

Béni

— family wine farm —



APPETIZER

Aranchini with home made sausage – 2 500 Ft



SOUP

Coriander carrot cream soup with deep fried meat balls – 2 500 Ft



MAIN COURSES

BEEF – Bourguignon with “dödölle” (hungarian potato dumplings) – 7 000 Ft



PORK – Braised pork tenderloin 'Brassó style – 6 000 Ft



LAMB – Ossobuco with chili-lemon home-made pasta – 7 000 Ft



RABBIT – Confit rabbit leg with sweet corn puree – 7 000 Ft



POULTRY – Grilled chicken breast with wild garlic risotto – 5 000 Ft



VEGETARIAN – Friss farm saláta házi falafellel – 5 000 Ft

DESSERTS



Pickled cucumber mousse with dill yogurt filling – 2 500 Ft



Deconstructed Rákóczi cottage cheese cake – 2 500 Ft

Price of a 4-course tasting experience: HUF 16,500/person

The price includes the wine pairing, water and syrups.

Béni farm plate for 2 persons – 12 000 Ft

Béni

— family wine farm —

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	3 000 Ft	550 Ft
ZÖLD VELTELINI	3 000 Ft	550 Ft
CSERSZEGI FÚSZERES	3 000 Ft	550 Ft
ROZÉ	3 000 Ft	550 Ft
KÉKFRANKOS VÖRÖS	3 000 Ft	550 Ft
EXIDIUS VÖRÖS	4 200 Ft	800 Ft

BÉNI SYRUPS

Házi meggy szörp 4 dl	950 Ft
Házi bodza szörp 4 dl	950 Ft
Házi szőlő szörp 4 dl	950 Ft

OTHER NON-ALCOHOLIC DRINKS

Szóda víz 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