

Aperitives

Sparkling:

Teleki Tradíció	1.290,- /€ 4,3
Pinot Noir - Villány H	
<i>Ruinart, R de Ruinart</i>	3.550,- /€ 11,83
Champagne – Fr	

Cocktails:

<i>Aperol Spritz</i>	2.390,- /€ 7,96
Aperol, Prosecco, orange, soda	

<i>Negroni</i>	2.550,- /€ 8,5
Hendrick's, Carpano Antica Formula, Campari	

<i>Roots</i>	2.890,- /€ 9,63
Brill beetroot distillate, fever tree light, lemon, pepper	

<i>Dark Side</i>	2.550,- /€ 8,5
Hernö Old Tom, Luxardo maraschino, red vermouth	

<i>Green Olive Aperitivo</i>	2.390,- /€ 7,96
Italicus, orgeat, fever tree mediterranean, prosecco	

<i>Mediterranean Spritz</i>	2.390,- /€ 7,96
Aperol, Campari, lime, fever tree mediterranean, grapefruit bitter	

<i>G.T.L</i>	2.240,- /€ 7,4
Greater Than London, cubeba pepper, juniper, fever tree light	

<i>Tan.10</i>	3.480,- /€ 11,6
Tanqueray Ten, grapefruit, green cardamom, fever tree light	

<i>Knut Hansen</i>	2.880,- /€ 9,6
Knut Hansen, cucumber, apple, fever tree light	

<i>Poppies</i>	2.580,- /€ 8,6
Poppies, juniper, pomegranate, fever tree mediterranean	

<i>Opihr</i>	2.070,- /€ 6,9
Opihr, ginger, lime, green cardamom, schweppes	



MENU

APPETIZERS

Smoked duck liverpaté, hazelnut, pear (L) Barnabás Furmint 2017 Somló H	3.990,- /€ 13,3 1.090,- /€ 3,63
Steak tartare, chive mayonnaise, romaine lettuce (G,L) By the Glass Riesling 2018 Mosel D	3.590,- /€ 11,96 1.650,- /€ 5,
Buffalo mozzarella, olive, pesto, tomato, truffle crumb (V) Hannes Sabathi Sauvignon Blanc 2018 Südsteiermark A	3.890,- /€ 12,96 2.200,- /€ 7,33
Hungarian cheese selection, home made biscuits, apple (V) Christian Drouin Brut Cider Normandy Fr	2.990,- /€ 9,96 1.450,- /€ 4,83
Charcuterie board (G,L) Pastor Kadarka 2016 Szekszárd H	2.990,- /€ 9,96 1.150,- /€ 3,83
Gulash soup, beef shank, noodles, hot pepper (L)	2.790,- /€ 9,3
Goose consommé, dumpling (L)	2.290,- /€ 7,63
Weekly cream soup (V)	1.990,- /€ 6,63
Sweet potato cake, quinoa, salad (G,V) Váli "Héjon szürke" 2017 Badacsony H	2.590,- /€ 8,63 1.090,- /€ 3,63
Shrimps, chilli, chorizo, paprika & potato, pak choi (G) Petula Marrenon Rosé 2018 Provence Fr	3.990,- /€ 13,3 1.390,- /€ 4,63

