



ARANYPATKÓ
ÉTTEREM & PANZIÓ

Menucard
Drinkcard

Dear our Guests!

Welcome to our Restaurant. Thank You, for choosing us!

We want to lower our ecological steps, and help the hungarian producers, therefore we prefer the ingredients of our local, and domestic farmers. While constructing our menucard, it was highly important for us to use always-fresh, high quality hungarian products.

Our dishes are made with heart and skill, and the domiation of hungarian folk tastes.

In addition You can find the tastes of the international cusine

On our drinkcard You will find refreshing lemonades made with manufactural fruitsyrups and 100% fruitjuices without any conservation.

We serve from the best vineyards and brewerys the finest wines and pálinka from The Pannonhalma Wineregion. You can taste exceptional craftbeers from the "Vaskakas sörfözde" from Győrújbarát.

A part of our dishes can be requested in glutenfree variation. If you have allergy or intolerance for any ingredients, please tell the waiter emphatically.

On the menucard, you will find numbers next to the dishes names which indicates the allergens.



There is the possibility at most of our dishes to request a half portion, which price will be the 70% of the whole portion. Our plates, and the complete dishes' prices are containing the side-dish. By the dishes description do not contain the side-dish, it's price will be counted by Your choose. The prices of the menucard contain the VAT, but the 10% service price is not included. This will be shown on the bill separately.

If You would like to honor our cooworker's servie with TIP, They can accept that.

Please enjoy our service and our food!

Team of Aranypatkó Étterem

Gergő Giczi - Front Desk Manager

Csaba Mógor - Owner

Adrienn Keleti-Mógor -Assistant

Csaba Horváth - Head Chef

THE SPECIALTY OF THE HOUSE:

“ARANYPATKÓ” WHEELBARROW FOR 2 PERSONS 13 500 FT
/1, 2, 3, 5, 6/ FOR 4 PERSONS 27 000 FT

Seasoned goose leg, Sous-vide pork neck with spicy butter, fried turkey breast with feta cheese and chive filling, fried pork cutlet with duck liver ragout, sausage, rice, vegetables, fried potato

***“BARÁTI” GOURMET PLATE FOR 1 PERSON** 10 500 FT
/1, 2, 3, 5, 6, 7/

Rib-eye steak with fried egg, Sous-vide pork neck with spicy butter, sausage, fried potato, paprika cream

PLATE FOR 2 PERSONS /1, 2, 5, 6, 7/ 10 500 FT

Spicy chicken breast filet, roast pork neck seasoned with garlic, fried pork chop, fried mushrooms with rice, and parsley potatoes with tartar sauce

FAMILY PLATE /1, 2, 3, 5/ 13 500 FT
RECOMMENDED FOR 2 ADULTS AND 2 CHILDREN UNDER 10 YEARS

Chicken cordon bleu, “Óvári” pork cutlet, fried chicken breast, grilled sausage, fried cheese, rice, and fried potato wedges with tartar sauce

The dishes marked with the * is recommended to preorder.



PLATE VARIATIONS





APPETIZERS

SOUPS



GOOSE-RILETTE /1, 3, 6, 7/ 1 900 FT
with baguette and vegetables chips

ROASTED CHICKEN BREAST STRIPS /2, 5, 6, 7, 10 / 2 400 FT
on fresh salad with remoulade sauce

ROASTED FATTENED GOOSE LIVER /1, 2, 11/ 3 700 FT
on baguette with wine-baked apple slices

	small	large
MEAT SOUP WITH VERMICELLI NOODLES AND VEGETABLES /1, 5, 6/	950 FT	1 550 FT

MEAT SOUP WITH HOME-MADE LIVER DUMPLING AND VEGETABLES /1, 5, 6/	1 050 FT	1 650 FT
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BEEF GOULASH SOUP /1, 2, 6/	1 700 FT	3 300 FT
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GARLIC-CREAM SOUP WITH SEASONED CHEESE BAGUETTE /1, 2, 4, 6/	1 500 FT	2 200 FT
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ROASTED TURKEY BREAST FILET /2/ 3 550 FT
with ginger and pear ragout

GRILLED SPRING CHICKEN BREAST FILET /1/ 4 250 FT
with ajvar and spicy potato wedges

CORDON BLEU AS WE LIKE IT /1, 2, 5/ 4 350 FT
Deep-fried chicken breast filet filled with smoked ham and cheese in a crispy coating

