

Béni

— family wine farm —



APPETIZER

Feta cream with sour cherry sauce – 2 500 Ft



SOUP

Strawberry cream soup with coconut milk panna cotta – 2 500 Ft

MAIN COURSES



BEEF – Homemade pasta with Bolognese ragù – 7 500 Ft



PORK – Roasted meat with confit 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 apricot salad – 6 000 Ft



VEGETARIAN – Lemon –sage risotto – 5 000 Ft

DESSERTS



Strawberry and basil mousse – 2 500 Ft



Strawberry floating island with vanilla custard and meringue – 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	5 500 Ft	900 Ft
RÉKERESŐ	5 500 Ft	900 Ft
KÉKFRANKOS FEHÉR	5 500 Ft	900 Ft
CHARDONNAY	5 500 Ft	900 Ft
RAJNAI RIZLING	5 500 Ft	900 Ft
ZÖLD VELTELINI	4 500 Ft	750 Ft
CSERSZEGI FÚSZERES	4 500 Ft	750 Ft
ROZÉ	4 800 Ft	800 Ft
KÉKFRANKOS VÖRÖS	5 500 Ft	900 Ft
EXIDIUS VÖRÖS	6 500 Ft	1100 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