

Pátzay Winery, Badacsony

Magnum Pinot Noir Rosé '21 dry 1.5 l 12.000 HUF

Very elegant pastel pink color appearance. The aroma is sufficiently intense, notably complex, featuring raspberry, fresh blackcurrant, and a hint of citrus. Later, white floral and apricot notes become apparent. The taste is also highly intricate, with raspberry, blackcurrant, and white-fleshed apricot playing off each other.

Pátzay Rizling '22 dry 0.75 l 5.490 HUF

In addition to its delicate minerality, the aroma of white-fleshed apricot is complemented by notes of green apple and almond. On the palate, it is dry, with a high acidity that imparts liveliness, leaving a lingering, complex taste with citrus and a subtle saltiness.

Pátzay Pinot Noir Rosé '22 dry 0.75 l 6.490 HUF

Intense aroma of raspberry mousse, refreshing acidity on the palate, and an endlessly long, elegant finish. Excellent as an aperitif, and pairs well with light fish dishes.

EGER WINE REGION, Ostoros Winery

Ostoros Irsai Olivér '22	dry 0.75 l	4.990 HUF
	dry 0.15 l	1.090 HUF

Cheeky, fragrant, and explosively fruity Irsai Olivér – as if tasting a big bowl filled with fresh apples, pears, and grapes. Vibrant, light, and full of energy, ensuring that time spent with it will be far from dull. A classic spring-summer wine, perfectly chilled on its own, or as a delightful spritzer.

Ostoros Egri Chardonnay '22	dry 0.75 l	4.990 HUF
	dry 0.15 l	1.090 HUF

A classic, worldwide known variety with the unmistakable flavor of Eger. Its refined, silky citrus taste delicately enhances the more sophisticated flavors of various dishes.

Ostoros Egri Sauvignon Blanc '22	dry 0.75 l	4.990 HUF
	dry 0.15 l	1.090 HUF

It is characterized by a crisp structure, dynamic and distinctive citrus-nettle-herbal flavor profile, along with vibrant acidity.

Ostoros Egri Királyleányka '22	dry 0.75 l	4.990 HUF
	dry 0.15 l	1.090 HUF

Round and gently flattering. An excellent choice for fish, seafood, veal, salads, vegetable dishes, and exotic fruits.

Ostoros Csipke Rosé '22	dry 0.75 l	4.990 HUF
	dry 0.15 l	1.090 HUF

A pale pink-color with a fresh fruity aroma, made from the harvest of Kékfrankos, Pinot Noir, Merlot, Menoire, and Portugieser grapes. Its fresh, fruity taste truly comes to life when chilled to 8°C.

Ostoros Cabernet Sauvignon '19	dry 0.75 l	5.490 HUF
	dry 0.15 l	1.190 HUF

This substantial, richly flavored, full-bodied Cabernet Sauvignon is made from the finest grape clusters from the special vineyards of Szél-hegy in Ostoros. Its velvety, assertive tannins are complemented by the rich blackberry fruitiness and delicate notes of dried tobacco leaves. The sip leaves a rich, complex aftertaste that is worth savoring.

Ostoros Egri Merlot édes '22	sweet 0.75 l	5.490 HUF
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A special sweet red wine owns both fruity and spicy aroma, purple in color, harmoniously structured acidity, and the aromas of red fruits.

Ostoros Egri Merlot '20	dry 0.75 l	5.490 HUF
	dry 0.15 l	1.190 HUF

A richly flavored, velvety, and dry red wine. Each sip is filled with a rich medley of ripe, crisp cherry, sweet, juicy plum, and notes of nutty-vanilla derived from the aging process.

Ostoros Egri Bikavér Prémium '20	dry 0.75 l	5.490 HUF
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For the Ostoros Winery, one of the most important wines is Egri Bikavér, as this red blend allows them to showcase the most beautiful harmonies. True complexity of playfulness, deep color, exotic sweetness, and serious firmness. A perfect way to close down a long day.

SZEKSZÁRD WINE REGION

Vesztergombi Winery

Vesztergombi Kékfrankos '16	dry 0.75 l	4.990 HUF
	dry 0,15 l	1.090 HUF

This light-bodied wine of Kékfrankos, filled with fruitiness, primarily cherry flavors and aromas. It is aged for a short period in traditional, large 10-50 hectoliter oak barrels. A great companion for everyday enjoyment.

Dúzsi Winery

Szekszárdi Rosé Cuvée '22	dry 0.75 l	5.490 HUF
	dry 0,15 l	1.190 HUF

It is based on Kékfrankos, complemented by Zweigelt, Merlot, Cabernet Sauvignon, and a touch of Pinot Noir rosé. Its color is a medium pink, with herbal notes in its aroma, accompanied by elegant yeasty undertones. In the mouth, it is characterized by currant flavors, a distinct lively acidity, and a light body.

