

# *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:

401. Goose liver fried in butter, sweet potato gratin, and sour cherries with beetroot

5.990.-Ft



102. Garlic and parsley shrimp tails, crispy feta cheese with salted lemon, baby pak choi

5.490.-Ft



## Soups:

103. Tisza fish soup with carp and catfish fillet and chitterlings

4.190.-Ft



104. Pheasant soup with pasta, vegetables

2.690.-Ft



105. Fiery, lowland beef goulash with small dumplings with parsley

3.690.-Ft



408. Porcini mushroom cream soup, pulled pork crunchy

3.290.-Ft



409. Creamy tarragon ragout soup with wild mushrooms, vegetables

3.290.-Ft



## Street foods:

108. BBQ Pulled Pork sandwich, homemade BBQ sauce, fried onions, tomatoes, Roman salad, cucumber stew mayonnaise dip, steak potatoes

4.590.-Ft



109. Handmade cheeseburger, Black Angus beef (18dkg), sweet potatoes, mayonnaise

4.990.-Ft



110. Tempura catfish and vegetable wrap with avocado salsa and potato chips

4.590.-Ft



## ***Main dishes:***

**111.** *Chicken breast strips with Parmesan, fresh salad with roasted baby beetroot, toasted walnuts, and a Gorgonzola dressing* **4.990.-Ft**



**112.** *Spicy sweet chili chicken wings with stir-fried vegetables and panko-crusted potatoes* **4.690.-Ft**



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



**114.** *Grilled catfish with fresh pappardelle in a cream cheese sauce with porcini mushrooms, served with confit tomatoes and sugar peas* **6.290.-Ft**



**115.** *African catfish „ gyros ” with fresh salad, french fries, dilled Greek yogurt sauce* **4.990.-Ft**



**116.** *Slow-roasted duck thigh with thyme-roasted new potatoes, “Unicum plums,” and crispy sweet cabbage* **5.190.-Ft**



**117.** *Pan-seared chicken breast supreme, spiced cauliflower steak, cheddar cheese sauce, spinach leaves, arancini, and crispy fried onions* **5.190.-Ft**



**118.** *Viennese veal schnitzel with parsley, roasted new potatoes and a garlic-yogurt „cucumber salad”* **7.190.-Ft**



**120.** *Breaded Camembert cheese with walnuts, white wine apples, blueberries, and sweet potatoes* **4.990.-Ft**



**121.** *BBQ pork ribs with fried peppers, corn and Mac & Cheese (American cheese pasta)* **6.490.-Ft**



**122.** *Traditional „Gipsy” style roast with bacon and fried potatoes* **5.290.-Ft**

## ***Pasta:***

123. Sheep curd cheese „sztrapacska” dumplings with homemade smoked bacon **3.490.-Ft**



124. Cottage cheese pasta with homemade smoked bacon **3.490.-Ft**



125. Spaghetti with basil tomato ragout, parmesan **3.490.-Ft**



126. Mac & Cheese ( American cheese pasta ) **3.490.-Ft**



127. Fresh papardelle with shrimp and cream cheese, served with sun-dried tomatoes and crisp vegetables **5.190.-Ft**



## ***Salads:***

428. Cucumber salad **990.-Ft**

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

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

431. Winter vinegary pickles (cucumber, beetroot, paprika, baby watermelon) **990.-Ft**



## ***Desserts:***

433. „Császárморzsa” with home-brewed apricot jam, lemon cottage cheese mousse **2.990.-Ft**



134. Chocolate lava cake with salted caramel, cardamom, and hazelnut baby pears **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.*



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



*Peanut and peanut-based products.*



*Sulphur dioxide and sulphites expressed as SO<sub>2</sub> at concentrations above 10 mg/kg or 10 mg/liter.*



*Milk and milk products (including lactose).*



*Sesame seeds and products made from sesame seeds.*



*Crustaceans and crustacean-based products.*



*Celery and celery products.*



*Mustard and mustard products.*



*Lupines and lupine-based products.*



*Soya and soya-based products.*



*Molluscs and mollusc-based products.*



*Eggs and egg-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 16.09.2026”*