

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, with sweet potatoes, apples, walnuts and cherry grains **7.990.-Ft**



® 402. Homemade „Zakuszká”, fried „Geleji gomolya” cheese, with fresh vegetables and toast **2.990.-Ft**



Soups:

405. Pheasant broth with boiled vegetables, meat and noodles **1.690.-Ft**



® 406. Tisza fish soup with carp and catfish fillet without bones **3.390.-Ft**



® 407. Fiery, lowland beef „Gulas” with small parsley dumplings **2.990.-Ft**



408. Pumpkin cream soup with pumpkin seed cake and duck breast „ham” **1.690.-Ft**



409. Creamy tarragon stew soup with wild mushrooms, vegetables **1.790.-Ft**



Salad:

410. Caesar salad with spicy chicken breast pieces and boiled egg **3.290.-Ft**



Extra sendwishes:

413. Hot spicy chicken breast pieces with salad, roasted bacon, Ceasare dressing, served in sun dried tomato ciabbata bread **2.990.-Ft**



414. Handmade cheeseburger, Black Angus beef (18 dkg), sweet potatoes, mayonnaise **3.690.-Ft**



Main dishes:

- 415.** Catfish fillet fried in butter, crispy crayfish tails, fried quail egg, spinach leaves, ginger carrot, creamy garlic gnocchi **5.390.-Ft**
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- 416.** Fried carp slives with mayonnaise dip, fried sweet potatoes, colorful summer salad **4.390.-Ft**
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- 417.** Chicken breast supreme fried in spicy butter, with sour cream and vegetables with potatoes and forest mushrooms **3.990.-Ft**
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- 418.** Foie gras trio with matching side dishes (mashed potatoes with almonds fried foie gras, foie gras fried in butter with white wine caramelized apple, goose liver with garlic, onion slices on toast) **14.990.-Ft**
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- 419.** Slow-fried, crispy duck leg with sweet potatoes red wine and lavender plums **3.990.-Ft**
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- 420.** „Retro” traditional „Cigány” style roast with rooster combs and fried potatoes **3.990.-Ft**
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- 421.** Spicy crispy fried pork irrigated brown beer, soup with mashed potatoes, braised barrel Bavarian cabbage and slowly fried onions **3.990.-Ft**
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- 422.** Veal Wiener steak with fried potatoes, yoghurt and garlic „cucumber salad” **4.990.-Ft**
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- 423.** Tender braised beef cheeks in red wine sauce silky, fragrant with roasted mushrooms and chive potato strudel, mulled wine pear **4.590.-Ft**
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- 424.** Baked „Geleji gomolya” cheese with basil, roasted vegetables, tomato and kale bulgur **3.390.-Ft**
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Pasta:

425. Cottage cheese „sztrapacska” with homemade smoked bacon

2.990.-Ft



® 426. Cottage cheese noodles with homemade smoked bacon

2.990.-Ft



427. Spaghetti with basil tomatoes ragout, parmesan dip

2.990.-Ft



Salads:

428. Cucumbersalad

750.-Ft

429. Fresh-cut Mixed

750.-Ft

430. Colorful Summer Salad

750.-Ft

431. Wintervinegary pickles (in select flavors: cucumber, beetroot, paprika)

750.-Ft



Dessert:

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

1.690.-Ft



434. „Túró rudi” – cottage cheese with hazelnut, wild cherries

1.690.-Ft



® 435. Our house's apple pie with vanilia ice cream and salted caramel

1.690.-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.

	<i>We make our food from gluten-free ingredients, but our kitchen and confectionery is not completely gluten-free, so the foods and cakes may contain traces of gluten!</i>		
	<i>Cereals containing gluten (i.e. wheat, rye, barley, oat, spelt, kamut and their cross-bred hybrids) and cereal products.</i>		<i>Nuts, i.e. almonds, hazelnuts, walnut, cashew, pecans, brazil nuts, pistachio, macadamia, or Queensland nuts and derivatives.</i>
	<i>Peanut and peanut-based products.</i>		<i>Sulphur dioxide and sulphites expressed as SO₂ at concentrations above 10 mg/kg or 10 mg/liter.</i>
	<i>Milk and milk products (including lactose).</i>		<i>Sesame seeds and products made from sesame seeds.</i>
	<i>Crustaceans and crustacean-based products.</i>		<i>Celery and celery products.</i>
	<i>Mustard and mustard products.</i>		<i>Lupines and lupine-based products.</i>
	<i>Soya and soya-based products.</i>		<i>Molluscs and mollusc-based products.</i>
	<i>Eggs and egg-based products.</i>		<i>Fish and fish-based products.</i>

® – *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 20.12.2022”