



## *Aperitives*

### *Sparkling:*

#### ***Teleki Tradíció***

Pinot Noir - Villány H

1.290,- /€ 4,3

*Ruinart, R de Ruinart*

3.550,- /€ 11,83

Champagne - Fr

*Christian Drouin Brut*

1.090,- /€ 3,63

Cider, Fr

### *Cocktails:*

*Aperol Spritz*

2.390,- /€ 7,96

Aperol, Prosecco, orange, soda

*Negroni*

2.550,- /€ 8,5

Hendrick's, Carpano Antica Formula, Campari

*Roots*

2.890,- /€ 9,63

Brill beetroot distillate, Fever Tree indian tonic, lemon, pepper

*Sauvignon Spritz*

1.990,- /€ 6,63

Sauvignon Blanc, lime, mint, cucumber, soda

### *Lemonades*

*Classic*

*Kiwi - Green Tea*

*Pomegranate - Honey water*

*Grapefruit - Thyme*

1.090,- /€ 3,63



## Menu Appetizers

<i>Duck liver torchon, apple, celery (L)</i> Christian Drouin Brut Cider Normandy Fr	3.990,- /€ 13,3 1.090,- /€ 3,63
<i>Tuna tartare, avocado, soy (L)</i> Antech Expression Brut 2017 Limoux Fr	3.590,- /€ 11,96 1.650,- /€ 5,5
<i>Mozzarella bufala, tomato, cucumber (V,G)</i> Hannes Sabathi Sauvignon Blanc 2018 Südsteiermark A	3.890,- /€ 12,96 2.200,- /€ 7,33
<i>Hungarian cheese selection, home made biscuits, apple (V)</i> Barnabás Furmint 2017 Somló H	2.990,- /€ 9,96 1.450,- /€ 4,83
<i>Ham, sausage, salami, eggplant dip (G,L)</i> Pastor Kadarka 2016 Szekszárd H	2.990,- /€ 9,96 1.150,- /€ 3,83
<i>Gulash soup, beef shank, noodles, hot pepper (L)</i>	2.790,- /€ 9,3
<i>Újházi chicken consomme (L)</i>	2.290,- /€ 7,63
<i>Weekly cream soup (V)</i>	1.990,- /€ 6,63
<i>Ratatouille, sheep cheese (V)</i> Váli "Héjon szürke" 2017 Badacsony H	2.590,- /€ 8,63 1.090,- /€ 3,63
<i>Shrimps, chili, chorizo, paprika &amp; potato, pak choy (G)</i> Petula Marrenon Rosé 2018 Provence Fr	3.990,- /€ 13,3 1.390,- /€ 4,63

## Main courses

<i>Caesar salad, chicken OR prawn (L)</i> Centurio Szürkebarát, Ludányi Balázs 2017/18 Mátra H	3.790,- /€ 12,63 1.590,- /€ 5,3
<i>Conchiglie, eggplant, orda cheese (V)</i> Pastor Kadarka 2016 Szekszárd H	3.590,- /€ 11,96 1.150,- /€ 3,83
<i>Crispy chicken breast, grilled vegetables (G,L)</i> Bistro Rizling 2018 Badacsony H	4.290,- /€ 14,3 850,- /€ 2,63
<i>Beef tongue „pájsli”, dumplings</i> 2HA Tabunello Sangiovese 2016 Badacsony H	4.290,- /€ 14,3 1.910,- /€ 6,36
<i>Fillet of cod, black rice, broccoli (G)</i> By the Glass Riesling 2018 Mosel D	4.990,- /€ 16,63 1.350,- /€ 4,16
<i>Bistro burger</i> Luka Enikő Kékfrankos 2017 Sopron H	4.990,- /€ 16,63 1.950,- /€ 6,5
<i>Fine schnitzel, potato salad (L)</i> Etyeki Kúria Chardonnay 2017 Etyek-Buda H	4.490,- /€ 14,96 1.290,- /€ 4,3
<i>Spare ribs, potato, pickles (G)</i> Jam 72 IPA	4.490,- /€ 14,96 1.590,- /€ 5,3
<i>Duck breast, beetroot, lentils (G,L)</i> Thibault Liger- Belair, Bourgogne Rouge Les Grands Chaillots 2015 Burgundy Fr	4.790,- /€ 15,96 3.190,- /€ 10,63
<i>Lamb, eggplant, yoghurt (G)</i> Bencze Birtok Pinot Noir 2015 Badacsony H	5.290,- /€ 17,63 1.790,- /€ 5,96
<i>Pork cheek stew, egg dumplings, cucumber salad</i> Tűzkő Merlot 2013 Tolna	4.790,- /€ 15,96 1.650,- /€ 5,5
<i>Hanger steak (U.S. Omaha Prime) (G,L)</i> <i>Steak potato, salad, jus</i> 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.

