

# Béni

— family wine farm —

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## **APPETIZER**

Feta cream with sour cherry sauce – 2 500 Ft



## **SOUP**

Meat and green bean soup with sour cream – 2 500 Ft

## **MAIN COURSES**



BEEF – Homemade pasta with Bolognese ragù – 7 500 Ft



PORK – Teriyaki pork ribs with mashed potatoes – 6 000 Ft



LAMB – Lemon-roasted lamb with creamy green pea stew – 7 500 Ft



RABBIT – Caesar salad with roasted rabbit – 7 000 Ft



POULTRY – Breaded chicken breast with beetroot salad – 6 000 Ft



VEGETARIAN – Wild garlic risotto – 5 000 Ft

## **DESSERTS**



Roasted kapyá pepper mousse – 2 500 Ft



Potato dumplings with poppy seeds – 2 500 Ft

**Price of a 4-course tasting experience: HUF 17,500/person**  
**The price includes the wine pairing, water and syrups.**

*A 10% service charge will be added to the final bill.*

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## BÉNI WINES

	BOTTLE	1 DL
SAUVIGNON BLANC	4 200 Ft	800 Ft
RÉKERESŐ	4 200 Ft	800 Ft
KÉKFRANKOS FEHÉR	4 200 Ft	800 Ft
CHARDONNAY	4 200 Ft	800 Ft
RAJNAI RIZLING	4 200 Ft	800 Ft
ZÖLD VELTELINI	3 400 Ft	650 Ft
CSERSZEGI FÚSZERES	3 400 Ft	650 Ft
ROZÉ	3 400 Ft	650 Ft
KÉKFRANKOS VÖRÖS	4 200 Ft	800 Ft
EXIDIUS VÖRÖS	4 800 Ft	950 Ft

## BÉNI SYRUPS

Homemade sour cherry syrup 4 dl	950 Ft
Homemade elderflower syrup 4 dl	950 Ft
Homemade grape syrup 4 dl	950 Ft

## OTHER NON-ALCOHOLIC DRINKS

Soda water 1 L	600 Ft
Coca Cola 0,33 dl	800 Ft
Coca Cola Zero 0,33 dl	800 Ft

## CRAFT BEERS

Pannonhalma Archabbey Brewery – Cherry Ale (4.2%)	1 200 Ft
Pannonhalma Archabbey Brewery – Witbier (5%)	1 400 Ft
Pannonhalma Archabbey Brewery – Tripel (8%)	1 600 Ft

## COFFEE, TEA

Espresso, Diemme	750 Ft
Cappuccino, Diemme	850 Ft
Tea, Damman	900 Ft