



BENEDEK Fruit Farm

Wine Tasting & Dinner

„A Mátra gyümölcse szörpben”

4th of May, 2017. at 19:00

An exquisite five course modern Hungarian menu and exceptional presentation of artisan fruit syrups from Mátra Hill produced by **Benedek Fruit Farm** combined with six excellent wine varieties. Host of the evening – sommelier **Mr. Gyula Szalai**.

The guest of the evening – **Mrs. Orsolya Benedek** will talk about fruits & syrups during the dinner.

After the dinner our guests will have the possibility to buy the loved syrups at discount prices directly from the producer.

Menu 6900 HUF per person including wines

1. Prosecco with Black Currants

Aperitif.

2. Szekszárdi Sauvignon Blanc 2016 (Bodri winery) – Elderflower Shot

Cheese puffs filled with creamy mascarpone.

3. Villányi Rosé 2016 (Günzer winery) – Strawberry Shot

Norwegian smoked salmon tartar.

4. Egri Cuvée Vörös 2015 (Juhász winery) – Red Currants Shot

Mangalitsa pork mignon confit served with cauliflower purée and roasted peppers sauce.

5. Villányi Merlot 2011 (Jammertal winery) – Sour Cherry Shot

Deer slices in demi-glace with mushrooms and butter mashed potatoes.

6. Kunsági Portugieser demisweet 2015 (Frittmann winery) – Raspberry Shot

Tiramisu with raspberries.



Venue: *Vörös Postakocsi Restaurant*

Table reservation by phone: +36 20 3847151 or e-mail: info@vorospk.hu

Address: 1092. Budapest, Ráday utca 15.