



# Hungarian WINE REGIONS

1. Sopron (Sopron wine region)
2. Nagy-Somló (Nagy-Somló wine region)
3. Zala (Zala wine region)
4. Balaton-felvidék (Balaton-felvidék wine region)
5. Badacsony (Badacsony wine region)
6. Balatonfüred-Csopak (Balatonfüred-Csopak wine region)
7. Balatonboglár (Balatonboglár wine region)
8. Pannonhalma (Pannonhalm wine region)
9. Mór (Mór wine region)
10. Etyek-Buda (Etyek-Buda wine region)
11. Neszmély (Neszmély wine region)
12. Tolna (Tolna wine region)
13. Szekszárd (Szekszárd wine region)
14. Pécs (Pécs wine region)
15. Villány (Villány wine region)
16. Hajós-Baja (Hajós-Baja wine region)
17. Kunság (Kunság wine region)
18. Csongrád (Csongrád wine region)
19. Mátra (Mátra wine region)
20. Eger (Eger wine region)
21. Bükk (Bükk wine region)
22. Tokaj (Tokaj wine region)

## WHITE WINE

**Nyakas Irsai Olivér** 700,- Ft | 4.990,- Ft  
**Nyakas Winery 2020/21**  
 (Etyek-Buda)

*Fresh green colour with yellow-silver tints, grape flower and elderflower aromas, 4 grams of residual sugar.*

**Etyek Kúria Chardonnay** 5.990,- Ft  
**Etyeki Kúria 2019**  
 (Etyek-Buda)

*Full-bodied, substantial and long Chardonnay, slightly toasty, buttery and citrusy nose.*

**Légli Sauvignon Blanc** 6.490,- Ft  
**Légli Ottó 2020/21**  
 (Balatonboglár)

*Green herbs, mint and citrus fruit on the nose, then a creamy palate, with a long, fiery finish.*

**Laposa Pinot Gris** 800,- Ft | 5.990,- Ft  
**Laposa Winery 2021**  
 (Badacsony)

*It smells like white flowers, delicate spiciness, but in its flavour a full, complex wine is displayed.*

**Rezeda Olaszrizling** 6.490,- Ft  
**Káli Kövek 2018/20**  
 (Balaton-felvidék)

*Increasingly restrained barrel use with each year. Fruit-driven, zesty and round.*

**Kreinbacher Furmint** 800,- Ft | 5.990,- Ft  
**Kreinbacher Winery 2018/19**  
 (Somló)

*Pear, white flowers and minerality on the nose. Alongside the pronounced acids, there's juicy tropical fruit and a long salty finish.*

**Chardonnay Battonage** 6.990,- Ft  
**Thummerer Winery 2017**  
 (Eger)

*Hay-yellow color, barrique character is discrete, creamy flavor.*

**Boldogságos Cuvée** 6.490,- Ft  
**St. Andrea 2020/21**  
 (Eger)

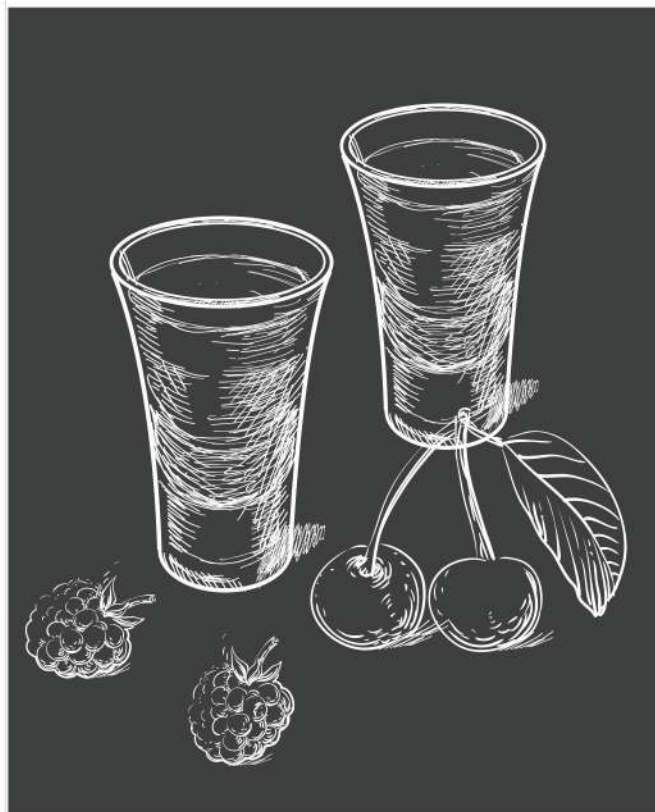
*Sorted from Welschriesling, Pinot Gris, Hárslevelű, Sauvignon Blanc and Furmint. Flower, pear and green apple flavor, long acid.*

**Örökké Cuvée** 7.490,- Ft  
**St. Andrea 2020/21**  
 (Eger)

*Sorted from Chardonnay, Sauvignon Blanc, Riesling and Hárslevelű. Full-bodied, fresh acidity. Orangeflower, peach, pear and fennel on the nose.*



