



New Year's Eve Menu

2025-2026

Cold appetizers:

Fattened duck liver terrine with apple textures, arabica, toasted cake

Angus sirloin, cucumber salad, eggs, caviar

„Mangalica” pork tenderloin smoked over cherry wood, goat cheese panna cotta, salt-baked beetroot, pumpkin seed oil, pumpkin seed crackers

”Sea” (salmon, red tuna, shrimp, escola, oysters, octopus tentacles)

Soups:

Angus beef ramen with vegetables and marinated quail eggs

Wild boar cheek ragout soup with sour cream and giant beans, smoked meat and porcini mushroom dumplings

Sweetcorn cream soup with avocado and vegetable tacos

Main courses:

Freshly fried Norwegian salmon fillet, homemade ravioli with shrimp and spinach, vegetables, and roasted garlic cream sauce

Thyme-flavored guinea fowl breast and thigh stuffed with fattened goose liver in chanterelle sauce, roasted onion "layered" potatoes

Smoked pepper grilled pork tenderloin, pulled Angus beef oxtail „stuffing“, crispy marrow, pear, homemade BBQ sauce, lava stone roasted vegetables

Slow-roasted veal with green herbs, salt, lemon, butter, baby vegetables and Caciotta cheese arancini

Pink venison loin, wild mushrooms, „Mangalica“ ham, demi-glace, sage, butter-roasted Hokkaido pumpkin, crispy Jerusalem artichoke with seeds

Oven-roasted pork in garlic, roasted potatoes, roasted red cabbage with beetroot

Gently smoked duck breast, spiced dried plums, sweet potatoes, crispy quinoa, jus

Whole cauliflower roasted with red curry and cashew, gremolata, cheddar cheese sauce

Salad island with homemade fresh and winter salads

Chees:

French, Italian and Hungarian chees selection with dried fruits and seeds

Dessert:

Orange gingerbread mousse

Rosepepper chocolate tart, raspberry

Pistachio ganache, kadayif, mango

Chestnut and caramel coffee cake with cardamom

Strawberry ruby chocolate "tunnel"

Walnut and apple paleo tart

Fruit

New Year's Eve Drinks Menu

Soft Drinks

Coca-Cola
Coca Zero
Fanta Orange
Sprite Zero
Kinley Tonik
Kinley Ginger

Ice Tea

Fuze Tea Lemon
Fuze Tea Peach

Juice

Cappy apple, peach, orange,
pineapple
BIO apple juice, pear juice ,grape
juce

Mineral waters

Natur Aqua 0,33
sparkling/still
Natur Aqua 0,75
sparkling/still

Coffees Lavazza

Espresso
Long Coffee
Cappuccino
Filtred tea variety

Also available in
decaffeinated variety

Energy Drink

Hell

Rosé wine

Gere&Schubert Rosé
(dry)

Our Hotel's red wine

Silver Major**** Néró (dry)

White wine

Sike Tamás Sauvignon Blanc
(dry)

Sike Tamás Muskotály
(demi sweet)

Nyakas Irsai Olivér
(dry)

Nyakas Budai Chardonay
(dry)

Gere Tamás Olaszrizling
(dry)

Red wine

Thummerer Tréfli Cuvée
(sweet)

Bock Cabernet Franc
(dry)

Gere Tamás Cabernet Sauvignon
(dry)

Gere Tamás Merlot
(dry)

Bottled Beer

Gösser Zitrone 0,0%
Edelweiss

Heineken alcohol free 0,0%
Heineken

Soproni 1895
Soproni Démon Brown

Draft Beer

Gösser
Heineken
Mort Subite Cherry beer

Champagne

Törley Charmant Doux (sweet)

Törley Gála Sec (dry)

Törley alcohol free (sweet)

Kids Champagne

Vodka

Finlandia

Whisky

Ballantine's

Chivas Regal

Jack Daniel's

Jameson

Jim Beam

Johnnie Walker Red

Brandy

*Metaxa ******

*Metaxa ******

Rum

Bacardi SUPERIOR

Bacardi BLACK

Tequila

El Jimador BLANCO

El Jimador REPOSADO

Vermut

Campari

Martini Bianco

Martini Extra Dry

Gin

Gordon's

Bitter

Jagermeister

Unicum

Unicum Plum

Liqueur

Bailey's

Malibu

Pálinka

*Hotel Silver*****

pölöskei muskotály grapes,

black cherry,

mixed forest fruits,

cherries,

mixed fruits,

apricot,

premium plum,

vilmos red pear,

vilmos pear,

quince

Cocktails

(also in alcohol-free versions)

Aperol Spritz

Pina Colada Sex On The Beach

Mojito

Purple Rain

Lemon squash sparkling/still

After midnight

*"Korhely" soup with smoked gammon and
sausage*

Boiled frankfurter

Angus beef mini handmade cheeseburger

Lentil stew

Oven roasted pork ribs

Pork loin slices in panko breadcrumbs

Homemade fried sausage

Pork aspic

Good appetit!



**Happy
New
Year!**

2026