

Yellow House Burger & Bistro

# MENU

Sárga  *z*  
**Borgerező**  
& Bisztró



VILLÁNYKÖVESD, Petőfi u. 29

# Yellow House Burger & Bistro

RESTAURANT IN  
VILLÁNYKÖVESD

## CHEF'S MENU

ESTD  
2015

Cantaloupe Cream Soup with Panna Cotta (7) 2490 Ft

*Wine Recommendation: Mokos I Cuvée 2025 / Mokos Nectarine Wine*

Summer Salad Variation with Aged Mecsek Goat Cheese and Raspberry-Chili Vinaigrette (7) 4990 Ft

*Wine Recommendation: Mokos Welshriesling 2025 / Mokos Raspberry Wine*

Melty-Crispy Camembert Cheese with Orange Green Salad and Spiced Sunflower Seeds (7) 4990 Ft

*Wine recommendation: Mokos Furmint 2022*

Rigatoni Pasta with Basil-Tomato Sauce (1, 3) / Creamy Wild Mushroom Sauce (1, 3, 7) (choice of sauce) served with grilled chicken breast (vegetarian version also available on request) (1, 7) 4990 Ft

*Wine Recommendation: Mokos Olaszrizling 2025 / Mokos Portugieser 2025*

Summer Catfish Steak with Hungarian Ratatouille and Potato Dumplings (1, 3, 4) 5990 Ft

*Wine recommendation: Mokos Rozé Cuvée 2025*

Grilled Pork Neck Steak with Thyme-Roasted Tomatoes, Rösti, and Beer Cabbage Salad (1, 3) 5490 Ft

*Wine Recommendation: Mokos Cabernet Sauvignon 2021*

Refreshing Homemade Yogurt-Citrus Pudding with Mokos Forest Berry Ragout (1, 7) 2490 Ft

*Wine Recommendation: Mokos Forest Fruit Wine*

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ESTD  
2015

## MENU

### Starters

#### Roasted bone

*marrow with toast (1)*

2990 Ft

#### Tatar beefsteak

*with whipped butter, pickled vegetable variations, toasted homemade milk-loaf (1, 3, 7, 10) \**

5990 Ft

#### Country cold cuts plate

*(sausage, bacon, ham, homemade pickles, fresh bread)*

2990 Ft

### Soups

#### Roasted vegetable cream soup

*with roasted brussels sprouts, with pumpkin seed variations*

2190 Ft

#### Beef soup

*rich with vegetables and fritatten (1, 3, 7, 9)*

2490 Ft



SERVE  
**TABLE**  
info@borgerezo.hu  
+36 30 403 9660

### Bistro meals

#### Salad bowl..... 4990 Ft

*salad mix: cucumber, tomato, pepper, homemade dressing or yogurt) optional: chicken/beef/camembert cheese/goat cheese, with pomegranate (7, 8, 10)*

#### Skinned catfish..... 5990 Ft

*fillet with potato pasta, with sausage crumbs and sour cream (1, 3, 4, 7)*

#### Schnitzel from Villánykövesd..... 4990 Ft

*filled with homemade ham and cheese, fried potatoes (1, 3, 7)*

#### Pork loin..... 5490 Ft

*wrapped in bacon with green pepper sauce, potato croquettes, pagoda cauliflower (1,7)*

#### Paillard (beef cutlet.)..... 6490 Ft

*beef cutlet) with mushroom risotto, with marinated arugula and parmesan (7, 10)*

#### Beef cheeks..... 6990 Ft

*with dill-curd dumplings and pickled egg (1, 3, 7)*

#### Tafelspitz..... 5990 Ft

*with smashed potatoes, horseradish buns with dressing, applesauce (1, 7, 9)*

#### Deer stew..... 6990 Ft

*with napkin dumplings (1, 3, 7, 9, 10)*

#### Sirloin steak 250g..... 12990 Ft

*with pencil beans wrapped in bacon, with dip and green pepper sauce and steak potatoes (7)*

