

# Béni

— family wine farm —

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## APPETIZER



Sausage arancini with homemade pesto sour cream - 2 500 Ft

## SOUP



Meat and green bean soup with sour cream - 2 500 Ft

## MAIN COURSES



BEEF - Homemade pasta with Bolognese ragù - 7 500 Ft



PORK - Teriyaki pork ribs with mashed 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 beetroot salad - 6 000 Ft



VEGETARIAN - Wild garlic risotto - 5 000 Ft

## DESSERTS



Roasted kapyá pepper mousse - 2 500 Ft



Potato dumplings with poppy seeds - 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

	<b>BOTTLE</b>	<b>1 DL</b>
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

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