FRIED TURKEY ROLL FILLED /1, 2, 5/ 4 450 FT
with chives and feta cheese

ROASTED CHICKEN BREAST FILET STRIPS Á LA BAKONY /1, 2, 6/ 3 500 FT
With sautéed mushrooms in sour cream

ROASTED CHICKEN CUBES /1, 2, 5, 6/ 5 450 FT
with dairy-cream zucchini ragout and tagliatelle

GRILLED CHICKEN BREAST FILET /2, 4/ 3 900 FT
with cinnamon apple and Camembert topping

DEEP FRIED FATTENED GOOSE LIVER /1, 5/ 9 990 FT

ROASTED FATTENED GOOSE LIVER /1, 2, 11/ 9 990 FT
with wine-baked apple slices



POULTRY DISHES





PORK DISHES



GIANT DEEP FRIED PORK CUTLET /1, 5/
with chips

4 200FT

PORK CUTLET MILANESE /1, 2, 5/
with parmesan cheese

5 100 FT

GRILLED PORK CUTLET /1, 2, 6/
filled with dried tomato and feta cheese and
wrapped in bacon with couscous and vegetables

5 100 FT

GYPSY STEAK /1, 2, 6/
Pork neck sous-vide with garlic

4 900 FT

GRILLED PORK TENDERLOIN /1, 2, 6/
with buttered shimeji mushrooms and basil
mashed potatoes

5 950 FT

GRILLED PORK TENDERLOIN /1, 2, 5, 6, 8/
with garlic pesto tagliatelle pasta

5 950 FT

HOME STYLE BEEF STEW /7/

3 900 FT

***RIB-EYE STEAK (225 G) /1, 2, 5, 7/**
with potatoes and homemade coleslaw

8 300 FT

***RIB-EYE STEAK (225 G) /1, 2/**
with spicy butter

7 200 FT

***SIRLOIN STEAK (200 G) /1, 2/**
with spicy butter and basil mashed potatoes

8 900 FT

***SIRLOIN STEAK (200 G) /1, 5/**
with fried egg

8 500 FT

***SIRLOIN STEAK (200 G) /1, 2, 6, 7/**
Rossini style

9 990 FT

The dishes marked with the * is recommended to preorder.



BEEF DISHES





FISH DISHES

PASTA DISHES



ROASTED PIKE FILLET (PIKE PERCH) /1, 2, 7, 9/ 5 900 FT
with remoulade sauce and steamed vegetables

DEEP FRIED PIKE FILLET /1, 2, 5, 7, 9/ 5 100 FT
in crispy covering with tartar sauce

***GRILLED SALMON STEAK /1, 3, 9/** 6 350 FT
with chili-lime glaze

GREEN PESTO TAGLIATELLE PASTA 3 050 FT
/1, 2, 5, 6, 7, 8/
with Parmesan cheese

SPAGHETTI MILANESE /1, 2, 5, 6/ 3 050 FT
with Parmesan cheese

PORK CUTLET MILANESE /1, 2, 5, 6/ 5 150 FT
with Parmesan cheese

ROASTED CHICKEN CUBES 5 450 FT
/1, 2, 5, 6/
with dairy-cream zucchini ragout and tagliatelle

GRILLED PORK TENDERLOIN /1, 2, 6, 8/ 5 950 FT
with garlic pesto tagliatelle

The dishes marked with the * is recommended to preorder.

FRESH SALAD MIX /2, 11/ 2 400 FT
with balsamic vinegar and feta cheese

RICE BALLS IN CRISPY COATING /1, 2, 5/ 2 900 FT
with couscous and coleslaw

DEEP FRIED CAMEMBERT /1, 2, 5/ 3 900 FT
with blueberry jam and rice

DEEP FRIED PORT SALUT CHEESE /1, 2, 5, 7/ 3 800 FT
with tartar sauce

VEGETABLE GRATIN /1, 2, 6/ 3 500 FT

“I’M NOT HUNGRY” /1/ 2 200 FT
Grilled chicken breast fillet with French fries

“MOM, I DON’T CARE” /1, 5/ 2 200 FT
Fried chicken with French fries

“I WANT PANCAKES” /1, 2, 5/ 2 200 FT
Fried cheese with French fries

“I DON’T LIKE IT” /1, 2, 5, 6/ 2 200 FT
Spaghetti Milanese with Port Salut or
Parmesan cheese