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## MENU

### Burgers

*We make all our burgers from homemade buns and beef patty! Any burger can be requested milk- and gluten-free, and with homemade eggplant (meat-free) scones (1) too, instead of beef!*

*Sweet potato extra charge: 400 Ft/portion, extra topping 300 Ft/piece, package 300 Ft/burger menu or main dish.*

#### BIG BEAR BURGER..... 4750 Ft

*Beef patty, crispy iceberg lettuce, cheddar cheese, bacon, sautéed onions, pickles, "big bear" sauce, bun, crispers potatoes, coleslaw salad (1, 3, 7, 10, 11)*

#### GOWISHER MONEYMAKER..... 4990 Ft

*Beef patty, mozzarella, bacon, grilled peach, field salad, mascarpone with pumpkin seed oil – sautéed pumpkin, crispers potatoes, coleslaw salad (1, 3, 7, 10, 11)*

#### SMOKY JOHNNY BURGER..... 4990 Ft

*Beef patty, smoked portsalut cheese, fried onions, tomatoes, crispy iceberg lettuce, mayonnaise with chili - roast sausages, bun, spicy steak potatoes, coleslaw salad (1, 3, 7, 10, 11)*

#### SPRING BREEZE BURGER..... 4990 Ft

*Beef patty, braised red onions, tomatoes, beetroot, field salad, wild garlic sauce, bun, crispers potatoes, coleslaw salad (1, 3, 7, 10, 11)*

#### LUXURY BURGER BOSS STYLE..... 5290 Ft

*Beef patty, bacon jam with tomatoes, cheddar and portsalut cheese, grilled onions, rucola, walsh sauce (with pickles and sriracha), spicy steak potatoes, coleslaw salad (1, 3, 7, 10, 11)*

#### BLACK HILL..... 5990 Ft

*Beef patty, cheddar cheese, bacon-wrapped Camembert cheese, jalapeño stuffed with cheddar, blueberry-red onion jam, lamb's lettuce, Crispers potatoes, coleslaw salad  
(allergens: 1, 3, 7, 10, 11)*

#### PARADISE BURGER..... 5990 Ft

*Beef patty, strawberry chutney, crispy bacon, melted Camembert, caramelized red onion, lamb's lettuce, barbecue sauce, crisper potatoes and coleslaw (1, 3, 7, 10, 11)*

#### BIG POFONOFON..... 6990 Ft

*Double beef patty, cheddar cheese, bacon, jalapeno, sautéed sweetcorn, egg sunny side up, rucola, homemade chili sauce, spicy steak potatoes, coleslaw salad (1, 3, 7, 10, 11)*

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### *Kids corner*

French fries 990 Ft

Fried sweet potatoes 1490 Ft

Fried pork cotlets  
(small portion) 2990 Ft

*swith French fries and ketchup  
(1, 3, 7)*

Child hamburger 4450 Ft

*ketchup, beef patty, cheese, pickles  
(1, 3, 7, 10, 11)*

### *Desserts*

Floating islands 1990 Ft

*with meringue (3, 7)*

Brownie 1990 Ft

*with Mokos sour cherry wine  
dressing (1, 3, 7)*

Flódni 2190 Ft

*with Mokos elder apple jelly*

### *Allergens*

1.Cereals containing gluten

2.Crustaceans

3.Eggs

4.Fish

5.Peanuts

6.Soybeans

7..Milk

8.Nuts

9.Celery

10.Mustard

11.Sesame seeds

12.Sulfur dioxide and sulfites (expressed as SO2)

13.Lupin

14.Molluscs

In case of local consumption, we charge a service fee of 10% of the prices on the menu.

We reserve the right to change the menu!

