

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* – 119
- Simon Napestig 2014 *Hungary Eger* – 26/130
- Casa Santa Eulalia Vinho Verde Avesso 2015 *Portugal Minho* – 148
- Vette Di San Leonardo 2016 *Italy Alto Adige* – 149
- Eric Louis Sauvignon 2017 *France Loire Valley* – 159

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.

- Stefan Fritzen Riesling 2016 *Germany Mosela*– 23/115
- Mickiewicz Furore Winnica Solaris *Poland Lublin Voivodeship* – 131
- M. Chapoutier Cotes-du-Rhone Belleruche Blanc 2017 *France Loire Valley*– 135
- Arndorfer Gemischter Satz 2016 *Austria Kremstal* – 139
- Arndorfer Gruner Veltliner Handcrafted 2016 *Austria Kremstal*– 149
- Mickiewicz Feeling Winnica Solaris *Poland Lublin Voivodeship*– 149
- Arvay Harslevelu 2015 *Hungary Tokaj* – 159
- Michale Biancardi Insolito 2017 *Italy Puglia* – 154
- Arndorfer Riesling Strasser Weinberge 2016 *Austria Kremstal* – 159
- Lenkey Bomboly 2007 *Hungary Tokaj* – 165
- Lenkey Tulelo 2008 *Hungary Takaj* – 165
- Lenkey Dulohazassag 2007 *Hungary Takaj* – 36/180
- Lenkey Holdvoggy 2007 *Hungary Tokaj* – 184
- Lenkey Uragya Koves 2007 *Hungary Tokaj* – 180

Bargylus White 2011 *Syria Latakia* – 189

- Zohrer Puli Selection Gruner Veltliner 2015 *Austria Kremstal* – 199
- Zohrer Urknall Gruner Veltliner 2015 *Austria Kremstal* – 239
- Arndorfer Gruner Veltliner Die Leidenschaft 2015 *Austria Kremstal* - 270
- Lenkey Tokaji Harslevelu 2009 *Hungary Takaj* – 289
- Arndorfer Riesling Die Leidenschaft 2012 *Austria Kremstal* – 329
- Szepesy Nyulaszo Tokaji Cuvee 2015 *Hungary Tokaj* – 369



Full white wines

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

Pavlov Tramin Cervený 2015 *Czech Republic Moravia-Silesia* – 136

Arndorfer Riesling Handcrafted 2016 *Austria Kremstal* – 139

Simon Viognier 2012 *Hungary Eger* – 30/150

Daphne Skarpa Dobrska *Poland Lublin Voivodeship* – 159

Kvaliti Kvevri 2012 *Georgia Imeretia* – 199

COS Pithos Bianco 2014 *Italy Sicilia* – 279

Trimbach Cuvee Frederic Emile Riesling 2008 *France Alsace* – 399

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 500ml* – 199

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* – 22/110

Arvay Szabi Furmint 2013 *Hungary Tokaj* – 149

Arvay Istenhegy Furmint 2014 *Hungary Tokaj* – 239

Arvay Tokaji Uragya Furmint 2011 *Hungary Tokaj* – 249

Szepsy Uragya Tokaji Furmint 2015 *Hungary Tokaj* – 299

Arvay Istenhegy Furmint 2010 *Hungary Tokaj* – 369

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 Szentsegtoros 2016 Hungary Eger – 21/105

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 – 18/90

Heretat Sabartes Cava Brut Spain Catalonia – 20/100

Follador Prosecco Treviso DOC Extra Dry Italy Veneto – 24/120

Malibran Sottoriva Frizzante Italy Veneto – 149

Steininger Sekt Sauvignon Blanc Austria Kamptal – 227

Vertice Gouveio 2007 Portugal Douro – 251

Crochet-Riviere Brut Tradition France Champagne – 275

G. X. Crochet Harmonie 3.8 Brut France Champagne – 298

G. X. Crochet Accord de Blancs Brut France Champagne – 338

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 – 16/80

Piersanti Rosso Piceno 2017 Italy Marchia – 18/90

Ciu Ciu Bacchus 2017 Italy Marche – 24/120

Meroni Valpolicella Classico Il Velluto 2016 Italy Veneto – 129

Burgundy wines and friends

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

Bailly-Lapier Irancy 2017 France Burgundy – 199

Hartl Zwergsberg 2011 Austria Burgenland – 379

Simon Pinot Noir 2003 Hungary Eger – 429

Fabien Coche Pommard 2013 France Burgundy – 499



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* – 19/95
- Simon Kekfrankos 2013 *Hungary Eger* – 99
- Mas Les Arts La Coumette 2014 *France Roussillon* – 115
- Simon Cabernet Sauvignon 2016 *Hungary Eger* – 24/120
- Vesztergombi Bikaver 2013 *Hungary Szekszard* – 112
- M.Chapoutier Cotes-du-Rhone Belleruche Rogue 2014 *France Loire Valley* – 135
- Simon Kekportugal Sikhegy 2013 *Hungary Eger* – 159
- Zohrer Diva Merlot *Austria Kremstal* – 164
- Ciu Ciu Saggio 2013 *Italy Marche* – 164
- Fattoria de Petroio Chianti Classico 2014 *Italy Tuscany* – 175
- Ciu Ciu Oppidium 2014 *Italy Marche* – 195
- Eugenio Rosi Poiema 2013 *Italy Alto Adige* – 259
- Fattoria La Ripa Chianti Classico Gran Selezione 2008 *Italy Tuscany* – 289

Groovy wines

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

- Jose Antonio Garcia Unculin *Spain Bierzo* – 139
- Mickiewicz Cortez Winnica Solaris *Poland Lublin Voivodeship* – 149
- Spaleta Plavac Mali 2015 *Croatia Kuna-dracevica* – 154
- Chateau Marsyas B-Qa De Marsyas 2013 *Liban Beka Valley* – 169
- Hartl Blaufränkisch Leithaberg 2012 *Austria Burgenland* – 169
- Hartl Syrah 2012 *Austria Burgenland* – 274

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.



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* – 319
Simon Barbar 2006 *Hungary Eger* – 349
Gabriele Scaglione Passione Di Re Barolo D.O.C.G. 2012 *Italy Piedmont* – 354
Simon Merlot 2007 *Hungary Eger* – 479
Meroni Amarone Della Valpolicella Classico Il Velluto Riserva 2010 *Italy Veneto* – 509
G. D. Vajra Barolo Bricco Delle Viole D.O.C.G. 2014 *Italy Piedmont* – 599
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
Kardos Tunder Mese 2014 *Hungary Tokaj* 500ml – 25/125
Lenkey Edes Kovek 2010 *Hungary Tokaj* 500ml – 180
Haider Trockenbeerenauslese
Sauvignon Blanc 2007 500ml *Austria Burgenland* – 50/250
Alessandro di Camporeale
Kaid Syrah Vendemmia Taridava 2016 *Italy Sicilia* 500ml – 258
Blanck 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

