

Summer Brushstrokes – Delicate Flavours on the Canvas

Starters

Fresh Tones

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| Aranyecset Caesar Salad (1, 3, 7, 9, 10) | 2 300 HUF |
| Grilled chicken breast strips with fresh salad, boiled egg, Parmesan croutons and dressing | |
| Grilled Camembert with butter-toasted brioche, honey-roasted walnuts and citrus vinaigrette (1, 3, 7, 8, 9) | 2 900 HUF |

Soups

Light delights

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| Pheasant Consommé (1, 3, 7, 9) | 2 700 HUF |
| Clear, concentrated meat broth with vegetables and snail pasta | |
| Strawberry Cream Soup with mint and toasted almonds | 2 100 HUF |

Main Courses

Compositions on the plate

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| Aranyecset Brushstroke (1, 7, 9) | 9 900 HUF |
| Oven-roasted goose liver with honey-caramelised pear and grapes, served with creamy polenta | |
| Summer Canvas (1, 3, 7, 9) | 3 900 HUF |
| Chicken breast with apple gravy, green herb yoghurt sauce and Chef's salad | |
| Tisza Riverside Inspiration (1, 4, 7, 9) | 5 400 HUF |
| Butter-fried catfish fillet with mushroom ragout and new potatoes | |
| BBQ Brushstroke (1, 7, 9, 10) | 4 300 HUF |
| Slow-roasted pork shoulder with coleslaw, steak potatoes and grilled corn | |
| Veal Wiener Schnitzel with roasted potatoes (1, 3) | 7 900 HUF |
| Penne Carbonara sprinkled with Parmesan cheese (1, 7, 9) | 2 490 HUF |

Desserts

Sweet finishing touches

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| Strawberry Panna Cotta (1, 3, 7) | 1 900 HUF |
| Lemon Cheesecake with fresh fruits (1, 3, 7) | 1 900 HUF |
| Homemade Sorbet Selection — strawberry, mango, lemon | 1 600 HUF |