Lajvér Winery

Lajvér Color Cuvée '16	dry 0.75 l	5.490 HUF
	dry 0.15 l	1.190 HUF

A wine with the light-bodied character of Szekszárd region: it opens with refreshing, red fruity aromas that linger until the last sip. The palate is invigorated by lively acidity, vibrant pulsations, and the sweet and tangy cherry freshness fills the entire mouth. With graceful steps, it brings the cherry notes of Kékfrankos, the spiciness of Kadarka, also the playfulness of Pinot Noir. A red wine for every day during the year.

Tűzkő Estate

Tolnai Tűzkő Traminer '16

dry 0.75 l

4.990 HUF

A dry white wine made through reductive winemaking, completely shielded from oxygen. Due to its perfumed, rose-floral fragrance and aroma, one might perceive it as off-dry, especially considering its relatively high extract content. It is a favorite among the ladies. Made from fully ripened, hand-harvested grapes of Red Traminer.

Tűzkő Talentum Cuvée '13

dry 0.75 l

4.990 HUF

dry 0,15 l

1.090 HUF

A blend of Cabernet Franc and Kékfrankos aged in barrique barrels. It evokes a wintry atmosphere with notes of rum and plum. One could describe it as reminiscent of a 'Sport' chocolate bar (Hungarian chocolate with rum flavour). A pleasant, easy-to-drink wine with lively acidity.

PÉCS WINE REGION

Lisicza Winery

Lisicza Zöldvelteli '22

dry 0.75 l

4.990 HUF

dry 0,15 l

1.090 HUF

With an explosively fresh aroma dominated by citrus, green apple, and the scent of freshly cut grass. Its acidity seamlessly fits the wine, creating a truly vibrant, crisp white wine.

Lisicza Rosé' 22	dry 0.75 l	4.990 HUF
	dry 0,15 l	1.090 HUF

A primeur rosé cuvée based on Menoir. It features an intense aroma of fruits, strawberries, raspberries, and a taste profile characterized by strawberry yogurt, well-balanced acidity, and a lingering finish.

VILLÁNY WINE REGION

Bock Pincészet / Bock Winery

Villányi Kékfrankos '10	dry 0.50 l	5.490 HUF
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A medium-intensity, ruby-red light red wine, with a taste and aroma of sour cherry with pleasant tartness.

Villányi Merlot '08	dry 0.50 l	6.490 HUF
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After fermentation, it is bottled following 12 months of barrel aging. Its deep, dark ruby color is accompanied by scents and flavors reminiscent of blackberries and black currants.

Csányi Winery

Villányi Fervidus Cuvée '12	dry 0.75 l	5.490 HUF
	dry 0.15 l	1.190 HUF

The renowned red wine varieties of the region, Cabernet Sauvignon and Cabernet Franc, provide a worthy foundation for this fiery Cuvée. It becomes noble and velvety thanks to the traditional Kékfrankos.

Devil Valley Pinot Noir '18	dry 0.75 l	5.490 HUF
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The light, fruity style of Pinot Noir was harvested in the vineyards of Villány. It is characterized by red berry fruit notes, complemented by a hint of spiciness. Recommended to pair with duck, roasted pork dishes, and mature, hard cheeses.

Jekl Winery

Jekl Pinot Noir '17 dry 0.75 l 5.990 HUF

An elegant red wine made from Pinot Noir grapes, aged in new oak barrels. It is ruby red, velvety, with delicate aromas, and an elegant character, featuring cherry and Mediterranean notes. It pairs excellently with the flavors of red meats and games.

Attila Gere Winery

Kopár Cuvée '16 dry 0.75 l 19.900 HUF

A complex, full-bodied, beautifully structured wine with an exceptionally long finish. Enjoyable even now, with a blend of 50% Cabernet Franc, 40% Merlot, and 10% Cabernet Sauvignon.

Tamás Günzer Winery

Villányi Rosé '22 dry 0.75 l 5.490 HUF

dry 0.15 l 1.190 HUF

A vibrant, fresh, and youthful rosé made from Villány's most characteristic red grape varieties, featuring intense strawberry and raspberry notes. Its taste is complemented by the added CO2, providing a complete experience.

Tiffán Winery

Tiffán Mondivin Cabernet Franc & Sauvignon'10 dry 0.75 l 6.490 HUF

Its complexity, the separately enjoyable richness of its three flavor layers, the taste endurance, and not least, its significant aging potential make it outstanding.

Demetervin Winery, Mád

Élvezet '13

sweet 0.5 l

5.990 HUF

This late-harvest sweet *Junibor* (with the recommendation of the *Association of Young Hungarian Winemakers*) , derived from Furmint and Hárslevelű, presents the fresh, fruity, and elegant face of Tokaj. It aims to appeal to the younger audience.