MAIN COURSES

Caesar salad, chicken OR prawn (G,L) Centurio Szürkebarát, Ludányi Balázs 2018 Mátta H	3.790,- /€ 12,63 1.590,- /€ 5,3
Conchiglie, eggplant, orda cheese (V) Pastor Kadarka 2016 Szekszárd H	3.590,- /€ 11,96 1150,- /€ 3,83
Crispy chicken breast, pesto, spinach, risotto (G,L) Bistro Rizling 2018 Badacsony H	4.290,- /€ 14,63 850,- /€ 2,63
Beef tongue „vadas”, bread dumplings Váli "Héjon szürke" 2017 Badacsony H	4.290,- /€ 14,3 1.910,- /€ 6,36
Fillet of salmon, creamed cabbage, bacon, black rice, broccoll (G) By the Glass Riesling 2018 Mosel D	4.990,- /€ 16,63 1.350,- /€ 4,16
Bistro burger Luka Enikő Kékfrankos 2017 Sopron H	4.990,- /€ 16,63 1.950,- /€ 6,5
Fine schnitzel, potato purée, baked apple (L) Léglí Chardonnay 2018 Balatonboglár H	4.490,- /€ 14,96 1.490,- /€ 4,96
Barbecue spare ribs, roasted vegetables, herb crumbs (G) Domaine de L'Écu Temps de Copaines Trinity, 2016, Rhone Fr	4.490,- /€ 14,96 1.550,- /€ 5,17
Duck breast, pearl barley, beef chorizo (L) Thibault Liger- Belair, Bourgogne Rouge Les Grands Chaillots 2015 Burgundy Fr	4.790,- /€ 15,96 3.190,- /€ 10,63
Lamb shoulder, potato pottage, green beans (G) Bencze Birtok Pinot Noir 2015 Badacsony H	5.290,- /€ 17,63 1.790,- /€ 5,96
Pork cheek stew, cottage cheese pasta, beetroot Tűzkő Merlot 2013 Tolna	4.790,- /€ 15,96 1.650,- /€ 5,5
Veal hanger steak (USA Prime) (G,L) Steak potatoes, walnut, pumpkin Chateau Potensac 2014 Medoc Bordeaux Fr	6.590,- /€ 21,97 2.490,- /€ 8,3

(L) lactose free, (G) gluten free and (V) vegetarian version available upon request.

Aperitif 4cl	
Campani	1.090,- /€ 3,63
Aperol	990,- /€ 3,3
Unicum	1.390,- /€ 4,63
Unicum Plum	1.390,- /€ 4,63
Becherovka	1.390,- /€ 4,63
Jagermeister	1.290,- /€ 4,3
Fernet Branca	1.290,- /€ 4,3

Liqueur 4cl	
Kwai feh	1.050,- /€ 3,5
Napoleon Mandarine	1.150,- /€ 3,83
Kahlúa	1.390,- /€ 4,63
Bailey's	1.390,- /€ 4,63
Cointreau	1.390,- /€ 4,63
Chambord	1.790,- /€ 5,96
Ramazotti Sambuca	1.290,- /€ 4,3
Malibu	1.190,- /€ 3,96
Disaronno Amaretto	1.490,- /€ 4,96
Italicus	1.850,- /€ 6,17
Chartreuse green	1.850,- /€ 6,17

Aperitif 8cl	
Noilly Prat	1.690,- /€ 5,63
Martini Rubino	2.190,- /€ 7,3
Martini Ambrato	2.190,- /€ 7,3
Martini Bitter	2.190,- /€ 7,3

Gin 4cl	
Greater Than	1.150,- /€ 3,83
Opihr	1.280,- /€ 4,26
Poppies	1.490,- /€ 4,9
Opera	1.550,- /€ 5,17
Elephant sloe	1.850,- /€ 6,17
Hernó	1.890,- /€ 6,3
Öreg	2.090,- /€ 6,9
Tanqueray 10	2.390,- /€ 7,96
Hendrick's	2.190,- /€ 7,3
Monkey 47	2.760,- /€ 9,2
Knut Hansen	1.790,- /€ 5,9

Tequila - Mezcal 4cl	
Corralejo Blanco	2.190,- /€ 7,3
Corralejo Reposado	2.190,- /€ 7,3
Corralejo Anejo	2.390,- /€ 7,96
Gusano Rojo Mezcal	1.890,- /€ 6,3

Vodka 4cl	
Stolichnaya vanilla	1.390,- /€ 4,63
Russian standard o.	1.390,- /€ 4,63
Ciroc barack	1.750,- /€ 5,83
Stolichnaya Elit	2.250,- /€ 7,5
Grey Goose	2.390,- /€ 7,96

Rum, cachaca 4cl	
Bacardi Carta Blanca	1.150,- /€ 3,83
Ypioca cachaca	1.390,- /€ 4,63
Plantation original dark	1.590,- /€ 5,3
Sailor Jerry spiced	1.590,- /€ 5,3
Wray & Nephew	1.690,- /€ 5,63
Angostura 1824	2.190,- /€ 7,3
Diplomatico Exclusiva	2.390,- /€ 7,96
Ron Zacapa „23"	3.790,- /€ 12,63

Cocktails:

Peach Mule	2.250,- /€ 7,5
<i>Ciroc peach, ginger beer, lime, angostura</i>	

Ochún	2.250,- /€ 7,5
<i>Bacardi Carta Blanca, Edinburgh rhubarb&ginger, angostura bitter</i>	

Ramos Sloe Fizz	2.890,- /€ 9,63
<i>Elephant sloe gin, Edingburgh plum&vanilla, lemon, cream, egg white</i>	

Fog Cutter	2.150,- /€ 7,16
<i>Martini Ambrato, lemon, sugar, celery bitter, tonic foam</i>	

Smoking Gun	2.550,- /€ 8,5
<i>Maker's Mark, Ardbeg 10y, cinnamon, passion fruit</i>	

Mary Popples	2.450,- /€ 8,16
<i>Poppies gin, basil, sugar, lemon</i>	

Pineapple Cooler	2.550,- /€ 8,5
<i>Plantation Pineapple, Hennessy vs, pineapple, angostura bitter</i>	

Raspberry Bramble	1.990,- /€ 6,63
<i>Greater Than, Chambord, Raspberry Shrub</i>	

Afternoon Tea	2.290,- /€ 7,63
<i>Italicus Bergamotto, cider, lemon, fever tree mediterranean, forest fruit syrup</i>	

Big Head	2.290,- /€ 7,63
<i>Pisco Capel, cilantro, lemon, sugar, egg white</i>	

Crema di Caffé	2.450,- /€ 8,16
<i>Stolichnaya vanilla, maple syrup, vermouth</i>	



Pálinka 4cl	
Nobills	
Grape	1.790,- /€ 5,96
Plum	1.790,- /€ 5,96
Apricot	1.890,- /€ 6,3
Sour Cherry	1.890,- /€ 6,3
Blackcurrant	1.990,- /€ 6,63
Márton és Lányal	
Pear	2.090,- /€ 6,96
Apple	2.090,- /€ 6,96
Black cherry	2.090,- /€ 6,96
Strawberry	2.990,- /€ 9,96
Raspberry	3.990,- /€ 13,3
Brill	
Beetroot	2.190,- /€ 7,3
Celery	2.190,- /€ 7,3

Pisco, Grappa	
Capel reservado	1.490,- /€ 4,9
Moet Marc de Champagne	2.190,- /€ 7,3
Grappa Fior di Vite	1.290,- /€ 4,3

Whiskey / Whisky

Scotch 4cl	
BLENDED	
Monkey Shoulder	1.990,- /€ 6,63
Johnnie Walker Black Label	1.990,- /€ 6,63
Ben Nevis	2.650,- /€ 8,83
Scalllywag Blended	3.190,- /€ 10,63

SINGLE MALT	
Glenfarclas 10y	2.390,- /€ 7,96
Ardbeg 10y	2.190,- /€ 7,3
Glenfiddich 15y	2.690,- /€ 8,96
Glenmorangie Nectar D'Or 12y	2.850,- /€ 9,5

Irish 4cl	
Tullamore Dew	1.150,- /€ 3,8
Connemara	2.390,- /€ 7,96
Jameson Black Barrel	2.800,- /€ 9,3

American 4cl	
Jack Daniel's	1.690,- /€ 5,63
Maker's Mark	1.690,- /€ 5,63
Woodford Reserve	3.190,- /€ 10,63

Japanese 4cl	
Akashi Blended	1.850,- /€ 6,16
Nikka from the barrel	2.150,- /€ 7,17
Togouchi 9y	3.550,- /€ 11,83

Cognac, Calvados 4cl	
Hennessy V.S.	2.050,- /€ 6,8
Jean Fillioux CigarClub	6.990,- /€ 23,3
Christian Drouin La Blanche	
Calvados	1.690,- /€ 5,63

