

Summer Brushstrokes – Delicate Flavours on the Canvas

Starters

Fresh Tones

Aranyecset Caesar Salad (1, 3, 7, 9, 10)

Grilled chicken breast strips with fresh salad, boiled egg, Parmesan croutons and dressing

2 300 HUF

Grilled Camembert with butter-toasted brioche, honey-roasted walnuts and citrus vinaigrette (1, 3, 7, 8, 9)

2 900 HUF

Soups

Light delights

Oxtail Consommé (1, 3, 7, 9)

Clear, concentrated meat broth with vegetables and snail pasta

2 700 HUF

Strawberry Cream Soup with mint and toasted almonds

2 100 HUF

Main Courses

Compositions on the plate

Aranyecset Brushstroke (1, 7, 9)

Oven-roasted goose liver with honey-caramelised pear and grapes, served with creamy polenta

9 900 HUF

Summer Canvas (1, 3, 7, 9)

Apple and chicken skewer, green herb yoghurt and mayo sauce and Chef's salad

3 900 HUF

Tisza Riverside Inspiration (1, 4, 7, 9)

Butter-fried pikeperch fillet with mushroom ragout and new potatoes

5 400 HUF

BBQ Brushstroke (1, 7, 9, 10)

Slow-roasted pork shoulder with coleslaw, steak potatoes and grilled corn

4 300 HUF

Veal Wiener Schnitzel with chips (1, 3)

7 900 HUF

Penne Carbonara sprinkled with Parmesan cheese (1, 7, 9)

2 490 HUF

Desserts

Sweet finishing touches

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