**WHITE WINE****Birtokbor Hárslevelű** 8.490,- Ft*Kikelet Winery 2019/20  
(Tokaj)**Taut structure, pineapple, spices, vibrant acidity, good balance.***Balassa Furmint** 7.990,- Ft*Balassa István 2018  
(Tokaj)**Crispy, fresh Furmint style, lightly woody. Long, layered palate with subtle minerality.***Cuvée 113** 900,- Ft | 6.490,- Ft*Sauska Winery 2020/21  
(Tokaj)**Tropical notes with pineapple and lychee aromas on the nose with spices. Medium-bodied, with long flavours of mango, dried apricot and mint.***RED WINE****Cuvée Áldás** 5.990,- Ft*St. Andrea Winery 2017  
(Eger)**Kékfrankos, Merlot, Cabernet Franc, Turán, Cabernet Sauvignon and Pinot Noir. explosive fruits, with a nice and balanced palate.***Cuvée Merengő** 10.990,- Ft*St. Andrea Winery 2016  
(Eger)**Kékfrankos, cabernet franc, merlot, syrah and pinot noir. Blue flowers, forest floor, blackcurrant, pepper and chocolate on the nose.***Pinot Noir** 6.490,- Ft*Gál Tibor Winery 2019  
(Eger)**Red berry notes, rosehips, raspberries, rose pepper. Dynamic acids, tight structure.***Cabernet Franc Giulia** 5.990,- Ft*Liszky Borkúria 2017/18  
(Badacsony)**Both in taste and smell you can discover explosively fruity notes. Dry, medium-sized, modern and intense wine.***Jásdi Kékfrankos** 800,- Ft | 5.490,- Ft*Jásdi Winery 2020  
(Csopak)**It smells and tastes both fruit, mainly with aromas of cherries and cherries. Delicious tannins, minerality, good acids and a sip of juice.***Kadarka** 5.990,- Ft*Takler Winery 2019/20  
(Szekszárd)**A light Kadarka with lots of fruit and a bit of oak.***RED WINE****Merlot** 800,- Ft | 5.490,- Ft*Szeleshát Winery 2015/16  
(Szekszárd)**Fruity Merlot. Red berries, sour cherry, slightly spicy aromas.***Cabernet Sauvignon** 6.490,- Ft*Günzer Winery 2018  
(Villány)**Full-bodied, creamy Sauvignon with paprika notes with elegant oak.***Kopár Cuvée** 17.900,- Ft*Gere Winery 2017/18  
(Villány)**Merlot, Cabernet Sauvignon and Franc. Full-bodied wine with delicious spices, blackberry, lingonberry and a touch of oak.***Cuvée 13** 900,- Ft | 6.490,- Ft*Sauska Winery 2019  
(Villány)**Cabernet Franc and Sauvignon, Syrah and Merlot. A spicy, intense wine with notes of vanilla and a touch of oak.***Villányi Gombás (Pinot Noir Selection)** 14.900,- Ft*Vylyan Winery 2009  
(Villány)**Red currant, fresh herbs, dried porcini on the nose. Crispy, creamy caramell notes and some salty minerality.*

**ROSÉ WINE****Rosé Kakas** 700,- Ft | 4.990,- FtVylyan Winery 2019/20  
(Villány)*Red berries and fresh lime on the nose.***Rosé Cuvée** 5.990,- FtSauska Winery 2019/20  
(Villány)*Real fruit bomb that's crispy and colourful,  
fresh and ripe. Mediterranean and citrus fruits.***DESSERT WINE****Késői Szüret (0,5l)** 1.300,- Ft | 6.990,- FtKikelet Winery 2017  
(Tokaj)*Deep late-harvest wine with botrytis, pure  
honey, pear and grape aromas, and a mineral,  
long palate with crispy acidity.***5 Puttonyos Aszú** 13.900,- FtGróf Degenfeld Winery 2016  
(Tokaj)*Dried apricot, honey and beeswax, with melon  
and mango. Nice balance between acidity and  
sugar, 150 grams of residual sugar.***SPARKLING WINE****Hungária Extra Dry 0,2** 1.490,- Ft**Kreinbacher Brut Classic 0,75** 8.490,- Ft**Sauska Rosé Brut 0,75** 7.990,- Ft**Törley Charmant Doux 0,75** 4.490,- Ft**Törley Charmant Doux 0,2** 1.490,- Ft**Törley Non alcoholic 0,75 (sweet)** 2.990,- Ft**Bottega Millesimato Spumante Brut** 6.490,- Ft**Martini Asti 0,75 (sweet)** 6.490,- Ft**Martini Prosecco 0,75 (dry)** 6.490,- Ft**SCHNAPS****2 cl****4 cl****Páskom Quince** 800,- Ft 1.600,- Ft**Páskom Irsai Olivér** 800,- Ft 1.600,- Ft**Páskom Sour cherry** 800,- Ft 1.600,- Ft**Páskom Plum** 800,- Ft 1.600,- Ft**Páskom Williams pear** 850,- Ft 1.700,- Ft**Páskom Apricot** 850,- Ft 1.700,- Ft**Árpád Black cherry** 850,- Ft 1.700,- Ft**Árpád Williams pear** 900,- Ft 1.800,- Ft**Árpád Quince** 900,- Ft 1.800,- Ft**Árpád Raspberry** 1.500,- Ft 3.000,- Ft**Árpád Double** 900,- Ft 1.800,- Ft**Bedded apricot**[WWW.HOTELCZINEGE.HU](http://WWW.HOTELCZINEGE.HU)*The prices include the VAT and all prices are stated in Hungarian Forint!**The prices include the VAT and all prices are stated in Hungarian Forint!*