



Béni

AJÁNLATUNK:

Starter:

Pork aspic with horseradish mayonnaise

Soup:

Guinea fowl soup with homemade noodles and smoked egg

Choice of main dish:

Chili-lemon roast lamb with homemade pasta

Spinach and fresh cheese chicken breast with barley risotto

Pork belly roast with truffle mashed potatoes

Rabbit with vegetables sauce and home-made gnocchi

Dessert:

Pumpkin seed curd dumplings with sea-buckthorn caviar

Menu price: 16 000 HUF including the wine pairing

To prepare our meals we use our own farm ingredients .
If you are a vegetarian or have a food intolerance, please let us know.
Our chef will prepare suitable dishes.



Bényi

PREMIUM WINES

	BOTTLE	1 DL
EXIDIUS SAUVIGNON BLANC 2020	4 200 HUF	800 HUF
EXIDIUS SAUVIGNON BLANC 2021	4 200 HUF	800 HUF
RÉKERESŐ 2021	4 200 HUF	800 HUF
EXIDIUS KÉSEI HÁRS 2017	4 200 HUF	850 HUF
EXIDIUS VÖRÖS 2019	4 200 HUF	800 HUF

SZALETLI WINES

	BOTTLE	1 DL
ZÖLD VELTELINI 2021	2 700 HUF	520 HUF
CHARDONNAY 2021	2 700 HUF	520 HUF
CSERSZEGI FŰSZERES 2021	2 700 HUF	520 HUF
RAJNAI RIZLING 2020	3 000 HUF	550 HUF
RAJNAI RIZLING 2021	3 000 HUF	550 HUF
FISCHER PARTI ROZÉ 2021	3 000 HUF	550 HUF
KÉKFRANKOS 2020	3 300 HUF	600 HUF

CRAFT BEERS

First Belgian, wheat beer, FIRST 330 ml 4.5%	1 200 HUF
Herr Lager, lager, HORIZONT 330 ml 4.5%	1 200 HUF
Morning Joe, stout, HORIZONT 330 ml 6.0%	1 400 HUF

NON-ALCOHOLIC DRINKS

Sour cherry syrup 4 dl	850 HUF
Elderflower syrup 4 dl	850 HUF
Grapes syrup 4 dl	850 HUF
Soda 1 L	300 HUF
Coca Cola 0,33 dl	600 HUF
Coca Cola Zero 0,33 dl	600 HUF
Home made fresh sour cherry juice 0,20 dl	800 HUF

COFFEE, TEA

Espresso	650 HUF
Cappuccino	850 HUF
Tea, Damman	900 HUF

Prices are not including 10% service charge