

FELIX

KITCHEN & BAR

Terrace menu

SNACK

Olive selection	2990 HUF
Ham selection (Iberico cebo, Cecina, Tokaji mangalica 36 month)	9900 HUF
Cheese selection (Cathar, Morbier, Peccorino, Stilton)	6900 HUF

CAVIAR SELECTION

with pancake, sour cream and cornichon	
Keta caviar (50g) <i>Allergens: 1, 3, 4, 7</i>	9900 HUF
Siberian sturgeon caviar (30g) <i>Allergens: 1, 3, 4, 7</i>	24990 HUF
Dom Petroff osetra caviar (30g) <i>Allergens: 1, 3, 4, 7</i>	39900 HUF

STARTERS / SOUPS

French beef tartare <i>Allergens: 1,3,4,7</i> (new)	4490 HUF	Weekly cream soup (<i>please ask our waiting staff</i>)	2390 HUF
Octopus salad with edamame bean and radicchio <i>Allergens: 4, 6, 9, 10, 12, 14</i>	5490 HUF	Beef Ramen <i>Allergens: 1, 3, 4, 6, 9</i>	3490 HUF
Caesar salad (+chicken 1990 HUF / +salmon 2000 HUF / +Argentine shrimp 3000 HUF) <i>Allergens: 1, (2), 3, 4, 7, 10</i>	2990 HUF		
Burrata Royale with tomatoes, capers and truffle <i>Allergen: 7</i> (new)	for one: 4590 HUF for two: 8990 HUF		

FELIX SIGNATURE

Seafood spaghetti (Venus and Razor clams, Argentine shrimp, King Prawn) <i>Allergens: 1, 2, 3, 6, 7, 9, 12, 14</i>	for one: 9990 HUF for two: 19900 HUF
Octopus salad with edamame bean and radicchio <i>Allergens: 4, 6, 9, 10, 12, 14</i>	9990 HUF
Breaded mangalica cheek with summer squash stew <i>Allergens: 1, 3, 7</i>	4990 HUF
Classic Wiener Schnitzel with potato salad <i>Allergens: 1, 3, 7, 9, 10, 12</i>	6990 HUF

GRILL

Supreme chicken breast - corn fed <i>Allergen: 7</i>	3690 HUF
Hungarian lamb variations (new)	9990 HUF
Tenderloin 200g / 400g - grain fed Angus beef <i>Allergen: 7</i>	10990 HUF 19900 HUF
Flank 200g - Australian Wagyu beef <i>Allergen: 7</i>	12990 HUF
Scottish salmon fillet <i>Allergens: 4, 7</i>	6990 HUF
Branzino fillet <i>Allergens: 4, 7</i>	8990 HUF
King prawns (5pcs) <i>Allergens: 2, 7</i>	7990 HUF

SIDES

Agria fried potatoes <i>Allergen: 1</i>	1690 HUF
Grilled vegetables <i>Allergens: 7, 8, 9</i>	2390 HUF
Mixed green salad <i>Allergens: 12</i>	1990 HUF
Baked beetroot with yoghurt and walnut <i>Allergens: 7, 8</i>	1590 HUF
Mashed potato with truffle oil <i>Allergen: 7</i>	2990 HUF
Mac and Cheese <i>Allergens: 1, 7</i> (new)	2690 HUF
Asian rice <i>Allergen: 6</i> (new)	2390 HUF

KIDS' MENU

Chicken goujons with french fries and grilled vegetables <i>Allergens: 1, 3</i>	3990 HUF
Tomato pasta (+Burrata 1590 HUF) <i>Allergens: 1, 3, (7)</i>	2490 HUF

SAUCES

Miso beurre blanc <i>Allergens: 3, 7</i>	1490 HUF
Green peppercorn <i>Allergens: 7, 9, 10</i>	1490 HUF
Jus <i>Allergens: 4, 6, 7, 9, 12</i>	1490 HUF

DESSERTS

Golden baked pastry for sharing with walnut, vanilla sauce and salted caramel ice cream <i>Allergens: 1, 3, 4, 7</i>	4990 HUF
Mákos Guba for sharing with fresh raspberry and raspberry sorbet <i>Allergens: 1, 3, 7</i>	4990 HUF
Chocolate cake with mango and maracuja <i>Allergens: 1, 3, 5, 7, 8</i>	2690 HUF

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FOOD-WINE PAIRING

The finest way to elevate the dining experience is pairing food and wine. Our glass wine selection seen below is a cavalcade of gastro wines. These gems show their full potential served with food.



Czinki Tamás
Master Sommelier

BALASSA, BIRTOK FURMINT, TOKAJ, HUNGARY, 2018

2018 was the first vintage when the intensive growth of the estate made it possible to produce a "Birtok" Furmint which made of 5 vineyards (Hangács / Dorgó / Betsek / Kakas / Szent Tamás). In addition to the intense aromas of the variety (quince pear, pear, white flowers) chamomile, salty minerality and oily seeds appear in the nose. It is characterized by a bigger than average body and vigorous acids.

