



## HANDMADE - QUALITY - LOCAL SMALL PRODUCERS AND THE MUNKÁCSY EXPERIENCE

*Quality dishes can only be made from quality ingredients!*

It is no secret, if the food is tasty and delicious, that this is due to the quality ingredients and the careful and loving dedication of those who make it. For dishes, the constituents and ingredients are just as important as, for instance, building stones with well prepared, down to the last detail, carefully selected and shaped dimensions and proportions erected over secure, quality foundations when constructing a cathedral.

If the foundation is solid and the constituents fit together, an incomparable masterpiece is created, which stands the test of time and represents unforgettable values. With regard to our selection and our dishes, the Aranyecset Restaurant & Bar has a similar concept. If we think of gastronomy in another dimension, that of evergreen melodies in the world of music, we have invited farmers and master craftsmen to be partners in composing flavours together. Together with the members of our team, we believe that an experience offering a well prepared and constructed quality treat leaves a much more lasting impression than up to a dozen cliché moments.

### **Herczeg flavours**

The Herczeg farming-smallholding enterprise living in the town of Békéscsaba in Békés County has been involved in the production of jams, syrups, and other delicacies since 2013. Their products are made from carefully selected flowers, medicinal herbs, and fruits, while taking care not to harm the environment. Their products: Rosehip jam, Hawthorne jam, Sloe jam, Elderflower syrup, Sloe syrup, Elderberry syrup, Green nut preserve.

### **Szlávik apiary, Békéscsaba**

The Szlávik family of Békéscsaba handles 270 families of bees. The lady of the pair has been made a honey knight at the Gyula Honey and Honey-cake Festival. Their product range features 11 types of honey, including milkweed honey, rape honey and radish honey, as well as 4 flavoured products. They also deal in the sale of honey delicacies.



### **Farkashalom cheeses**

The Farkashalom cheese farm in Gyula is a 4-year-old family venture, where from an Anglo-Nubian goat stock with close to 150 individuals, fresh, kneaded, and mature cheeses, as well as fresh milk products, are made with live cheese culture from the fresh milk of 100 milk goats. In accordance with HACCP regulations, high quality products free from artificial additives. Fresh cheese products, a world of flavours both plain and with various herbs and spices. Mature cheeses in hard and semi-hard variants, inoculated with various cheese cultures.

# MENU



## Starters

Beef tenderloin tartare with red onion salad and  
crispy sourdough bread (1, 3, 7, 9, 10)  
4.290 HUF

Tokaji, golden raisins duck liver mousse with fig jam,  
marinated pear and kalach (1, 3, 7)  
2.590 HUF

Moroccan aubergine cream with smoked salmon and  
flatbread (1, 3, 4, 7, 9)  
2.690 HUF

Viharsarki antipasti (Knyihár 's butcher products,  
Magyardombegyházi goat's cheese  
with fresh vegetables) (1, 7)  
2.990 HUF

# MENU



## Soups

Rooster soup with quail's egg pasta and  
vegetables (1, 3, 9)

2.190 HUF

Lamb csorba soup (1, 7, 9, 10)

2.690 HUF

Munkácsy goulash (1, 3, 9)

2.890 HUF

Piquant cream of corn soup with peach  
and sunflower seed (7, 8)

1.990 HUF



# MENU



## Main courses

Citrusy salmon fillet with kohlrabi cream, pine nut baked  
broccoli and caviar butter sauce (4, 7, 9)

6.990 HUF

Breaded pork tenderloin marinated in green spiced sour  
cream served with mashed potato  
and chive sour cream (1, 3, 7)

4.390 HUF

Chicken breast rolled in serrano ham served with  
roasted gnocchi, sage and parmesan cheese sauce (1, 3, 7)

4.490 HUF

Rosé duck breast with caramelized celery cream,  
beetroot gersli and blackcurrant jus (1, 7, 9)

5.490 HUF

# MENU



## Main courses

Baked tomato and green spice riminesi with shrimp  
and rocket salad (1, 2, 3, 7)

4.990 HUF

Green pea risotto with grilled goat's cheese  
and buttery sugar peas (7)

4.290 HUF

Spaghetti carbonara (1, 3, 7)

2.490 HUF

# MENU



## Traditional dishes

Roasted pork loin with spicy potatoes  
and fried bacon

4.390 HUF

Brassov style pork tenderloin (1)

4.490 HUF

Red wine pork cheek with paprika and  
ewe's milk cheese dumplings, dill  
and sour cream cucumber salad (1, 3, 7)

4.690 HUF

Ewe's milk cheese dumplings  
with fried bacon bits (1, 3, 7)

3.290 HUF

Layered potato (thinly sliced potato, Knyihár's sausage,  
slowly cooked with smoked cheese  
and topped with sour cream) (7)

4.190 HUF



# MENU



## Steaks

Argentinian Rib-eye 300g (7)

11.590 HUF

Argentinian Sirloin 300g (7)

10.990 HUF

### **Optional side dishes / sauces**

- fresh salad (9)
- mashed potato (7)
- steak potato
- cognac and green pepper sauce (7, 10)
- black garlic brown sauce (1)

# MENU



## Salads

Aranyecset salad (lettuce, pomegranate seeds, roasted cashew nuts, grapes, orange wedges, balsamic vinegar dressing) (8)

1.990 HUF

Aranyecset salad with optional toppings

·Sesame hoisin shrimps (2, 11)

4.990 HUF

·Citrusy, green spiced chicken breast steak

3.390 HUF

## Children's menu

Spaghetti Bolognese with grated cheese (1, 3, 7, 9)

2.190 HUF

Deep fried breaded chicken breast with mashed potato (1, 3, 7)

2.290 HUF

Deep fried breaded cheese with chips (1, 3, 7)

2.190 HUF

# MENU



## Desserts

Cottage cheese dumplings with ginger baked apple cream  
and tonka bean sour cream froth (1, 3, 7)

2.190 HUF

Aranyecset Somlói dumplings  
(3 layered buttery sponge cake, bourbon vanilla cream, rum  
and dark chocolate dressing and  
orange whipped cream) (1, 3, 7, 8)

2.390 HUF

Blonde chocolate with chestnut, quince  
and blackcurrant (1, 3, 7)

2.190 HUF

International selection of cheese  
with quince and rosehip jam (7)

2.590 HUF



**A L L E R G E N I C**  
**L I S T :**



- 1 - GLUTEN
- 2 - CRUSTACEANS AND ITS PRODUCTS
- 3 - EGG AND ITS PRODUCTS
- 4 - FISH AND ITS PRODUCTS
- 5 - PEANUT AND ITS PRODUCTS
- 6 - SOY BEAN AND ITS PRODUCTS
- 7 - MILK AND ITS PRODUCTS
- 8 - NUTS (ALMOND ETC...)
- 9 - CELERY AND ITS PRODUCTS
- 10 - MUSTARD AND ITS PRODUCTS
- 11 - SESAME SEED AND ITS PRODUCTS
- 12 - SULPHUR-DIOXIDE
- 13 - LUPINE AND ITS PRODUCTS
- 14 - MOLLUSCS AND ITS PRODUCTS

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*Dear Guests!*

*Please note, that our products being made in a non-separated area,  
so they can contain allergenic materials.*

*Thank you for your understanding!*

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