

Béni

— family wine farm —



APPETIZER

Truffle foie gras pâté – 2 500 Ft



SOUP

Beetroot cream soup with feta and walnuts – 2 500 Ft



MAIN COURSES

BEEF – Veal paprikash with sheep cheese dumplings – 7 500 Ft



PORK – Eszterházy-style pork cheeks with bread dumplings – 6 000 Ft



LAMB – Osso buco with home made pasta – 7 500 Ft



RABBIT – Caesar salad with roasted rabbit – 7 000 Ft



POULTRY – Breaded chicken breast with mashed potatoes – 6 000 Ft



VEGETARIAN – Hokkaido pumpkin risotto – 5 000 Ft



DESSERTS

Red wine poached pear with mascarpone cream – 2 500 Ft



Pumpkin mousse with plums and walnuts – 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

Herr Lager, HORIZONT 330 ml 4.5%	1 200 Ft
Gentle Bastard IPA, HORIZONT 330 ml 6.5%	1 400 Ft
Morning Joe, stout, HORIZONT 330 ml 6.0%	1 600 Ft

COFFEE, TEA

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