<b>Aperitif 4cl</b>	
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

<b>Liqueur 4cl</b>	
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
Molinari Sambuca	1.190,- /€ 3,96
Malibu	1.190,- /€ 3,96
Disaronno Amaretto	1.490,- /€ 4,96
Italicus	1.850,- /€ 6,17
Chartreuse green	1.850,- /€ 6,17

<b>Aperitif 8cl</b>	
Noilly Prat	1.690,- /€ 5,63
Martini Rubino	2.190,- /€ 7,3
Martini Ambrato	2.190,- /€ 7,3
Martini Bitter	2.190,- /€ 7,3
Antica Formula	2.300,- /€ 7,6

<b>Gin 4cl</b>	
Bombay Sapphire	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

<b>Tequila - Mezcal 4cl</b>	
Corralejo Blanco	2.190,- /€ 7,3
Jose Cuervo Repos.	1.390,- /€ 4,63
Gusano Rojo Mezcal	1.890,- /€ 6,3
Tequila calle 23 anejo	2.390,- /€ 7,96

<b>Vodka 4cl</b>	
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

<b>Rum, cachaca 4cl</b>	
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:

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

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

<b>Althea</b>	2.890,- /€ 9,63
<i>Elephant sloe, Campari, lemon, pomegranate, egg white</i>	

<b>Apricot Fizz</b>	2.150,- /€ 7,16
<i>Bacardi Carta Blanca, apricot beer syrup, lime, soda</i>	

<b>Lychee Swizzle</b>	1.980,- /€ 6,6
<i>Ypioca Ouro, Kwai feh, lime</i>	

<b>Spice Route</b>	2.450,- /€ 8,16
<i>Opihr, Chartreuse green, pineapple, lime, apricot beer syrup</i>	

<b>Back to the '90s</b>	2.350,- /€ 7,83
<i>Bombay Sapphire, Cointreau, Mandarine Napoleon, orange jam</i>	

<b>Raspberry Bramble</b>	1.990,- /€ 6,63
<i>Bombay Sapphire, Chambord, Raspberry Shrub</i>	

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



<b>Pálinka 4cl</b>	
<b>Nobills</b>	
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
<b>Márton és Lányal</b>	
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
<b>Brill</b>	
Beetroot	2.190,- /€ 7,3
Celery	2.190,- /€ 7,3

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

## Whiskey / Whisky

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

<b>SINGLE MALT</b>	
Glenfarclas 10y	2.390,- /€ 7,96
Laphroaig 10y	2.690,- /€ 8,96
Glenfiddich 15y	2.690,- /€ 8,96
Glenmorangie Nectar D'Or 12y	2.850,- /€ 9,5

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

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

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

<b>Cognac, Calvados 4cl</b>	
Hennesy V.S.	2.050,- /€ 6,8
Remy Martin V.S.O.P.	2.890,- /€ 9,63
Christian Drouin La Blanche	1.690,- /€ 5,63
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 <sup>enomatic</sup> Grenache, Cinsault, 2016, Rhone, Fr	1.550,- 5,17 €	9.990,- 33,3 €
Faustino Rioja Reserva  Tempranillo, 2013, Rioja, Sp	1.590,- 5,3 €	9.900,- 33 €
Luccarelli il Bacca Primitivo di Manduria <sup>enomatic</sup> 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 €

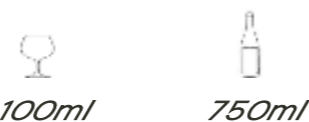
## Édes / Sweet

	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	

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## Weekly offer

<i>Lamb, Hungarian potato bake, green beans</i> Domaine de L'Ecu Temps de Copaines Trinity, 2016, Rhone Fr	4.790,- /-€ 15,97 1.550,- /-€ 5,17
<i>Oven baked tuna conchiglie with tomato</i> Centurio Szőlőbirtok, Ludányi Balázs Szürkebarát 2017/18 Mátra H	2.990,- /-€ 9,97 1.590,- /-€ 5,3

## Desserts

Matcha, lemon, raspberry	1.790,- /-€ 5,96
Mango, chocolate, sponge-cake (G,L)	1.790,- /-€ 5,96
Sorbert selection: lemon sorbet, green apple sorbet, vanilla ice cream (G)	1.790,- /-€ 5,96
Hungarian speciality „Mákos guba”, pumpkin seed oil	1.790,- /-€ 5,96

