

STARTER

| | | | |
|---|-----------------|--|-----------------|
| HUNGARIAN SPICED COTTAGE CHEESE SPREAD | 2900 HUF | POTATO FRITTES | 3800 HUF |
| Raspberry– marinated red onion, fresh roll (1, 7, 12) | | Truffle cheese cream, grilled sausages (1, 3, 7) | |
| FRIED CHEESE „WITH A DIFFERENCE” | 3100 HUF | BONE MARROW TOAST | 2900 HUF |
| Blueberry jam, mixed salad (1, 3, 7) | | Toast, hungarian chimichurri, microgreens (1) | |

SOUP

| | | | |
|---|-----------------|-----------------------------------|-----------------|
| GRANDMA’S CHICKEN BROTH | 3100 HUF | GOULASH SOUP | 3900 HUF |
| Vermicelli, vegetables, quail egg, meat (1, 3, 9) | | Smoked beef, onion roll (1, 3, 9) | |
| WILD MUSHROOM CREAM SOUP | 2900 HUF | FRUIT SOUP | 2900 HUF |
| Cream, mushroom pieces, roasted onion (7, 12) | | Cream, seasonal fruit (7) | |

MAIN COURSE

| | | | |
|--|------------------------|--|-----------------|
| CATFISH LECSÓ | 7500 HUF | BRANDY ROASTED DUCK LEG | 7500 HUF |
| Fennel kimchi, caviar, raspberry, sausage (4, 12) | | Sweet potato, apple, red cabbage (7, 9, 10, 12) | |
| STUFFED CABBAGE „SZABOLCS-STYLE” | 5200 HUF | PORK CUT | 5800 HUF |
| Cabbage, minced pork, tomato, sour cream (3, 7) | | Smoked mashed potato (7, 12) | |
| SPINACH STEW WITH BREADED CHICKEN* | 2900/ 5200* HUF | DRAGON BURGER | 6200 HUF |
| Cream, spinach, garlic+ free-range chicken breast* (1, 7, +3*) | | Beef, tomato, onion, secret sauce, fries, cheddar (1, 7, 10, 11, 12) | |
| CHICKEN PÖRKÖLT | 5600 HUF | | |
| Chicken, potato dumplings, cucumber salad (1, 3, 7, 12) | | | |

DESSERT

| | | | |
|---|-----------------|--|-----------------|
| SOMLÓI | 3200 HUF | FRUIT RICE | 2900 HUF |
| Tiramisu cream, lady fingers, walnuts (1, 3, 7, 8, 12) | | Mango cream, fruit from the garden (7) | |
| COLD COTTAGE CHEESE DUMPLING | 3200 HUF | | |
| Citrus sour cream, cinnamon cereal, chocolate (1, 3, 7) | | | |

CREATIVE CHEF
Máté Gregó

SOUS CHEF
Kristóf Szauter

JUNIOR CHEF
Attila Máhr

RESTAURATEURS
Attila Máhr & Son

TABLE RESERVATION

+36 26 301 479



restaurant@aranysarkany.hu



AranySarkány Vendéglő



aranysarkany_szentendre



Our prices (HUF)
include VAT.

The total amount of the invoice
contains 12% service charge.

ONLINE MENU



ALLERGENS

1. Cereals containing gluten
2. Crustaceans and products thereof
3. Eggs and products thereof
4. Fish and products thereof
5. Peanuts and products thereof
6. Soybeans and products thereof
7. Milk and products thereof
8. Nuts, namely almonds, hazelnuts, walnuts, cashews, pecans, Brazil nuts, pistachios, macadamias or Queensland nuts and products thereof
9. Celery and products thereof
10. Mustard and products thereof
11. Sesame seeds and products thereof
12. Sulphur dioxide and sulphites expressed as SO_2 in quantities exceeding 10 mg/kg or 10 mg/litre
13. Lupine and products thereof
14. Molluscs and products thereof

In addition to the allergens listed as ingredients, our foods may contain traces of other allergens.