

FELIX

KITCHEN & BAR

*Inspiration and memories menu
by Jeremy
and the team*

STARTERS / SOUPS

Avocado and grapefruit salad	2990 HUF
Burrata Royale with rainbow tomato and truffle <i>Allergen: 7</i>	4990 HUF
Caesar salad (+ with Cajun chicken 2000 HUF / + with Shrimp 4000 HUF) <i>Allergens: 1, (2), 3, 4, 7, 10</i>	2990 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
Weekly cream soup (<i>please ask our waiting staff</i>)	2390 HUF

FELIX SIGNATURES

Seafood linguini (with seasonal seafood selection) <i>Allergens: 1, 2, 3, 6, 7, 9, 12, 14</i>	9990 HUF
Classic Wiener Schnitzel with potato salad <i>Allergens: 1, 3, 7, 9, 10, 12</i>	6990 HUF
Boston Lobster Roll with fresh herbs and agria potato <i>Allergens: 1, 2, 3, 7</i>	11990 HUF
Bison Burger with aged cheddar and Glenmorangie sauce <i>Allergens: 1, 3, 7, 11</i>	7990 HUF
Veal picatta with mashed potato <i>Allergens: 1, 7</i>	7990 HUF
Thai rice (+ shrimp 4000 HUF)	3990 HUF

GRILL

Black Angus beef filet 200g / 400g	10990 / 19990 HUF
Suckling lamb rack 300g	9990 HUF
Flank 200g - Australian Wagyu beef	12990 HUF
Neck Rib eye steak 250g - Spanish Wagyu beef from Santa Rozalia farm	19990 HUF
Corn fed chicken breast	3690 HUF
Octopus tentacle <i>Allergens: 2, 14</i>	7990 HUF
Giant squid <i>Allergens: 2, 14</i>	12990 HUF
King prawns (5 pcs) <i>Allergens: 2, 7</i>	7990 HUF
Hungarian trout from Tahitótfalu <i>Allergen: 4</i>	3990 HUF
Dorade filet <i>Allergen: 4</i>	8990 HUF
Scottish salmon filet <i>Allergens: 4, 7</i>	6990 HUF

KIDS' MENU

Chicken guyons with french fries and vegetables <i>Allergens: 1, 3</i>	3990 HUF
Creamy pasta with cheddar or tomato <i>Allergens: 1, 7</i>	2490 HUF
Black Angus beef filet 100g	4990 HUF

DESSERTS

Seasonal Sable Breton <i>Allergens: 1, 3, 7</i>	2790 HUF
Carrot cake	2490 HUF
FELIX ice cream / sorbet selection <i>Allergen: 7</i>	3990 HUF

OUR DRINK RECOMMENDATIONS

Kreinbacher, Classic Brut	0,125l	2490 HUF
Moët & Chandon, Brut Imperial NV		3990 HUF
Moët & Chandon, Grand Vintage Rosé 2013		7990 HUF
Moët & Chandon, Grand Vintage 1998		11990 HUF

BRUNCH

Acai bowl with blackcurrant, raspberry <i>Allergens: 5, 8</i>	3990 HUF
Avocado toast, "perfect egg," pomegranate <i>Allergens: 1, 3, 5, 8</i>	3490 HUF
Eggs Benedict / Eggs Royale <i>Allergens: 1, 3, 7</i>	2990 HUF
FELIX waffle with fresh fruits <i>Allergens: 1, 3, 7</i>	2990 HUF

CAVIAR / RAW

Keta caviar (50g) <i>Allergens: 1, 3, 4, 7</i>	9990 HUF
Dom Petroff ossetra caviar (30g) <i>Allergens: 1, 3, 4, 7</i>	39990 HUF
Albino sturgeon caviar (30g) <i>Allergens: 1, 3, 4, 7</i>	69990 HUF
Ceviche dorade with combava <i>Allergen: 4</i>	4990 HUF
Angus beef french tartar <i>Allergens: 1, 3, 10</i>	4490 HUF
FELIX seafood platter (for 2) <i>Allergens: 2, 3, 4, 7, 14</i>	47990 HUF
FELIX seafood platter Royale (for 4) (40min) <i>Allergens: 2, 3, 4, 7, 14</i>	94990 HUF
Gillardeau 2 Oysters	6 pcs 17990 HUF
	12 pcs 34990 HUF

TO SHARE

Burrata Royale with rainbow tomatoes and truffle <i>Allergen: 7</i>	8990 HUF
Chef's selection of ham and cheese <i>Allergens: 7, 8</i>	16990 HUF
Seafood linguini (with seasonal seafood selection) <i>Allergens: 1, 2, 3, 6, 7, 9, 12, 14</i>	19990 HUF

SIDES

Agria fried potatoes <i>Allergen: 1</i>	1990 HUF
Mashed potato with truffle oil <i>Allergen: 7</i>	2990 HUF
Mixed summer salad	1990 HUF
Baby vegetables	2490 HUF
Quinoa mediterranean style	2490 HUF
Butter french beans <i>Allergen: 7</i>	2490 HUF
Baked sweet potato	1990 HUF
Thai rice <i>Allergens: 3, 6</i>	1990 HUF
Cauliflower curry salad <i>Allergens: 5, 8</i>	1990 HUF

SAUCES

BBQ	1490 HUF
Béarnaise <i>Allergens: 3, 7, 12</i>	1490 HUF
Mojo <i>Allergen: 12</i>	1490 HUF
Vierge	1490 HUF
Saffron butter <i>Allergens: 7, 8</i>	1490 HUF
Veal Jus <i>Allergen: 1, 4</i>	1490 HUF

DESSERTS TO SHARE

Golden baked pastry with walnut, vanilla sauce and salted caramel ice cream <i>Allergens: 1, 3, 7, 8</i>	4990 HUF
Mákos guba <i>Allergens: 1, 3, 7</i>	4990 HUF
Exotic fruit on ice (for 4)	15990 HUF

FELIX

KITCHEN & BAR

WINE RECOMMENDATION

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

BUKOLYI MARCELL, RIESLING, EGER, HUNGARY, 2019

Marcell Bukolyi is a small family estate that has been producing wine for 15 years and is the only organic vineyard in Eger. Their Riesling vineyards are planted at the foot of the Nagy Eged Mountain, which is one of the warmest parts of the wine region. Riesling has a robust and round silky texture with ripe citrus character and honeyed mineral aftertaste.

**FOOD PAIRING: CLASSIC WIENER SNITZER WITH
POTATO SALAD**

SCHMELZ, PICHL POINT FEDERSPIEL GRÜNER VELTLINER, WACHAU, AUSTRIA, 2020

The Schmelz winery was established 1979 in Wachau, Austria. The region is world famous for Grüner Veltliner and Riesling. Their Pichl Point 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 LINGUINI

FAIVELEY, COTEAUX BOURGUIGNONS, BURGUNDY, FRANCE, 2018

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: VEAL PICATTA WITH MASH
POTATO**

ROGER BELLAND, BOURGOGNE COTE D'OR CHARDONNAY, BURGUNDY, FRANCE, 2018

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: BOSTON LOBSTER ROLLS WITH
FRESH HERBS AND AGRIA POTATO**

BALASSA, FURMINT, TOKAJ, HUNGARY, 2019

Since 2018 the intensive growth of the estate made it possible to produce an "Estate" 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: SCOTISH SALMON FILET

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 phytosterols 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.