



Borhotel Sziluett Farkasmály***


Menu offer for groups


„Hungarian foods, local specialties”


 **We made this offer groups and you can order from a minimum of 10 people.**

 The menus can be ordered individually or groups of more than 20 people, we can offer 2 types of menus, and for groups of more than 30 people, you can also request 3 types of menus.



 When ordering, please provide the exact menu number!

 Please send your order by e-mail 7 days before the event!

 The number of staff can also be specified by e-mail the day before the event.

 We offer several places (restaurant, cellar, terrace) for enjoying the menus, which you can inquire about by phone or e-mail!

„Welcome drink”

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|  4 cl Pannonhalmi irsai olivér pálinka | 1.400 HUF / Person |
|  4 cl Pannonhalmi birsalmapálinka | 1.800 HUF / Person |

„Menu”

- | | |
|--|--------------------|
| 1. Vintage menu
Hungarian Cauldron goulash
(with beef)
Cottage-cheese-peach strudel (2 piece / Person) | 4.200 HUF / Person |
| 2. Vintage menu
Jókai beansoup
Pasta with cottage-cheese, sour cream and bacon | 4.200 HUF / Person |
| 3. Vintage menu
Game soup with tarragon (venison)
Cabbage-smoked tenderloin strudel (2 pieces / person) | 4.300 HUF / Person |
| 4. Palóc vintage menu
Palóc goulash soup
Sheep cheese strap with bacon | 4.300 HUF / Person |
| 5. Hungarian mixed taster platte (appetizer portion)
Homemade smoked sausages, smoked knuckle, crackers, tasty cottage cheese, fresh vegetables and baked goods | 4.900 HUF / Person |
| 6. My owner's cold feast (appetizer portion)
Goose liver pate in fat with fresh vegetables and toast | 6.100 HUF / Person |



7. Vincellér menu 7.800 HUF / Person
Broth soup a la Farkasmály
Wild boar mignons with colorful pepper sauce and potato croquette
Forest fruit pancakes with vanilla sauce (1 piece / person)
8. Sir Lőrincz's favorite menu 8.000 HUF / Person
Broth soup a la Farkasmály with semolina dumplings
Beef jaw stew with roasted onion potatoes and sour cucumbers
Cottage-cheese strudel (1 piece / person)
9. Szita mom' menu 8.000 HUF / Person
French onion soup
Chicken breast stuffed with garlic and mushrooms in a bacon robe with mixed garnish and ajvar sauce
Brownie with basil and white chocolate sauce
10. Pig slaughter menu 8.000 HUF / Person
Broth soup a la Farkasmály
Fried sausages, ribs, stewed cabbage, boiled potatoes
Apple-cherry strudel
11. Winegeneral's favorite menu 8.000 HUF / Person
Porcini mushroom soup
Red wine stew with venison, „dödölle” with bacon
Panna cotta cranberryhoney
12. Winemaker's menu 10.800 HUF / Person
Meaty muffin with smoked cheese sauce
Regélő platter: grilled chicken breast, pork tenderloin with garlic and mustard, grilled sausages, grilled vegetables, princess potatoes
Somló galuska (Traditional hungarian dessert)
13. Antusz's menu 9.700 HUF / Person
Broth soup (chicken)
Fried pork with stewed cabbage and potatoes with parsley
Poppy seed parfait with red wine plums and dark chocolate
14. Marton's day goose menu 10.700 HUF / Person
Goose ragout soup with liver
Crispy goose leg with cabbage bun and artichoke puff
Plum and peach strudel (1-1 pieces / person)
15. Napóleon's favorite menu 12.900 HUF / Person
Veal bouillon with truffle dumplings
Rose duck breast with cabbage strudel and mashed potatoes with celery
Chocolate souffle with vanilla ice-cream



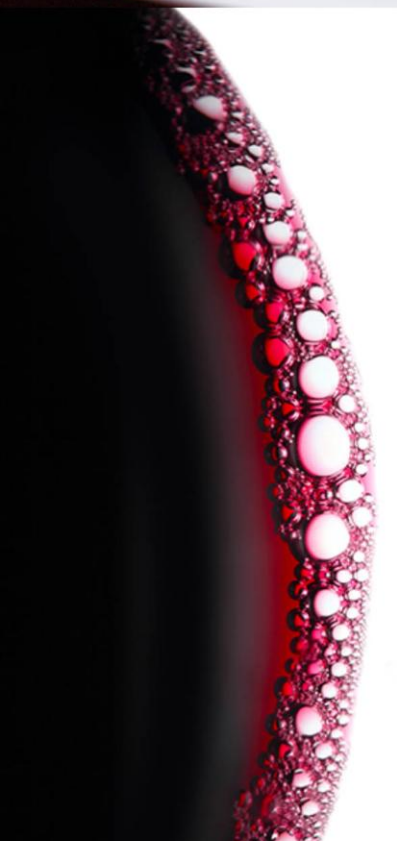
16. Vegetarian I. menu 7.800 HUF / Person
Transylvanian eggplant cream with fresh vegetables and baked goods
Breaded camambert with blueberry sauce and jasmine rice
Strawberry cheesecake
17. Vegetarian II. menu 7.400 HUF / Person
Spring vegetable soup
Breaded mushroom stuffed with sheep 's curd and mixed garnish and tartar sauce
Cottage cheese dumpling with sour cream
18. Gluten free menu I. 8.600 HUF / Person
Broth soup a la Farkasmály (with gluten free dumplings)
Citrus grilled chicken breast with tomato stew and jasmine rice
Brownie with strawberry ragout
19. Gluten free menu II. 7.800 HUF / Person
Cherrysoup (paleo)
Zucchini cassarole with ham and cheese
Lemon pollencake.
20. Gluten, lactose- and egg free menu I. 9.800 HUF / Person
Green pea soup
Grilled pike-perch fillet with grilled vegetables
Fruit salad
21. Gluten, lactose – and egg free menu II. 10.800 HUF / Person
Tiger prawn salad
Pork tenderloin with wild mushroom risotto
Fruit salad

„Wine tasting on the Farkasmály cellar line ”

Wine tastings from the wines of our own winery in our cellar 300 meters from the hotel.

A wide selection of Mátra wines on the hotel's drinks menu.

Wine tours with visits to 9 cellars and guided tours.



"Payment options"

On site: NICE card, bank or credit card, cash (HUF and EUR)
By advance transfer: As a guarantee for your order, you can transfer the deposit or the full amount to our bank account.
Invitis Kft. - K&H Bank 10400528-50526674-75691003
In case of transfer, please indicate the date of stay and the name of the reservation in the comments box.

"Cancellation policy"

Free for 3 days from arrival. The full amount must be paid within 3 days of arrival.
Cancellation policies may vary during special periods.

"Your opinion is important to us!"

Please share your positive experiences with us, appreciate our services and the special attention of our colleagues:
www.facebook.com/hotelsziluet

"Contact us"

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