Vörösborok/ Red Wine

Thibault Liger- Belair, Bourgogne Rouge Les Grands Chaillots  Pinot Noir, 2015, Burgundy, Fr	3.190,- 10,63 €	18.950,- 63,16 €
Domaine de L'ECU, Temps de Copaines Trinity ^{enomatic} Grenache, Cinsault, 2016, Rhone, Fr	1.550,- 5,17 €	9.990,- 33,3 €
Lan Rioja Reserva  Tempranillo, Graciano, 2012, Rioja, Sp	1.790,- 5,96 €	12.750,- 42,5 €
Luccarelli il Bacca Primitivo di Manduria ^{enomatic} Primitivo, 2016, Puglia, I	3.190,- 10,63 €	19.150,- 63,8 €
Chateau Potensac  Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot, 2014, Bordeaux, Fr	2.490,- 8,3 €	17.990,- 59,96 €
Vincent Girardin Volnay Premier Cru Les Santenots Pinot Noir, 2015, Burgundy, Fr		37.850,- 126,17 €
Weingut Weninger Blaufrankisch Horitschoner, 2014, Burgenland, At		8.500,- 28,33 €
Teleki Redy Syrah, Portugieser 2018, Villány, H		7.850,- 26,1 €
A & H Nittnaus, Kalk & Schiefer Blaufrankisch, 2016, Burgenland, At		13.950,- 46,5 €
Poliziano Chianti Sangiovese, Canaiolo Nero, Mammolo, 2015, Chianti, I		11.490,- 38,3 €
Luigi Bosca Malbec Malbec, 2016, Mendoza, Ar		9.950,- 33,16 €
Alois Lageder Lagrein, 2013, Alto Adige, I		14.500,- 48,33 €
Csányi Kővilla Cabernet Sauvignon, 2015, Villány, H		7.850,- 26,1 €
Francis Ford Coppola Cabernet Sauvignon, Director's Cut, 2014, Sonoma, USA		19.900,- 66,33 €
Teleki Tradíció Villányi Franc Kopár Cabernet Franc, 2015, Villány, H		14.500,- 48,33 €
Bodegas Pintia Tempranillo, 2011, Toro, Sp		36.900,- 123 €
Speri Amarone della Valpolicella Valpolicella Blend, 2011, Veneto, I		39.590,- 131,96 €
Cavalotto Bricco Boschis Barolo Nebbiolo, 2014, Piedmont, I		75.950,- 253,16 €
Chateau D'Issan Margaux Cabernet Sauvignon, Merlot, 2014, Bordeaux, Fr		59.900,- 199,66 €
Chateau Figeac Saint Emilion Cabernet Sauvignon, Cabernet Franc, Merlot, 2011, Bordeaux, Fr		95.500,- 318,3 €

Édes / Sweet

	60ml	100ml	500ml	750ml
Hold & Holló Sweet Furmint, Hárslevelű, 2009, Tokaj-Hegyalja H		1.290,- 4,3 €		8.390,- 27,9 €
Chateau Cloche Szamorodni Furmint, Sárgamuskotály, Hárslevelű, 2014, Tokaj-Hegyalja H		1.890,- 6,3 €	6.900,- 23 €	
Chateau Cloche Aszú 6 Puttonyos Furmint, Sárgamuskotály, Hárslevelű, 2012, Tokaj-Hegyalja H	3.900,- 13 €		22.900,- 76,63	

Prices are in HUF 1 Euro = 300,- Ft
H-1061. Budapest, Andrásy út 8.

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100ml 750ml

10% service charge will be added
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Weekly offer

Braised beef cheek, sunchokes, mushroom Tüzkő Merlot 2013 Tolna H	4.290,- / € 14,3 1.650,- / € 5,5
Pulled pork cannelloni, corn, chipotle Domaine de L'Écu, Temps de Copaines Trinity 2016 Rhone Fr	3.190,- / € 10,63 1.550,- / € 5,17

Desserts

Red velvet cake	1.890,- / € 6,30
Apple cake, tarragon ice cream (G,L,V)	1.890,- / € 6,30
Black Forest cake	1.890,- / € 6,30
Hungarian speciality „Mákos guba”, pumpkin seed oil	1.890,- / € 6,30

Homemade beverages

Freshly squeezed orange 0,25L	1.190,- / € 3,96
Classic lemonade 0,5L	1.090,- / € 3,63
Pomegranate – honeywater lemonade 0,5L	1.090,- / € 3,63
Grapefruit – basil 0,5L	1.090,- / € 3,63
Strawberry iced tea 1L	1.890,- / € 6,3
Strawberry tea, lemon, sugar, pomegranate	
Green iced tea 1L	1.890,- / € 6,3
Green tea, lemon, honey, mint	