Holdvölgy Winery, Mád, Tokaj Region

Hold and Holló '07

sweet 0.75 l

6.990 HUF

A beautiful, bright golden-yellow wine with a mature fruity aroma. In the palate, it is characterized by intense fruit flavors (apricot, mango, pineapple, lime) and a finish with orange zest notes.

Holdvölgy Muskotály '11

sweet 0.5 l

7.490 HUF

It has a pale golden-yellow color with reflections. The intense and clean aroma is dominated by peach, papaya, and tangerine. Its long finish is complemented by the sweet citrusiness of red grapefruit.

Kunság Region, Frittmann Brothers' Winery

Rosé Cuvée' 22

dry 0.75 l

5.490 HUF

dry 0.15 l

1.190 HUF

Its aroma is distinctly fruity, with hints of red currant and raspberry. Light, refreshing, and harmonious, with delicate acidity that complements it beautifully.

Serpens Winery, Tokaj Region

Tokaji Serpens Dry Cuvée '19	dry 0.75 l	4.990 HUF
	dry 0.15 l	1.090 HUF

Its freshness blends with notes of ripe pear, apricot, and summer apple, adorned by white flowers and spices. It carries a subtle hint of Sauvignon Blanc characteristics. The low residual sugar nicely highlights its fruitiness without compromising its dynamism.

Tokaji Serpens Késői Cuvée '22	sweet 0.5 l	5.490.HUF
	sweet 0.1 l	1.190 HUF

The aroma beautifully presents the Furmint variety along with the characteristics of new oak barrels. In taste, the distinctive flavor of Furmint unfolds—a well-rounded, mouth-filling, easy to drink wine. The delightful smoky oak notes, coupled with a rich, oily texture and higher alcohol content, contribute to its outstanding enjoyment.

Pajzos Winery

Megyer Tokaji Szamorodni '11	sweet 0.5 l	5.490 HUF
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A traditional Tokaj dessert wine. It is sweet, well-balanced, and has an aroma reminiscent of gingerbread spices.

TOKAJ HEGYALJA REGION

Andrássy Winery, Tarcál

Tokaji Szamorodni '05	dry 0.5 l	4.990 HUF
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The Szamorodni showcases its characteristic nutty, almond-like aroma and flavor, complemented by the rounded notes of barrel aging, such as vanilla. Perfect as an appetizing.

Tokaji Aszú 5 puttonyos '06	sweet 0.5 l	13.900 HUF
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A wine with a bright golden-yellow color, characterized by a very intense aroma filled with spices. Upon smelling the glass, Asian (Nashi) pear dominates, mingling with spearmint, while in the background, Asian Five Spice spice blend and cinnamon are perceptible. The spiciness continues on the palate, complemented by flavors of orange zest, white peach, ginger, and vanilla.

Royal Tokaji Winery, Mád

Áts Cuvée '17

sweet 0.5 l

5.900 HUF

The Áts Cuvée evokes the taste of fresh tropical fruits, complemented by a hint of quince, and the citrusy flavor lingers for a long time. It is made from Furmint, Hárslevelű, and Muscat grapes.

Pezsgők / Champagne

Törley Alkoholmentes

dry 0.75 l

4.500 HUF

Törley Gála Sec

dry 0.75 l

5.500 HUF

BB Édes

sweet 0.75 l

5.500 HUF

Hungária Extra Dry

dry 0.75 l

6.990 HUF

Freixnet Cordon Negro

dry 0.75 l

6.990 HUF

Freixnet Carta Nevada Dulce

sweet 0.75 l

6.990 HUF

Freixnet Rosado Seco

dry 0.75 l

6.990 HUF

Etyek Kúria Méthode Charmat

dry 0.75 l

12.000 HUF

Etyek Kúria Méthode Traditionelle

dry 0.75 l

17.000 HUF

Vizi Pincészet Stellar Cuvée Brut

dry 0.75 l

16.500 HUF

Pommery Brut Royal

dry 0.75 l

26.000 HUF

Veuve Clicquot Brut

dry 0.75 l

32.990 HUF

V.A.T. and service charge are included in the prices.

RESTAURANT MANAGER: Badak Ferenc
 EXECUTIVE CHEF: Fenyő László

PHONE: +36-23-532-360

OPENING TIME

between 12.00-15.00 and 18.00-22.00 PM

BUFFET LUNCH

between 12.00-15.00 PM

7.990 HUF / Pers.

BUFFET DINNER

between 18.00-22.00 PM

8990 HUF / Pers.

SUNDAY BRUNCH

Every Sunday

between 12.00-15.00 PM

7490 HUF / Pers.