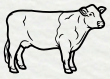
Béni

— family wine farm —



APPETIZER

Beetroot tartare with walnuts and feta cheese - 2 800 Ft



SOUP

Veal ragout soup with tarragon and citrus - 2 800 Ft

MAIN COURSES



BEEF - Beef short ribs in red wine with mashed potatoes - 7 500 Ft



PORK - Roasted meat with confit potatoes - 7 000 Ft



LAMB - Chilli-lemon roasted lamb with homemade pasta - 8 500 Ft



RABBIT - Caesar salad with roasted rabbit - 7 200 Ft

RABBIT - Homemade rabbit sausage with tomato curry sauce and mashed potatoes - 7 200 Ft



POULTRY - Breaded chicken breast and sweet potato purée - 7 000 Ft



VEGETARIAN - Red wine and beetroot risotto - 6 000 Ft

DESSERTS



Goat cheese and pear mousse - 3 300 Ft



Chocolate mousse with green tomato chutney - 3 000 Ft

Price of a 4-course tasting experience: HUF 19,500/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 FŰSZERES	4 500 Ft	750 Ft
ROZÉ	4 800 Ft	800 Ft
KÉKFRANKOS VÖRÖS	5 500 Ft	900 Ft
EXIDIUS VÖRÖS	6 500 Ft	1 100 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