VEGETARIAN DISHES CHILDREN`S FAVOURITE





DESSERTS



CHOCOLATE SOUFLÉ WITH VANILLA ICE CREAM /1, 2, 4, 6/ 1 990 FT

CHESTNUT PURÉE /2/ 1 500 FT

CRÊPES WITH HAZELNUT CREAM /1, 2, 4, 5, 8/ 990 FT

CRÊPES WITH COCOA /1, 2, 3, 4, 5, 8/ 990 FT

CRÊPES WITH APRICOT JAM /1, 2, 5/ 990 FT

“SOMLÓI GALUSKA” /1, 2, 5, 8/ 1 700 FT
Three types of sponge cake in vanilla and chocolate sauce topped with whipped cream

SALADS

"SMALL MIXED SALAD" /7/ cucumber, tomato, and mixed pickled salad	860 FT
CUCUMBER SALAD	800 FT
CUCUMBER SALAD WITH SOUR CREAM /2/	860 FT
TOMATO SALAD	800 FT
HOMEMADE MIXED PICKLES /7/	800 FT
PICKLED CUCUMBER /1, 7/ /SEASONAL FERMENTED PICKLED CUCUMBER/ /1, 7, 6/	800 FT
COLESLAW (MADE WITH RED CABBAGE) /2, 5, 7/	860 FT

TOPPINGS

KETCHUP	600 FT
TARTAR SAUCE /2, 5, 7/	600 FT
REMOULADE SAUCE /2, 5, 7/	600 FT
AJVAR	600 FT

SIDE DISHES

RICE	770 FT
SPICY POTATO WEDGES /1/	930 FT
PARISIAN POTATOES /2/	1 100 FT
FRENCH FRIES /1/	930 FT
MASHED POTATOES /2/	930 FT
MASHED POTATOES WITH BASIL /2/	930 FT
HOMEMADE HUNGARIAN NOODLES /2, 5/	930 FT
PAN FRIED VEGETABLES	1 400 FT
STEAMED VEGETABLES /2/	990 FT
COUSCOUS WITH VEGETABLES /1, 6/	990 FT
SPAGHETTI /1, 5/	990 FT
TAGLIATELLE /1, 5/	1 200 FT
FRESH SALAD WITH BALSAMIC VINEGAR	1 350 FT

LEMONADE, SOFT DRINKS

Please ask our colleague about the actual offer



HOMEMADE REFRESHERS

small 0,25l large 0,5l

CLASSIC LEMONADE WITH LEMON
with fruits and sparkling water

700 FT 1 200 FT

LEMONADES WITH SYRUP

700 FT 1 200 FT

Elder, raspberry, levander, apple, sour cherry,
strawberry, blackcurrant; with fruits and sparkling
water

SYRUPS

650 FT 1 000 FT

Elder, raspberry, levander, apple, sour cherry,
strawberry, blackcurrant; with sparkling water

100% FRUITJUICES

700 FT 1 400 FT

apple, peach, grape, sour cherry, strawberry

SPARKLING WATER FROM TAP

250 FT 500 FT

SOFT DRINKS

COCA-COLA, COCA COLA ZERO 0,25L

750 FT

FANTA ORANGE 0,25L

750 FT

KINLEY TONIC 0,25L

750 FT

KINLEY GINGER ALE 0,25L

750 FT

SZIGETKÖZI FRISS VÍZ STILL 0,25L

750 FT

SZIGETKÖZI FRISS VÍZ SPARKLING 0,25L

750 FT

PANNONHALMI PÁLINKA ALK.40%(V/V)

	2 cl	4 cl
IRSAI OLIVÉR GRAPE PÁLINKA	800 FT	1 600 FT
QUINCE PÁLINKA	1 100 FT	2 200 FT
BLACKCURRANTS PÁLINKA	1 100 FT	2 200 FT
RASPBERRY PÁLINKA	1 500 FT	3 000 FT
TÖRKÖLYPÁLINKA "HUNGARIAN GRAPPA"	800 FT	1 600 FT

PANNONHALMI PÁLINKA ON FRUIT BED ALK.40%(V/V)

SOUR CHERRY PÁLINKA ON DRIED FRUIT BED	900 FT	1 800 FT
APRICOT PÁLINKA ON DRIED FRUIT BED	1 000 FT	2 000 FT
PLUM PÁLINKA ON DRIED FRUIT BED	900 FT	1 800 FT
PEAR PÁLINKA ON DRIED FRUIT BED	900 FT	1 800 FT

