

ZIELONY NIEDŹWIEDŹ

We strive to make our wine list quite special.
We strive for a wine list coming from small family vineyards.
We strive to have them made by our friends.
We strive to be part of the process of their production



White appetizer wines

Wines for summer. Interesting, but not overwhelming. Crisp, delicate, bright.

- Lenkey Korai Oromok 2012 *Hungary Tokaj* – 108
- Simon Napestig 2014 *Hungary Eger* – 24/120
- Liliac Fetesca Alba 2016 *Transylvani, Romania*– 131
- Casa Santa Eulalia Vinho Verde Avesso 2015 *Portugal Minho* – 135
- Vette Di San Leonardo 2016 *Italy Alto Adige* – 141
- Eric Louis Sauvignon 2017 *France Loire Valley* – 154

White mineral wines

Wines that express their terroir. Often served with seafood and fish, sometimes referred to as contemplative wines due to their ability to induce a sudden awe-infused silence.

- Arvay Sargamuskotaly Angi 2015 *Hungary Tokaj* – 108
- Zohrer Alte Rebe Gruener Veltliner 2015 *Austria Kremstal* – 23/115
- Zohrer Sand1 Riesling 2015 *Austria Kremstal* – 120
- Zohrer Sand1 Gruner Veltliner 2015 *Austria Kremstal* – 120
- Tariquet Reserve 2015 *France Gaskogne* – 128
- Arvay Harslevelu 2015 *Hungary Tokaj* – 128
- Michale Biancardi Insolito 2017 *Italy Puglia* – 146
- Arndorfer Riesling Strasser Weinberge 2016 *Austria Kremstal* – 151
- Lenkey Bomboly 2007 *Hungary Tokaj* – 151
- Lenkey Tulelo 2008 *Hungary Takaj* – 151
- Lenkey Dulohazassag 2007 *Hungary Takaj* – 170
- Lenkey Uragya Koves 2007 *Hungary Tokaj* – 180
- Bargylus White 2011 *Syria Latakia* – 182
- Manuel Olivier Bourgogne Aligote 2014 *France Burgundy* – 39/195

- Zohrer Puli Selection Gruner Veltliner 2015 *Austria Kremstal* – 198
- Zohrer Urknall Gruner Veltliner 2015 *Austria Kremstal* – 234
- Arndorfer Gruner Veltliner Die Leidenschaft 2015 *Austria Kremstal* - 246
- Lenkey Tokaji Harslevelu 2009 *Hungary Takaj* – 267
- Arndorfer Riesling Die Leidenschaft 2012 *Austria Kremstal* – 310
- Szepes Nyulaszo Tokaji Cuvee 2015 *Hungary Tokaj* – 354



Full white wines

More essential, usually with a higher alcohol content. Recommended for poultry and less heavy meats.

- Montefalco Grechetto Cantina Scacciadiavoli 2016 *Wlochy Umbria* – 118
- Kolonics Juhvark 2015 *Hungary Somlo* – 124
- Pavlov Tramin Cervený 2013 *Czechy Morawy* – 129
- Arndorfer Riesling handcrafted 2016 *Austria Kremstal* – 129
- Simon Viognier 2012 *Hungary Eger* – 28/140
- Daphne Skarpa Dobrska *Poland Lubusz* – 145
- Kvaliti Kvevri 2014 *Georgia Imeretia* – 186
- COS Pithos Bianco 2014 *Italy Sicilia* – 259
- Benedicte & Stephane Tissot Savignin 2013 *France Jura* – 293
- Trimbach Cuvee Frederic Emile Riesling 2008 *France Alsace* – 396

Late harvest dry white wines

Wines for connoisseurs, with a bouquet full of the noble rot, with a surprisingly high acidity. They easily replace red wines in food pairings.

- Arvay Koves Furmint 2010 *Hungary Tokaj* – 192

Furmint

A category in its own right. Who knows if in a few years time Furmint is not going to overthrow Riesling's reign. Gastronomically versatile, extraordinarily varied, they bloom in the glass.

