

## STARTER

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| <b>HUNGARIAN FRIED FLATBREAD, „LÁNGOS”</b><br>Truffle, sour cream, raspberry red onion (1, 7, 12) | <b>3800 HUF</b> | <b>BREAD WITH LIVER PATÉ</b><br>Toast, trappist cheese, dried plum (1, 7)            | <b>2900 HUF</b> |
| <b>FRIED CHEESE „WITH A LITTLE DIFFERENCE”</b><br>Tartar sauce, cabbage salad (1, 3, 7, 12)       | <b>3300 HUF</b> | <b>ROASTED BONE MARROW ON TOAST</b><br>Toast, hungarian chimichurri, microgreens (1) | <b>3300 HUF</b> |

## SOUP

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| <b>DRAGON’S BOULLION SOUP</b><br>Vermicelli, vegetables, quail egg, beef (1, 3, 9) | <b>3500 HUF</b> | <b>GOULASH SOUP</b><br>Smoked beef, onion roll (1, 3, 9)      | <b>4100 HUF</b> |
| <b>HUNGARIAN FISH SOUP</b><br>Catfish, cold lecsó (1, 4)                           | <b>3900 HUF</b> | <b>GREEN PEA CREAM SOUP WITH MINT</b><br>Cream, green pea (7) | <b>2900 HUF</b> |

## MAIN COURSE

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| <b>SPICY CHICKEN WINGS</b><br>Garlic sour cream, sweet potato fries (1, 7)                                | <b>5100 HUF</b>        | <b>STEAK TENDERLOIN WITH FRIED ONIONS</b><br>Flattened steak, lyon onion, mashed potatoes, jus (1, 3, 7, 12)      | <b>9100 HUF</b> |
| <b>STUFFED CABBAGE „SZABOLCS-STYLE”</b><br>Cabbage, minced pork, tomato, sour cream (3, 7)                | <b>5500 HUF</b>        |                                                                                                                   |                 |
| <b>SPINACH STEW WITH ROASTED RIBS*</b><br>Cream, spinach, garlic+ roasted ribs* (1, 7)                    | <b>2900/ 5200* HUF</b> | <b>PORK CUT</b><br>Mashed potato, jus (1, 7, 9, 12)                                                               | <b>6100 HUF</b> |
| <b>CHOLENT (JEWISH SLOW-COOKED BEANS WITH BEEF)</b><br>Smoked brisket, beans, quail egg, barley (1, 3, 4) | <b>6500 HUF</b>        | <b>OVEN BAKED CATFISH FILLET</b><br>Fennel kimchi, honey sweet potato, N’duja butter sauce, caviar (1, 4, 7, 11,) | <b>7500 HUF</b> |

## DESSERT

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| <b>GOLDEN WALNUT DUMPLINGS „ARANYGALUSKA”</b><br>Vanilla sauce, walnut (1, 3, 7, 8, )    | <b>3200 HUF</b> | <b>PANCAKES FILLED WITH COTTAGE CHEESE DRAGON STYLE</b><br>Raisin, cottage cheese, lemon (1, 3, 7) | <b>3500 HUF</b> |
| <b>COTTAGE CHESE DUMPLING PILIS-STYLE</b><br>Strawberry sour cream, cini minis (1, 3, 7) | <b>3500 HUF</b> |                                                                                                    |                 |

**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](mailto:restaurant@aranysarkany.hu)

 AranySárkány Vendéglő

 [aranysarkany\\_szentendre](https://www.instagram.com/aranysarkany_szentendre)



Our prices (HUF)  
include VAT.

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

### ONLINE MENU



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## ALLERGENS

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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  $\text{SO}_2$  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.