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## WINES

### Mokos Winery

#### *Mokos Grapewines*

|                                   | dl      | bottle   |
|-----------------------------------|---------|----------|
| White I Cuvée 2025                | 650 Ft  | 3900 Ft  |
| Welschriesling 2025               | 650 Ft  | 3900 Ft  |
| Fehér Pinot Noir 2023             | 850 Ft  | 5100 Ft  |
| Furmint 2022                      | 850 Ft  | 5100 Ft  |
| Rozé V Cuvée 2025                 | 650 Ft  | 3900 Ft  |
| Portugieser 2025                  | 650 Ft  | 3900 Ft  |
| Redy 2024 (from April)            | 750 Ft  | 4500 Ft  |
| Cab. Franc Classicus 2020         | 990 Ft  | 5950 Ft  |
| Cab. Sauv. Premium 2019           | 1290 Ft | 6990 Ft  |
| D Cuvée 2019                      | 1390 Ft | 8790 Ft  |
| Franc Sup.premium of Villány 2019 |         | 14490 Ft |
| M Cuvée 2017                      |         | 17490 Ft |

#### *Mokos Fruitwines*

|                                          | dl      | bottle  |
|------------------------------------------|---------|---------|
| <i>Dry fruitwines</i>                    |         |         |
| Sour cherry wine aged in Barrique barrel | 1050 Ft | 5250 Ft |
| <i>Sweet fruitwines</i>                  |         |         |
| Sour cherry wine                         | 1050 Ft | 5250 Ft |
| Nektarin wine                            | 1050 Ft | 5250 Ft |
| Black currant wine                       | 1050 Ft | 5250 Ft |
| Forest fruit wine                        | 1050 Ft | 5250 Ft |
| Elderberry blossom-apple wine            | 1050 Ft | 5250 Ft |
| Apricot wine                             | 1050 Ft | 5250 Ft |
| Strawberry-peach wine                    | 1050 Ft | 5250 Ft |
| Raspberry wine                           | 1550 Ft | 7750 Ft |
| Winter flavors*                          | 1050 Ft | 5250 Ft |

\*Cinnamon plum wine, Winter pear wine, Spicy orange wine, Vanilla cherry wine - seasonal offer, ask the waiter/waitress

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## SOFT DRINKS

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### *Mokos Palinkas, Liqueurs*

|                                                 | 2 cl    | 4 cl    | bottle   |
|-------------------------------------------------|---------|---------|----------|
| Plum, Pear, Sour cherry,<br>Bedded plum         | 1290 Ft | 2190 Ft | 14990 Ft |
| Apricot, Red currant,<br>Blackberry, Strawberry | 1590 Ft | 2390 Ft | 19490 Ft |
| Sour cherry liqueur, Berry<br>fruit liqueur     | 1190 Ft | 1790 Ft | 14990 Ft |

### *Shots*

|                      | 2 cl    | 4 cl    |
|----------------------|---------|---------|
| Bacardi              | 890 Ft  | 1390 Ft |
| Finlandia vodka      | 890 Ft  | 1390 Ft |
| Jägermeister         | 990 Ft  | 1590 Ft |
| Unicum / Unicum plum | 990 Ft  | 1590 Ft |
| Whiskey              | 1090 Ft | 1790 Ft |
| Beefeater gin        | 1090 Ft | 1790 Ft |
| Tequila silver       | 1090 Ft | 1790 Ft |

### *Beer, Champagne*

|                               |                |
|-------------------------------|----------------|
| Pécsi Prémium Lager           | 1090 Ft/0,5 l  |
| Staropramen                   | 1290 Ft/0,5 l  |
| Peroni Nastro 0% alcohol free | 890 Ft/0,33 l  |
| Champagne (Hungária)          | 8900 Ft/bottle |

### *Soft drinks*

|                                                              |                |
|--------------------------------------------------------------|----------------|
| Mineral water (sparkling/still)                              | 750 Ft/0,33 dl |
| Coca Cola, Zero Cola, Ginger, Tonic, Fuze<br>tea lemon/peach | 850 Ft/0,25 dl |
| 100% Orange juice                                            | 350 Ft/dl      |