Beers

Draught Heineken 0,25 / 0,4L	790,- / 1090,- € 2,63 / € 3,6
Draught Soproni 0,25 / 0,4L	690,- / 990,- € 2,3 / € 3,3
Heineken bottled 0,5L	1.190,- / € 3,96
Soproni bottled 0,5L	1.090,- / € 3,63
Edelweiss bottled 0,5L	1.190,- / € 3,96
Heineken 0% bottled 0,33L	890,- / € 2,96
Strongbow apple cider or red berries 0,33	990,- / € 3,3
First Craft Tropical IPA 0,33L	1.390,- / € 4,63
<i>Perfectly resembles IPAs characteristic flowery scent, bitter hop taste.</i>	
Mad Scientist Tokyo Lemonade 0,33L	1.590,- / € 5,3
<i>Astonishingly citrusy belgian style wheat beer with yuzu.</i>	
Frooth hoperator 0,33L	1.890,- / € 6,3
<i>New England style IPA, brewed with passionfruit</i>	
BudaPrés Cloudy Cider 0,33L	1.290,- / € 4,3
BudaPrés Hoppy Cider 0,33L	1.390,- / € 4,6

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Soft Drinks

Pepsi, Pepsi Max, 7up	790,- / € 2,63
Canada Dry, Orange, Tonic 0,25L	790,- / € 2,63
Fever Tree 0,2L	1.090,- / € 3,63
Indian Light / Mediterranean	
Red Bull 0,25L	990,- / € 3,3
Normal / Light	
Natura Kristály water 0,33L	690,- / € 2,3
Still / Sparkling	
DérJuice 0,33L	1.290,- / € 4,3
<i>Apple / Apple-blackcurrant / Apple-buckthorn / Sour Cherry</i>	
BigTom spiced tomato juice 0,15L	750,- / € 2,5

Coffee - Tea

Espresso / Macchiato	740,- / € 2,46
Double espresso / Macchiato	840,- / € 2,8
Cortado	840,- / € 2,8
Americano	840,- / € 2,8
Flat white	940,- / € 3,13
Cappuccino	940,- / € 3,13
Latte	1.040,- / € 3,46
Iced latte	1.190,- / € 3,96
Tea	990,- / € 3,3
<i>Black tea ; Green tea ; Fruit tea ; Fresh mint tea ; Fresh ginger tea</i>	
Trinidad Tea	1.990,- / € 6,6
Amaro di Angostura, cinnamon, lemon, apple	

10% service charge will be added
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Pezsgők / Sparkling

Teleki Tradíció Pinot Noir, Villány, H	1.290,- 3,96 €	6.390,- 21,3 €
Zardetto Prosecco Porta Monticano Extra Dry Glera, Valdobbiadene, It	1.490,- 4,96 €	8.950,- 29,83 €
Ruinart R de Ruinart Chardonnay, Pinot Noir, Pinot Meunier, NV, Champagne, Fr	3.550,- 11,83 €	24.700,- 82,33 €
Veuve Clicqout Ponsardin Brut Pinot Noir, Chardonnay, Pinot Meunier Champagne Fr		24.900,- 83 €
Billecart-Salmon Cuvée Nicolas Francois Billecart Brut Pinot Noir, Chardonnay, 2002, Champagne, Fr		75.000,- 250 €