## Homemade beverages

Freshly squeezed orange 0,25L	1.190,- /-€ 3,96
Classic lemonade 0,5L	1.090,- /-€ 3,63
<i>Kiwi - green tea lemonade 0,5L</i>	1.090,- /-€ 3,63
<i>Pomegranate- honeywater lemonade 0,5L</i>	1.090,- /-€ 3,63
<i>Grapefruit- Thyme 0,5L</i>	1.090,- /-€ 3,63
<i>Strawberry iced tea 1L</i>	1.890,- /-€ 6,3
Strawberry tea, strawberry, lemon, sugar	
<i>Green iced tea 1L</i>	1.890,- /-€ 6,3
Green tea, lemon peel, lemon, honey	

## 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
Monkey Temple 0,33L	1.390,- /-€ 4,63
<i>Classic bavarian wheat beer with a hint of vanilla.</i>	
Jam 72 0,33L	1.590,- /-€ 5,3
<i>Freedom and festival feeling composed into a west coast IPA</i>	
Frooth hoperator 0,33L	1.890,- /-€ 6,3
<i>New England style IPA, brewed with passionfruit</i>	

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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 0,33	690,- /-€ 2,3
Still / Sparkling	

## 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>	

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## ***Pezsgők / Sparkling***

Teleki Tradíció Pinot Noir, Villány, H	1.290,- 3,96 €	6.390,- 21,3 €
Bortolomiol Prosecco Superiore Senior Extra dry Glera, Valdobbiadene, It	1.490,- 4,96 €	8.950,- 29,83 €
Antech Expression Crémant Brut Chardonnay, Chenin Blanc, Mauzac, 2017, Limoux, Fr	1.650,- 5,5 €	9.900,- 33 €
Ruinart R de Ruinart Chardonnay, Pinot Noir, Pinot Meunier, NV, Champagne, Fr	3.550,- 11,83 €	24.700,- 82,33 €
Kreinbacher Prestige Brut Furmint, Chardonnay, Somló, H	11.500,-	38,33 €
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 €
Pannonhalmi Apátsági Sauvignon Blanc Sauvignon Blanc 2018, Pannonhalma, H	1150,- 3,83 €	6.590,- 22,96 €
Préselő Sárgamuskotály Sárgamuskotály, 2018, Tokaj, H	1250,- 4,17 €	7.490,- 24,97 €
Etyeki Kúria Chardonnay Chardonnay, 2017, Etyek-Buda, H	1.290,- 4,3 €	7.750,- 25,83 €
Barnabás Furmint Furmint, 2017, Somló, H	1.450,- 4,83 €	8850,- 29,5 €
Holdvölgy Vision <sup>enomatic</sup> Furmint, Hárslevelű, Kabar, 2017, Tokaj, H	1.790,- 5,97 €	10.950,- 36,5 €
Centurio Szőlőbirtok, Ludányi Balázs Szürkebarát, 2017/18, Mátra, H	1.590,- 5,3 €	9.500,- 31,67 €
Váli "Héjon szürke" <sup>▼</sup> Szürkebarát, 2017, Badacsony, H	1.090,- 3,63 €	6.590,- 21,96 €
William Fevre Chablis <sup>▼</sup> 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 <sup>▼</sup> Grüner Veltliner, 2017, Kamptal, At	2.100,- 7 €	12.500,- 41,66 €
Hannes Sabathi <sup>enomatic</sup> Sauvignon Blanc, 2018, Süsteiermark, At	2.200,- 7,33 €	14.000,- 46,66 €
Terlan Winkl <sup>▼</sup> Sauvignon Blanc, 2018, Alto Adige, I	2.150,- 7,17 €	13.000,- 43,33 €
Villa Maria <sup>enomatic</sup> Sauvignon Blanc, Reserve, 2017, Marlborough, NZ	1.790,- 5,9 €	10.590,- 35,3 €
Stellenrust Chenin Blanc, 2016, Stellenbosch, SA		7.490,- 24,97 €

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## ***Fehérborok / White Wine***

Laposa Kéknyelű Kéknyelű, 2017, Badacsony, H		8.350,- 26,5 €
St. Donat Talajsztori Olaszrizling, 2017, Csopak, H		4.850,- 16,5 €
Heumann Rajnai Rizling Rajnai Rizling, 2016, Villány, H		7.450,- 24,83 €
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 €
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 <sup>enomatic</sup> 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 <sup>enomatic</sup> Cabernet Sauvignon, Merlot, Cabernet Franc, 2013, Villány, H	3.400,- 11,33 €	22.500,- 75 €
Chateau Teleki Csányi <sup>▼</sup> Merlot, 2003, Villány, H	2.490,- 8,3 €	14.990,- 49,96 €

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<b><i>100ml</i></b>	<b><i>750ml</i></b>