- Hollokoi Mihaly Furmint 2016 *Hungary Tokaj* – 20/100
- Arvay Birtok Furmint 2015 *Hungary Tokaj* – 23/115
- Arvay Szabi Furmint 2013 *Hungary Tokaj* – 140
- Arvay Istenhegy Furmint 2014 *Hungary Tokaj* – 224
- Arvay Tokaji Uranya Furmint 2011 *Hungary Tokaj* – 235
- Szepsy Uranya Tokaji Furmint 2015 *Hungary Tokaj* – 281
- Arvay Istenhegy Furmint 2010 *Hungary Tokaj* – 349

Janos Arvay is a legend of Tokaji wines, along with Istvan Szepsy the leading authority among the producers of this appellation, which is the oldest in the world. An unchallenged master of the furmint grape variety, with he is able to talk about for hours. The man behind the sweet wine renaissance, as well as one of the creators of Tokaj's drier side. A true artist of getting out the expression of his respective parcels, he currently resides in his hometown Ratka, where he withdrew from the hustle and bustle of big wine business. His children, Szabi and Angelika, make his wine with him, and follow in the footsteps of their father's talent. Janos paid a visit to Zielony Niedźwiedź on July, 2014, and presented us with a collection of minerals and rocks found on his extraordinary property. There is, perhaps, nobody in the world to rival him in taste recognition memory. Janos has memorized, and is able to recognize, the taste of most of the wines he has drunk. He can recall the taste of a cheese which he ate thirty years ago. He is a lover of original pairings and combinations.

Rose wines

On the surface - light and inconsequential, but capable of displaying formidable class and elegance. Great with an unorthodox starter or seafood.

- Simon Rose Szentsegtóres 2016 *Hungary Eger* – 19/95



Sparkling wines and champagne

Not only for refreshment and toasting. Best when pairings with other wines seem banal.

Borgo Antico Vino Spumante Brut *Italy Veneto* – 16/80
Heretat Sabartes Cava Brut *Spain Catalonia* – 98
Follador Prosecco Treviso DOC Extra Dry *Italy Veneto* – 22/110
Malibran Sottoriva Frizzante *Italy Veneto* – 141
Steininger Sekt Sauvignon Blanc *Austria Kamptal* – 207
Vertice Gouveio 2007 *Portugal Douro* – 231
Crochet-Riviere Brut Tradition *France Champagne* – 250
G. X. Crochet Harmonie 3.8 Brut *France Champagne* – 278
G. X. Crochet Accord de Blancs Brut *France Champagne* – 308

Young red wines

*Full of fruity aromas, cheerful wines for light dishes. Perfect for lunchtime, or to accompany a meeting.
It is worth mentioning that their youthfulness often comes from their freshness rather than the vintage.*

Simon Kekportugal 2017 *Hungary Eger* – 14/70
Piersanti Rosso Piceno 2017 *Italy Marchia* – 80
Ciu Ciu Bacchus 2017 *Italy Marche* – 20/110
Meroni Valpolicella Classico Il Velluto 2016 *Italy Veneto* – 119

Burgundy wines and friends

*Wines whose lightness is harmonized with their freshness.
Surprisingly deep, while very drinkable classic tastes.*

Pascal Aufranc Chenas 2016 *France Burgundy* – 179
Bailly-Lapier Irancy 2014 *France Burgundy* – 190
Simon Pinot Noir Sikhegy 2007 *Hungary Eger* – 280
Hartl Zwergsberg 2011 *Austria Burgenland* – 366
Simon Pinot Noir Sikhegy 2007 *Hungary Eger* – 280
Simon Pinot Noir 2003 *Hungary Eger* – 410
Fabien Coche Pommard 2013 *France Burgundy* – 475



Tannic wines

Recommended with most meat dishes, usually well rooted in the culinary culture of their country of origin. Wines that will attend to your meal with you.

Casa de Illana Expression 2015 *Spain Ribera del Jucar* – 89
Simon Kekfrankos 2013 *Hungary Eger* – 89
Simon Egri Bikaver 2012 *Hungary Eger* – 99
Simon Cabernet Sauvignon 2014 *Hungary Eger* – 21/105
Vesztergombi Bikaver 2013 *Hungary Szekszard* – 112
Le Fraghe Bardolino 2014 *Italy Veneto* – 123
Ciu Ciu Gotico 2015 *Italy Marche* – 129
Simon Cabernet Franc 2013 *Hungary Eger* – 26/130
Ghiomo Barbera d'Alba Lavai *Italy Piedmont* – 143
Simon Egri Bikaver Superiore 2013 *Hungary Eger* – 145
Simon Kekportugal Sikhegy 2013 *Hungary Eger* – 148
Ciu Ciu Saggio 2013 *Italy Marche* – 154
Zohrer Diva Merlot *Austria Kremstal* – 156
Fattoria di Petroio Chianti Classico DOCG *Italy Tuscany* – 164
Ciu Ciu Oppidium 2014 *Italy Marche* – 185
Eugenio Rosi Poiema 2013 *Italy Alto Adige* – 246
Fattoria La Ripa Chianti Classico Gran Selezione 2008 *Italy Tuskany* – 273