GYŐRI ZSIVÁNY PÁLINKA ALK.52%(V/V)

PLUM PÁLINKA	750 FT	1 500 FT
APRICOT PÁLINKA	900 FT	1 800 FT
PEAR PÁLINKA	750 FT	1 500 FT

LIQUEURS

PANNONHALMI GINGER LIQUEUR 33%	1 000 FT	2 000 FT
PANNONHALMI LAVENDER LIQUEUR 40%	1 000 FT	2 000 FT
ZWACK UNICUM, UNICUM SZILVA (PLUM)	750 FT	1 500 FT
JÄGERMEISTER	750 FT	1 500 FT
BAILEY'S /2/	750 FT	1 500 FT

PÁLINKAS, LIQUEURS



SPIRITS, CHAMPAGNES, BEERS



SPIRITS

	2 cl	4 cl
PANNONHALMI BRANDY	900 FT	1 800 FT
BALLANTINE'S	750 FT	1 500 FT
JACK DANIEL'S	850 FT	1 700 FT
JAMESON	850 FT	1 700 FT
BEEFEATER	700 FT	1 400 FT
FINLANDIA	650 FT	1 300 FT
CASINO RUM	650 FT	1 300 FT
BACARDI SUPERIOR	650 FT	1 300 FT

CHAMPAGNES 0,75L / 11/

	dl	üveg
TÖRLEY GÁLA SEC (DRY)	700 FT	5 250 FT
TÖRLEY CHARMANT DOUX (SWEET)	700 FT	5 250 FT
ASTI CINZANO (SWEET)		8 900 FT
SPARKLING "CHAMPAGNE" FOR CHILDREN		3 000 FT

BEER

	small	large
BORSODI VILÁGOS DRAFTBEER	750 FT	1 250 FT
STELLA ARTOIS 0,5L		1 400 FT
STELLA ARTOIS ALCOHOLFREE 0,33L		1 200 FT
BORSODI 0,5L		1 250 FT
CRAFT BEERS OF VASKAKAS BREWERY 0,33L	FROM 1 700 FT	
GÖSSER LEMON ALCOHOLFREE 0,33L		1 200 FT

	dl	bottle 0,75 l
PANNONHALMI SAUVIGNON BLANC TAR WINERY dry	700 FT	5 250FT
PANNONHALMI OLASZRIZLING PÉCSINGER WINERY dry	600 FT	4 500FT
PANNONHALMI IRSAI OLIVÉR TAR WINERY dry	600 FT	4 500FT
PANNONHALMI TRAMINI HEROLD WINERY dry		6 300 FT
PANNONHALMI CSERSZEGI FŰSZERES ÁCS WINERY dry		4 500 FT
PANNONHALMI RAJNAI RIZLING CSERI PINCÉSZET dry		6 400 FT
PANNONHALMI CHARDONNAY HEROLD WINERY dry		6 400 FT
„PH” ÉRTÉK TAR WINERY dry		6 400 FT
APÁTSÁGI TRICOLLIS CUVÉE PANNONHALMA ABBEY WINERY dry		6 400 FT
MÁTRAI MUSCAT OTTONEL SZŐKE MÁTYÁS WINERY demisweet	750 FT	5 625 FT

WHITEWINES /11/



ROZÉ, RED WINE VERMOUTHS



ROSÉ /11/

PANNONHALMI ROSÉ
TAR WINERY
dry

dl bottle 0,75 l
600 FT 4 500 FT

PANNONHALMI ROSÉ
ÁCS WINERY
dry

4 500 FT

REDWINES /11/

PANNONHALMI CUVÉE (FOLYÓBOR)
HEROLD WINERY
dry

650 FT

PANNONHALMI CABERNET FRANC
CABERNET FRANC SELECTION BARRIQUE
TAR WINERY
dry

800 FT 6 000 FT
1 000 FT 7 500 FT

EGRI TRÉFLI CUVÉE
THUMMERER WINERY
sweet

1 000 FT 7 500 FT

PANNONHALMI HEMINA
PANNONHALMA ABBEY WINERY
dry

9 500 FT

VERMOUTHS

CINZANO BIANCO VERMOUTH (DL)

1 300 FT

CINZANO EXTRA DRY VERMOUTH (DL)

1 300 FT

TEE

PLEASE CHOOSE FROM THE OFFER!

