	2390.-
51. Vegetarian dish with Remoulade sauce <i>Fried mushrooms filled with dill curd, fried Port-Salut cheese, iron-plate roasted zucchini, fried onion rings</i>	250	3390.-

Pasta

	grams	HUF
* 52. Home-made cottage cheese pasta with cracklings	250	1590.-
* 53. Baked cottage cheese pasta with cheese	250	1790.-
* 54. Home-made cottage cheese pasta with fried bacon	250	1790.-
Extra toppings :		
- cracklings	150	390.-
- bacon	100	390.-
- cheese	100	390.-
- sour cream	100	390.-

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Salads

	HUF
55. Tomato salad with onion	590.-
56. Fresh mixed salad	590.-
57. Cucumber salad with sour cream	590.-
58. Pickled cabbage salad	590.-
59. Gherkin (pickled cucumber)/Fermented cucumber	590.-
60. Beetroot salad (from October to March)	590.-
61. Homemade pickles (from October to March)	790.-
62. Fresh garden salad (<i>iceberg lettuce, cucumber, tomato, red onion</i>)	900.-
63. Shopska salad (<i>cucumber, tomato, pepper, red onion, feta cheese, olive oil</i>)	990.-

Side dish

	grams	HUF
64. French fries	250	590.-
65. Steamed rice	160	590.-
66. Mixed side dish (<i>steamed rice and French fries</i>)	200	590.-
67. Mashed potatoes	250	590.-
68. Duchess potatoes (<i>spiced foamy mashed potatoes fried in a star-shaped form</i>)	200	690.-
69. Grilled vegetables	200	990.-
70. Steamed red cabbage	200	590.-
71. Battered, steamed vegetables (<i>English type</i>)	200	690.-
72. Breaded onion rings	150	590.-
73. Butter boiled potatoes with parsley	250	590.-
74. Rice with green peas	160	590.-
75. Dumplings	150	590.-
76. Bread	1 slice	70.-

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Sauces

HUF

77. Mayonnaise	100 ml	490.-
78. Ketchup	100 ml	290.-
79. Remoulade sauce	100 ml	590.-
80. Garlic sauce	100 ml	490.-

Desserts

pieces HUF

* 81. Apple crêpes with caramell and chocolate dressing a la Tápé	2	800.-
* 82. Gundel crêpes	2	900.-
* 83. Crêpes with poppy seed whipped cream and sour cherry dressing	2	900.-
* 84. Cottage cheese crêpes with vanilla dressing	2	850.-
85. “Golden dumplings” <i>Baked dough balls with butter, raisins an nuts, served with vanilla custard</i>	150 grams	1000.-
Extra vanilla custard	1 dl	390.-

With the dessert we recommend: Újváry CSerszegi Fűszeres édes (Csongrád)
Oremus Tokaji Aszú 3 puttonyos (Tokaj)

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Drinks

Mineral water

	liter	HUF
Naturaqua (sparkling, still)	0,33	420.-
Naturaqua (sparkling, still)	0,75	800.-
Evian	0,25	650.-

Sparkling drinks

	liter	HUF
Pepsi,Pepsi Max (sugarfree)	0,33	420.-
Schweppes orange	0,33	420.-
Schweppes tonic	0,33	420.-
Canada dry	0,33	420.-
7up	0,33	420.-

Energy drink

	liter	HUF
Red Bull	0,25	800.-

Juices

	liter	Ft
Smooth fruit juice (pineapple, apple, peach, pear,)	0,1	170.-
Smooth fruit juice 100% : (orange)	0,1	220.-
Fuzetea (peach, lemon)	0,1	170.-

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Bottled beer

	liter	HUF
Heineken (non-alcoholic)	0,33	480.-
Gösser (non-alcoholic-lemon)	0,33	480.-
Heineken	0,33	550.-
Soproni Démon (dark)	0,50	600.-
Pilsner Urquell	0,50	680.-

Vermouth

	liter	HUF
Martini Bianco,Dry	0.10	700.-
Aperol	0,04	600.-
Campari Bitter	0,10	1400.-

Spirits

	2cl	4cl
Bacardi Superior rum	350.-	700.-
Gong Mediterrán gin	400.-	800.-
Hendrick's gin	600.-	1200.-
Absolut vodka	550.-	1100.-
Sierra Tequila silver	350.-	700.-

Drinks

Palinka

	2cl	4cl
Gong Quince	600.-	1200.-
Gong Irsai Olivér Grape	600.-	1200.-
Gong Raspberry	900.-	1800.-
Gong Apricot	600.-	1200.-
Gong Williams pear	600.-	1200.-
Gong Sour cherry	600.-	1200.-
Panyolai Elixír Matured Szatmári Plum	550.-	1100.-
Panyolai Elixír Apple	550.-	1100.-

Whiskey

	2cl	4cl
Ballantines	350.-	700.-
Jack Daniel's	400.-	800.-
Laphroaig Single Malt 10 yrs	750.-	1500.-

Liqueurs & Speciality Spirits

	2cl	4cl
Zwack Unicum	350.-	700.-
Zwack Unicum Plum	350.-	700.-
Baileys	350.-	700.-
Jagermeister	350.-	700.-

Brandy & Cognac

	2cl	4cl
Metaxa*****	350.-	700.-
Hennessy VS cognac	700.-	1400.-

Champagne

	Liter	dl	HUF
Borbély Winery (frizzante-dry)	0,75	400.-	3000.-
Hungária Extra Dry (dry)	0,75		3400.-
Hungária Irsai Olivér (sweet)	0,75		3400.-
Asti Martini (sweet)	0,75		5400.-
Kids champagne (non-alcoholic)	0,75		1500.-

Tea & Coffee

	HUF
Whipped cream	60.-
Cream	50.-
Milk	60.-
Honey	150.-