

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

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

3.190 HUF

Transylvanian aubergine cream with sourdough
bread and home pickled vegetables (1, 3, 7)

2.190 HUF

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

2.590 HUF

MENU



Soups

Farm chicken soup with swirly pasta and
vegetables (1, 3, 9)

1.990 HUF

Munkácsy goulash (1, 3, 9)

2.790 HUF

Cream of raspberry soup with yoghurt and lime
topped with honey ricotta froth (7)

2.190 HUF

MENU

Aranyecset
étterem és bár

Main courses

Brassov style pork tenderloin

4.490 HUF

Rosé duck breast with buttery mashed potato and
anise sour cherry ragout (7)

5.690 HUF

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

4.490 HUF

Grilled salmon (skin on)
with citrusy saffron risotto (4, 7)

6.990 HUF

MENU



Main courses

Ewe's milk cheese dumplings with fried bacon bits

(1, 3, 7)

3.290 HUF

Spaghetti carbonara (1, 3, 7)

2.590 HUF

Citrusy saffron risotto with pesto grilled cheese (7)

3.490 HUF

MENU



Home style cooked meals with optional side dishes

Large wiener snitzel from pork loin (30 dkg) (1, 3)
3.190 HUF

Deep fried breaded chicken breast coated
in panko crumb (1, 3)
2.390 HUF

Deep fried breaded cheese (1, 3, 7)
2.290 HUF

Roasted pork loin with fried bacon
3.390 HUF

MENU

Aranyecset
étterem és bár

Steaks with optional side dishes

Argentin Sirloin 300g (7) 10.290 HUF

Argentin Rib-eye 300g (7) 9.990 HUF

Optional side sauces

Creamy, green spice wild mushroom sauce (7)

Brown sauce with red wine (1, 9)

Optional side dishes

Buttery new potatoes with parsley (7) 1.190 HUF

Mashed potato (7) 990 HUF

Chips 990 HUF

Rice and peas 890 HUF

Spicy steak potato 990 HUF

MENU

Aranyecset
étterem és bár

Home style cooked stew with optional side dishes

Beef shank stew

3.690 HUF

Goose gizzard stew

2.990 HUF

Optional side dishes

Dumplings with cottage cheese (1, 3, 7)

1.190 HUF

Roasted grated egg drop pasta (1, 3)

890 HUF

Boiled potato

790 HUF

MENU

Aranyecset
étterem és bár

Salads

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

1.990 HUF

Aranyecset salad with optional toppings

Citrusy, green spice chicken breast steak 3.490 HUF

Grilled salmon fillet (skin on) 7.390 HUF

Grilled green pesto gomolya 3.690 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

Pistachio cottage cheese dumplings with raspberry sauce and citrusy sour cream froth (1, 3, 7)

2.190 HUF

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

2.390 HUF

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

2.190 HUF

MENU



Sauces

Tartar sauce 590 HUF

Sour cream with chive 590 HUF

Ketchup 490 HUF

Mayonnaise 490 HUF

Pickles

Gherkin 590 HUF

Apple paprika 590 HUF

Cucumber salad 590 HUF

Cabbage salad 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

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!

Phone number: 06-70/777-6251