FOOD PAIRING: OCTOPUS SALAD



SCHMELZ GRÜNER VELTLINER, KLAUS, WACHAU, AUSTRIA, 2019

The Schmelz winery established 1979 in Wachau, Austria. The region is world famous for Grüner Veltliner and Riesling. Their Klaus vineyard Grüner Veltliner show razor sharp acidity with moderate body on the palate, and ripe citrus with lemon and mandarin with a spicy finish in the aftertaste.

FOOD PAIRING: SEAFOOD SPAGHETTI



ROGER BELLAND, BOURGOGNE BLANC, BURGUNDY, FRANCE, 2017

Pale golden yellow with a greenish tinge. Ripe quince, pear, and citrus cream with buttery and toasty aromas due to 6 months of barrel maturation. The taste is dominated by ripe fruitiness with a buttery barrel character and the minerality typical of the region. Medium body balanced with crisp acidity.

FOOD PAIRING: CHICKEN CESAR SALAD

GUIGAL, COTES DU RHONE, RHONE VALLEY, FRANCE, 2017

The world-famous winery was founded in 1946 by Etienne Guigal. The mainstay of the winery is the Red Cotes du Rhone, which consists of 35 years old, 50% Syrah, 40% Grenache, 10% Mourvèdre grapes. It has been aged for one and a half years in wooden barrels (1000 l). Shiny deep dark red color. Ripe black and red berries are dominated by wild meat and spicy notes. The wine is full-bodied with robust soft tannins and a medium acidity. Noticeably Mediterranean character.

FOOD PAIRING: STEAK OR FLANK



FAIVELEY, COTEAUX BOURGUIGNONS, BURGUNDY, FRANCE, 2017

Coteaux Bourguignons are made from Pinot Noir and Gamay grapes. A hybrid between Burgundy and Beaujolais wines. Pale color and acid-emphasized texture with ripe seismic tannins. It is characterized by fresh red berries and green spices with little thyme and sage. Earthy mushroom aromas also appear in the wine.

FOOD PAIRING: CLASSIC WIENER SCHNITZEL WITH POTATO SALAD



GIZELLA SWEET SZAMORODNI TOKAJ, HUNGARY, 2018

Furmint gives Szamorodni its base with Hárslevelű and Sárgamuskotály. The rich full body is brought into harmony by its naturally high acidity. Ripe quince and tropical fruits like mango and pineapple which in combination with honey notes add high complexity to the wine.

FOOD PAIRING: GOLDEN BAKED PASTRY

Allergies or intolerances causing substances and products

1. Cereals containing gluten, namely: wheat (such as Khorasan wheat or spelled), rye, barley, oats or their hybridised strains, and products thereof, except: a) wheat based glucose syrups including dextrose b) wheat based maltodextrins c) glucose syrups made from barley; cereals used for making - d) alcoholic distillates - such as ethyl alcohol of agricultural origin.
2. Crustaceans and products thereof.
3. Eggs and products thereof.
4. Fish and products thereof, except: a) fish gelatine used as a carrier for vitamin or carotenoid; b) fish gelatine or isinglass in beer and wine fining agent used.
5. Peanuts and products thereof.
6. Soybeans and products thereof, except: a) fully refined soybean oil and fat natural mixed tocopherols derived b) bean (E306), natural D-alpha tocopherol, natural D-alpha tocopherol acetate, natural D-alpha tocopherol succinate; c) from soybean oils derived phyosterols and phytosterol esters; plant stanol ester produced from sterols d) soybean oil.
7. Milk and products thereof (including lactose), except: a) alcoholic distillates - such as ethyl alcohol of agricultural origin - used for making whey; b) lactitol.
8. Nuts, almonds (*Amygdalus communis* L.), hazelnuts (*Corylus Avellana*), walnut (*Juglans regia*), cashews (*Anacardium occidentale*), pecan (*Carya illinoensis*), Brazil nuts (*Bertholletia excelsa*), pistachio nuts (*Pistacia vera*), macadamia or Queensland nuts (*Macadamia Ternifolia*) and products thereof, except the alcoholic distillates - such as ethyl alcohol of agricultural origin - used for making stone fruit.
9. Celery and products thereof.
10. Mustard and products thereof.
11. Sesame seeds and products thereof.
12. Sulphur dioxide and a level exceeding 10 mg/kg or 10 mg/liter expressed as SO₂ in the final concentration of approximately sulfites; the calculation shall be made for finished products or on the instructions of the manufacturer of the products for consumption.
13. Lupin and products thereof.
14. Molluscs and products thereof.