

Menu

A sophisticated hotel can only have an excellent restaurant.

The selection of Hotel Silver's kitchen includes dishes of healthy eating, specialties of Hungarian kitchen, and delicacies of foreign gastronomy.

To prepare our meals, we prefer fresh and high-quality meat, vegetables, fruits and fish produced by Silver Major.

On the menu, seasonality and modern kitchen technology based on traditions are at the forefront.

World champion Attila Gonda gold medal chef, master chef and his team offer a unique opportunity to meet gastronomy.

Good appetite!

„One cannot think well, love well, sleep well, if one has not dined well”

- Virginia Woolf

Appetizers:

101. Grilled Camembert cheese with walnuts, white wine apples, cherries and sweet potatoes **3.390.-Ft**



102. Garlic and parsley shrimp tails, crispy spinach with feta and preserved lemon, baby pak choi **5.290.-Ft**



Soups:

® **103.** Tisza fish soup with carp and catfish fillet and chitterlings **3.990.-Ft**



104. Chicken soup with pasta, vegetables cooked in soup, with gizzards **2.190.-Ft**



105. Fiery, lowland beef goulash with small dumplings with parsley **3.490.-Ft**



408. Pumpkin cream soup with pumpkin seed scone and duck breast ham **2.790.-Ft**



409. Creamy tarragon stew soup with wild mushrooms, vegetables **2.990.-Ft**



Extra sendwisches:

108. BBQ Pulled Pork sandwich, homemade BBQ sauce, fried onions, tomatoes, Roman salad, cucumber stew mayonnaise dipping, steak potatoes **4.090.-Ft**



109. Handmade cheeseburger, Black Angus beef (18dkg), sweet potatoes, mayonnaise **4.690.-Ft**



Extra salad, afternoon snacks:

111. Cesar salad with spicy chicken breast stripes and boiled egg **4.290.-Ft**



112. Crispy nachos with cheddar cheese and spicy dip **2.890.-Ft**



Main dishes:

® 113. Fried carp slices with mayonnaise dip, fried sweet potatoes, colorful summer salad **5.490.-Ft**



114. Catfish stew with sour cream, greaves and cottage cheese pasta **5.990.-Ft**



115. African catfish „gyros” with fresh salad, french fries, dilled Greek yogurt sauce **4.690.-Ft**



116. Slow-fried, crispy duck leg with sweet potatoes red wine and lavender plums **4.990.-Ft**



117. Chicken breast supreme fried in spicy butter, with sour cream, potatoes and vegetables, wild mushrooms **4.990.-Ft**



118. Viennese veal steak with french fries and garlic yoghurt cucumber salad **6.990.-Ft**



119. Baked „gomolya” cheese with basil, roasted vegetables, tomato and kale bulgur **4.490.-Ft**



121. BBQ pork with fried peppers, corn and Mac & Chees (American cheese pasta) **5.990.-Ft**



® 122. Traditional „Cigány” style roast with rooster combs and fried potatoes **4.990.-Ft**



Pasta:

123. Cottage cheese „sztapacska” with homemade smoked bacon **3.190.-Ft**



Ⓡ 124. Cottage cheese pasta with homemade smoked bacon **3.190.-Ft**



125. Spaghetti with basil tomato ragout, parmesan **3.190.-Ft**



126. Mac & Chees (American cheese pasta) **3.190.-Ft**



Salads:

428. Cucumbersalad **990.-Ft**

429. Fresh-cut Mixed **990.-Ft**

430. Colorful Summer Salad **990.-Ft**

431. Wintervinegary pickles (in select flavors: cucumber, beetroot, paprika, baby watermelon) **990.-Ft**



Desszertek:

433. „Császármarzsa” with home-brewed apricot jam, lemon cottage cheese mousse **2.690.-Ft**



434. „Túró rudi” – cottage cheese with hazelnut, wild cherries **2.990.-Ft**



Ⓡ 435. Our house’s apple pie with vanilia ice cream and salted caramel **2.990.-Ft**



Dear Guests!

It is important for us to enable our guests having some allergy to decide whether the items of our menu suit their daily diet or not. We would like to help you in that.

On our menus, we indicate by pictograms if a given food item contains or might contain allergens. The following table presents the meaning of the different pictograms.



Cereals containing gluten (i.e. wheat, rye, barley, oat, spelt, kamut and their cross-bred hybrids) and cereal products.



Peanut and peanut-based products.



Milk and milk products (including lactose).



Crustaceans and crustacean-based products.



Mustard and mustard products.



Soya and soya-based products.



Eggs and egg-based products.



Nuts, i.e. almonds, hazelnuts, walnut, cashew, pecans, brazil nuts, pistachio, macadamia, or Queensland nuts and derivatives.



Sulphur dioxide and sulphites expressed as SO₂ at concentrations above 10 mg/kg or 10 mg/liter.



Sesame seeds and products made from sesame seeds.



Celery and celery products.



Lupines and lupine-based products.



Molluscs and mollusc-based products.



Fish and fish-based products.

® – It is typical of our region and available in our region indication of food made from raw materials.

In the case of a half dose, 70% of the total dose will be invoiced.

We charge a 10 % service fee on the sale price of the food!

Our prices are in HUF, they include VAT!

Valid from 29.09.2025”