Fehérborok/ White Wine

Bistro Rizling Olaszrizling, Rajnai Rizling, 2018, Badacsony, H	850,- 2,63 €	5.150,- 17,17 €
Merész Sándor Sauvignon Blanc, Etyeki Kúria Sauvignon Blanc 2018, Etyek, H	1.190,- 3,96 €	6.990,- 23,30 €
Préselő Sárgamuskotály Sárgamuskotály, 2018, Tokaj, H	1.250,- 4,17 €	7.490,- 24,97 €
Légli Chardonnay Chardonnay, 2018, Balatonboglár, H	1.490,- 4,96 €	8.850,- 29,50 €
Laposa Kéknyelű Kéknyelű, 2017, Badacsony, H	1.390,- 4,63 €	8.350,- 26,5 €
Barnabás Furmint Furmint, 2017, Somló, H	1.550,- 5,16 €	9.250,- 30,83 €
Holdvölgy Vision ^{enomatic} Furmint, Hárslevelű, Kabar, 2017, Tokaj, H	1.790,- 5,97 €	10.950,- 36,5 €
Centurio Szőlőbirtok, Ludányi Balázs Szürkebarát, 2018, Mátra, H	1.590,- 5,3 €	9.500,- 31,67 €
Váli "Héjon szürke" [▼] Szürkebarát, 2017, Badacsony, H	1.090,- 3,63 €	6.590,- 21,96 €
William Fevre Chablis [▼] Chardonnay, 2016/17, Burgundy, Fr	2.090,- 6,96 €	15.590,- 51,96 €
By the Glass Riesling Riesling, 2018, Mosel, D	1.350,- 4,16 €	8.150,- 24,96 €
Schloss Gobelsburg Steinsetz [▼] Grüner Veltliner, 2017, Kamptal, At	2.100,- 7 €	12.500,- 41,66 €
Hannes Sabathi ^{enomatic} Sauvignon Blanc, 2018, Süsteiermark, At	2.200,- 7,33 €	14.000,- 46,66 €
St. Donat Talajsztori Olaszrizling, 2017, Csopak, H		4.850,- 16,5 €
Jakab Pince Tokaji Cuvée Furmint, Hárslevelű, 2017, Tokaj, H		7.250,- 24,16 €
Heumann Rajnai Rizling Rajnai Rizling, 2016, Villány, H		7.450,- 24,83 €



100ml



750ml

Fehérborok / White Wine

Somló Kincse Hárslevelű Hárslevelű, 2016, Somló, H		10.850,- 36,17 €
Homonna Furmint- Hárslevelű Furmint-Hárslevelű, 2015, Tokaj, H		11.450,- 38,17 €
Barta Öreg Király Furmint Válogatás Furmint, 2015, Tokaj, H		16.450,- 5,83 €
Stellenrust Chenin Blanc, 2016, Stellenbosch, SA		7.490,- 24,97 €
Mount Nelson Sauvignon Blanc, 2017/18, Marlborough NZ		13.590,- 45,30 €
Bernhard Ott Riesling, Feuersbrunn, 2017, Wagram, At		14.500,- 48,33 €
Malat Furth Palt Riesling, 2017, Kremstal, At		10.500,- 35 €
Peter Jakob Kuhn Hallgarten Rheinschieffer Riesling, 2017, Rheingau, D		13.500,- 45 €
Pascal Jolivet Sancerre Sauvignon Blanc, 2017, Sancerre, Fr		12.950,- 43,16 €
Vincent Girardin Santenay Blanc Chardonnay, 2016, Burgundy, Fr		21.500,- 71,67 €

Rosé

Pátzay Rosé Merlot, 2018, Badacsony H	1.150,- 3,83 €	6.990,- 23,3 €
Marrenon Petula Rosé Syrah, Grenache, 2018, Provence Fr	1.390,- 4,63 €	8.990,- 29,63 €

Vörösborok/ Red Wine

Pastor Kadarka Kadarka, 2016, Szekszárd, H	1.150,- 3,83 €	6.990,- 23,3 €
Gál Lajos Bikavér Superior Kékfrankos, Merlot, Cabernet Sauvignon, Pinot Noir, Kadarka, Cabernet Franc, 2016/17, Eger, H	1.250,- 4,17 €	7.550,- 25,16 €
Bencze Birtok Pinot Noir Pinot Noir, 2015, Badacsony, H	1.490,- 4,97 €	8.950,- 29,83 €
2HA Tabunello Sangiovese, 2016/17, Badacsony, H	1.910,- 6,36 €	12.450,- 41,5 €
Luka Enikő Kékfrankos ^{enomatic} Kékfrankos, 2017, Sopron, H	1.950,- 6,5 €	12.000,- 40 €
Tűzkő Merlot Merlot, 2013, Tolna, H	1.650,- 5,5 €	9.990,- 33,3 €
Ikon Cabernet Franc Cabernet Franc, 2016, Balatonboglár, H	1.690,- 5,63 €	10.990,- 36,63 €
Heumann Terra Tartaro ^{enomatic} Cabernet Sauvignon, Merlot, Cabernet Franc, 2013, Villány, H	3.400,- 11,33 €	22.500,- 75 €
Chateau Teleki Csányi [▼] Merlot, 2003, Villány, H	2.490,- 8,3 €	14.990,- 49,96 €

[▼] Coravin: An argon gas based wine preservation system, which allows us to offer exclusive wines by the glass