BLACK AND FRUIT TEE 850 FT

COFFEE (PIAZZA D'ORO)

ESPRESSO 650 FT

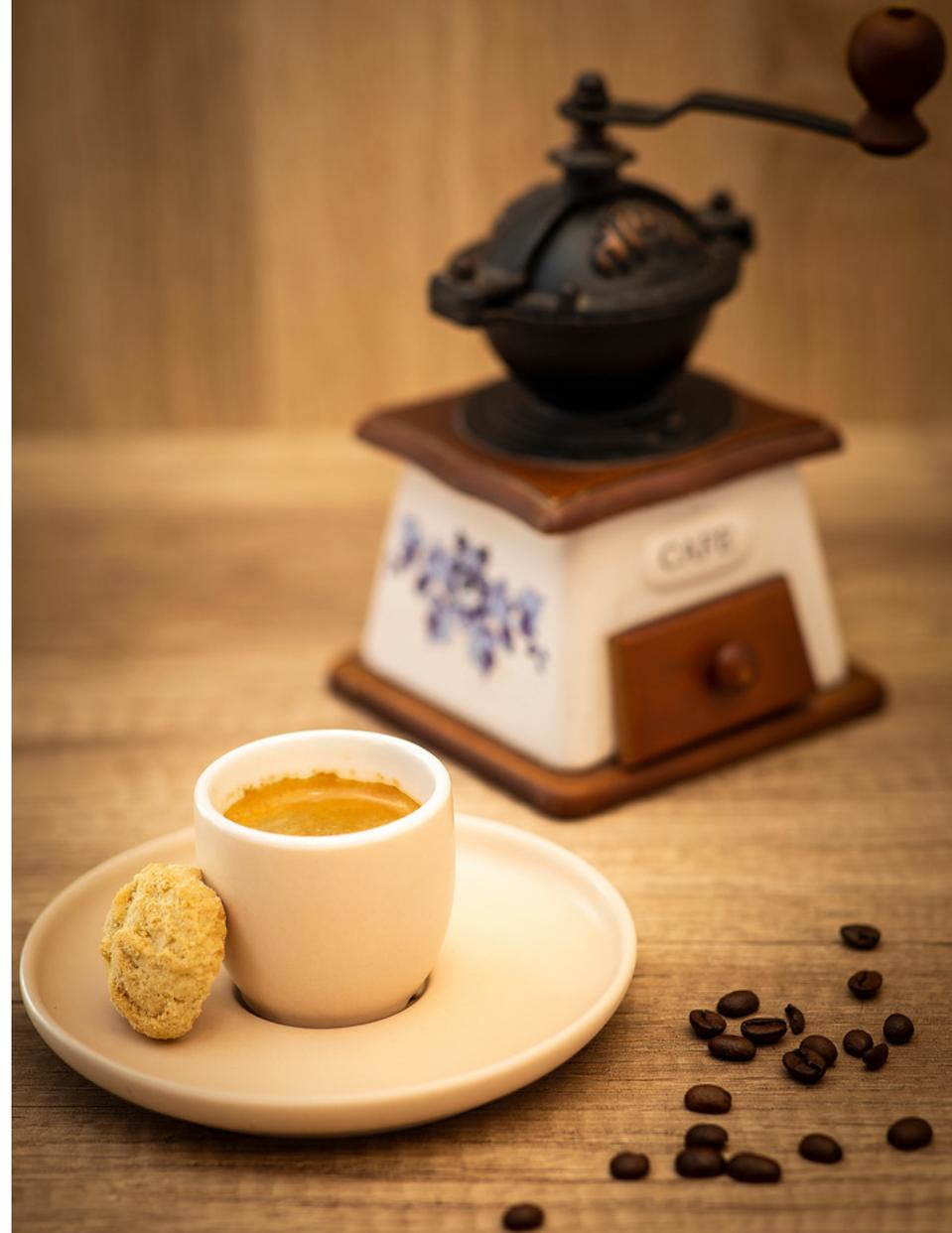
DOPPIO /DOUBLE ESPRESSO/ 1 300 FT

LUNGO /COFFEE WITH DOUBLE WATER/ 650 FT

CAPPUCCINO /2/ 950 FT

LATTE MACCHIATO /2/ 1 400 FT

COFFEE, TEE



HAVE A GOOD, GASTRONOMICALLY FULFILLED TIME AT OUR RESTAURANT!



www.aranypatkoetterem.hu



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Food delivery



Accommodation



Events



Wi-Fi



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