Josef Simon is the greatest of our winemakers friends. He sped for hundreds of miles to take part in the opening of Kafe Zielony Niedźwiedź. Simon has a certain majesty about him - we are certain that if one morning he learned that he has just been crowned King of Hungary, he would not show surprise, but instead would promptly attend to his kingly duties - and that his reign would be a good one. Simon is simply unable to work badly. His wine are liquid truth about Ever, a region that he loves, and the love of which he has inspired many a Pole with. There is nothing he does not know about viticulture. He is a true master of the barrel, his use of which is at times a tad risky. A great connoisseur, and the person behind unparalleled tastings, in which his bread oven plays a masterly supporting role. One of the people who can restore Hungarian wines back to their former glory.

Groovy wines

From non-obvious regions, made in unorthodox ways, full of surprises. There usually is a fascinating story behind each of these wines.

Hartl Nachtrot 2015 *Austria Burgenland* – 110
Jose Antonio Garcia Unculin *Spain Bierzo* – 136
Spaleta Plavac Mali 2015 *Croatia Kuna-dracevica* – 148
Simon Kadarka 2013 *Hungary Eger* – 189
Vineyard Wieliczka Regis Cuvee 2017 *Poland Lesser Poland* – 204
COS Frappato Terre Siciliane I.G.P 2017. *Italy Sicilia* – 210
Hartl Inkognito 2011 *Austria Burgenland* – 275



Great red wines

*Wines to mark a truly special occasion. Full, with a hefty finish, they do require decanting.
Choosing one of them is a splendid way to start off a dinner and select dishes accordingly.*

- M. Chapoutier Cornas Les Arenes 2014 *France Rhone Valley* – 305
Simon Barbar 2006 *Hungary Eger* – 334
Gabriele Scaglione Passione Di Re Barolo D.O.C.G. 2012 *Italy Piedmont* – 345
G. D. Vajra Barolo Albe D.O.C.G. 2014 *Italy Piedmont* – 355
Simon Merlot 2007 *Hungary Eger* – 450
Meroni Amarone Della Valpolicella Classico Il Velluto Riserva 2010 *Italy Veneto* – 498
G. D. Vajra Barolo Bricco Delle Viole D.O.C.G. 2014 *Italy Piedmont* – 580
Chateau Trotte Vieille Premier Grand-Cru Saint-Emillion 2010 *France Bordeaux* – 1021
Ornellaia Bolgheri Superiore 2011 *Italy Tuscany* – 1360

Sweet wines and aszu

*Ranging far outside the narrow category of accompaniment to desserts.
A good sweet wine is often the proof of the quality of its vineyard,
as well as a testament to the winemaker's class.
A good Aszu Tokaj is the best of Nature's gifts.*

- Arvay Kesoi Furmint 2011 *Hungary Tokaj* 500ml – 144
Arvay Edesem 2016 *Hungary Tokaj* 500ml – 29/145
Lenkey Edes Kovek 2010 *Hungary Tokaj* 500ml – 180
Haider Trockenbeerenauslese
Sauvignon Blanc 2007 500ml *Austria Burgenland* – 25/50/250
Alessandro di Camporeale
Kaid Syrah Vendemmia Taridava 2016 *Italy Sicilia* 500ml – 258
Szepsy Szamorodni 2012 *Hungary Tokaj* 500ml – 291
Blanc Gewurztraminer Grand Cru „Furstentum“ 2009 *France Alsace* 500ml – 400
Lenkey Aszu 6 Puttons 2003 *Hungary Tokaj* 500ml – 578
Szepsy Aszu 6 Puttons 2007 *Hungary Tokaj* 500ml – 64/128/597
Arvay Aszu 6 Puttons 2011 *Hungary Tokaj* 500ml – 648

