



Borhotel Sziluett Farkasmály***

Buffet menu offers

"Our offer for groups"

- We made this offer for a minimum order of 20 people.
- For an occasion, we offer a kind of menu to choose from.
- The composition of the menus can be changed by prior arrangement.
- Please place your order via e-mail 7 days before the event!
- In case of ordering, please provide the exact menu number, which we ask you to finalize within 3 days of arrival!
- Meals are served buffet style for 1 hour.
- There is no possibility to take the remaining food.
- We offer several rooms for consuming the menu lines, which you can inquire about by phone or e-mail!

"Buffet menu"

1. Fountain-Mountain

7.700 HUF / Person

- Broth (from pork, vegetables and snail pasta)
- Forest mushroom cream soup or cold forest fruit soup (optional)
- Chicken medallion with honey apple compote and jasmine rice
- Breaded pork Hevesi style (stuffed with smoked pork, cheese and red onion)
- Ravioli in Venetian style with spinach and ricotta
- Cabbage salad
- Strawberry cheesecake
- Chocolate mousse

2. Eagle-stone

7.700 HUF / Person

- Minestrone (Italian vegetable soup)
- Mátra outlaw soup (with venison)
- Chicken breast stuffed with feta cheese in panko crumbs
- Veal stew with Potato flame
- Eggplant steak with spinach-garlic risotto (vegan)
- Pickled cucumbers
- Cottage cheese donuts with blueberry jam



3. Legyendi-galya

7.700 HUF / Person

- Boullion in „Újházi” style from chicken meat
- Coconut green pea cream soup (vegan)
- Chicken breast steamed in yogurt with vegetable bulgur
- Pork fillet fried in Pankó crumbs with fried potatoes
- Asian tofu (sweet and sour) vegetable tagliatelle (vegan)
- Sour cucumber salad
- Chocolate soufflé with caramel filling
- Pancakes filled with forest fruits and served in vanilla sauce

4. Gooseberry-roof

HUF 9.500 / Person

- Goulash soup in Palóc style (with green beans and dill)
- Pumpkin cream soup with vanilla and brandy
- Broccoli gratin (vegetarian hot appetizer)
- Sous vide duck breast with apple croquette and toasted hazelnut sauce
- Pork tenderloin with salt-almond mousse and mushroom risotto
- Mushroom heads stuffed with sheep's curd
- Macs (puddle, scallop) with sour cream
- Blackcurrant slice (gluten, lactose, egg-free)
- Brownie with strawberry ragout

5. Péter-hegyese

9.900 HUF / Person

- Duck liver bonbons with fruit chutney and baguette chips (finger-food snacks)
- Boullion (from pork) with dumplings
- Coconut green pea cream soup (vegan)
- Duck breast with honey-pepper apple and mashed potatoes with celery
- Wild boar stew with potato doughnuts
- Brewing fried onion rings
- Roasted bell peppers stuffed with sun-dried tomato bulgur (vegan)
- Fruit bowl
- Profiterol



6. Galya roof (BBQ sight grill)

9.900 HUF / Person

- Grilled food:
- Sziluett burger with 150 % angusbeef, marinated onions and cheddar cheese
- Spicy pork tenderloin
- Grilled sausages with homemade paprika
- Chicken breast steak with honey and mustard
- Roasted skinless salmon fillet
- Grilled camembert
- Salad bar: honey carrot-cabbage salad with mayonnaise, greek salad, bavarian potato salad, fresh salad leaves (fresh spicy vinaigrette)
- Sauces, dressings: BBQ sauce, ajvar sauce
- Fresh baked goods: white bread, half brown baguette, emperor bun
- Garnishes: rustic grilled vegetables, spicy peeled potatoes, sweet potato logs
- Dessert: grilled pineapple slices with brown rum caramel and vanilla mousse

7. Champaign-stone

12.900 HUF / Person

- Toothed pâté in chardonnay sauce
- (finger-food snacks)
- Beefsteak tartare with fresh toast (finger-food snacks)
- Beef goulash soup
- Cream of asparagus soup
- Chicken breast fillet with blue cheese, baked pear and Lyonnaise onion
- Stewed venison leg hunter style with plum croquette
- Pork tenderloin Wellington style
- Sheep curd strappacska
- Forest fruit pancakes with vanilla sauce
- Vanilla custard with maple syrup and black salt



8. Kékestető

15.900 HUF / Person

- Vegetable terrine with curry yogurt (finger-food snacks)
- Chicken fillet with dried apricots in bacon
- Creamy melon soup with basil and mascarpone served separately with Parma ham
- Tarragon venison soup
- Citrus grilled chicken breast with vegetable bulgur
- Beef rib eye steak slices with steak potatoes
- Skinless rack of lamb with rustic grilled vegetables and beetroot
- Pumpkin gnocchi with cheese sauce
- Cucumber salad
- Chocolate soufflé with pineapple
- Peach and cottage cheese strudel

"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 7 cellars and guided tours.

"Payment options"

On site: NICE card, bank or credit card, cash (HUF and EUR)

By bank transfer: In the case of companies, by sending a copy of the signature address in advance, with an 8-day transfer deadline. For our former partners without a copy of the signature address with a 30-day deferral of payment.

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"Cancellation policy"

Within 7-3 days of arrival, 50% of the booking amount must be paid, and within 3 days of arrival the full amount must be paid.

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/hotelszilueett

„Our contacts“

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