### *Limonades*

|                                                                          | 3 dl    | 7 dl    |
|--------------------------------------------------------------------------|---------|---------|
| Classic                                                                  | 1290 Ft | 1790 Ft |
| Fruit (Strawberry, Raspberry,<br>Blueberry, Mango, Green apple,<br>Kiwi) | 1490 Ft | 1990 Ft |

### *Natural pressed fruit juices*

|                                               |           |
|-----------------------------------------------|-----------|
| Apple, Strawberry, Black currant, Pear, Peach | 350 Ft/dl |
|-----------------------------------------------|-----------|

### *Fruit juice spritzers*

(2 dl fruit juice- 1 dl soda-water):

|                                                  |             |
|--------------------------------------------------|-------------|
| Apple, Strawberry, Black currant, Pear,<br>Peach | 700 Ft/3 dl |
|--------------------------------------------------|-------------|

### *Coffees, Teas*

|                                  |         |
|----------------------------------|---------|
| Ristretto                        | 850 Ft  |
| Espresso                         | 850 Ft  |
| Long coffee                      | 890 Ft  |
| Cortado                          | 890 Ft  |
| Cappuccino                       | 990 Ft  |
| Espresso macchiato               | 990 Ft  |
| Latte macchiato                  | 1290 Ft |
| Melange                          | 1290 Ft |
| Ice coffee with vanilla icecream | 1590 Ft |
| Irish coffee                     | 2590 Ft |
| Vegan milk (Rice, Almond)        | 350 Ft  |

|                                  |        |
|----------------------------------|--------|
| MECSEK tea - black, fruit, green | 850 Ft |
|----------------------------------|--------|

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## ABOUT US

ESTD  
2015

The Villány Wine Region is Hungary's southernmost wine region. Covering approximately 2,200 hectares, it has a centuries-old tradition of grape growing and winemaking thanks to its favorable microclimate, abundant sunshine, and excellent soil conditions. The warm, south-facing slopes of the Villány Hills are also ideal for producing exceptionally flavorful fruit varieties.

Our family winery, the MOKOS WINERY has been part of the Villány Wine Region for three generations and today operates in two picturesque villages: Palkonya and Villánykövesd. The winery is run by the Mokos siblings: Péter is the winemaker, Viktória is responsible for events, while Balázs oversees sales and general management. Closely connected to the winery are our hotel in Villánykövesd, Hotel Cabernet, and our restaurant, Sárga Ház Borgerező, both managed by Péter's wife, Katalin.

A major milestone in the history of our winery came in 2003, when we planted 15 hectares of vineyards in the renowned Weingarten Vineyard in Palkonya, complementing the vineyards inherited from previous generations in Villánykövesd. In 2018, we further expanded our estate with an additional 2 hectares of white grape varieties, broadening our wine portfolio and creating new opportunities for cultivating a wider range of grapes.

Our vineyards feature both indigenous and internationally renowned grape varieties typical of the region, including Portugieser, Kékfrankos (Blafränkisch), Pinot Noir, Merlot, Cabernet Franc, and Cabernet Sauvignon. Thanks to the region's loess and red clay soils, its sub-Mediterranean climate, and our strict yield control practices, we produce premium-quality Villány Classicus and Premium wines, with an annual production of approximately 150,000 bottles.

In addition to our traditional Villány red wines, our winery is also renowned for its unique fruit wines. The fruit is sourced from the finest produce of our 45-hectare orchard. The production process closely resembles that of traditional grape wine: only fully ripe fruit is harvested and transported immediately to our processing facility. Within 20 minutes of harvesting, the fruit is pitted, after which fermentation begins in oxygen-free stainless steel tanks to preserve its fresh fruit aromas and natural flavors.

While most of our fruit wines are sweet, we also offer something truly special for lovers of dry wines: our barrique-aged sour cherry wine, an exceptional and distinctive creation.

At both our winery and our hotel, we are committed to preserving and sharing the rich heritage of our Swabian ancestors. We combine traditional hospitality, authentic local flavors, and a unique Mediterranean atmosphere to offer our guests an unforgettable experience that is truly distinctive to the Villány region.