BEMUTATKOZÁS

A borlap összeállításánál a legnagyobb kihívás, hogy mindenki megtalálja a számára megfelelő tételt. A FELIX borlapjának jelenlegi állapotát rengeteg előkészület, kóstolás és utazás előzte meg. Képviselni szerettük volna a világ klasszikus borvidékeit, ugyanakkor folyamatosan nyitott szemmel járunk, hogy ráakadjunk ismeretlen régiók izgalmas tételeire, amit méltónak találunk arra, hogy népszerűsítsünk a vendégeink körében.

A magyar borok mellett szeretnénk a világ klasszikus borvidékeit is reprezentálni. Egy mindenki által ismert klasszikus régiónál nem elégedtünk meg a jól ismert termelők tételeivel, nagy hangsúlyt helyezünk a kis pincék jelenlétére és az évjáratok változatosságára. A Sommelier csapat elsődleges feladata, hogy az igényeknek megfelelően tudják kalauzolni a vendéget a borvilág labirintusában. Nem azért vagyunk, hogy megmondjuk ki mit igyon hanem, hogy segítségünkel mindenki megtalálja a számára különleges élményt nyújtó bort.

A Magyarországon fellelhető külföldi tételeknél korlátokba ütköztünk, ezért létrehoztuk saját, borokat importáló cégünket Dry Import néven, hogy a számunkra különlegesnek tartott borokat első kézből szerezzük be és a pincétől jusson egyenesen a vendég asztalára. A borlapra soha nem fogjuk tudni azt mondani, hogy a munkát befejeztük. A világ bortermelő vidékei, a termelői stílusok, a felhasznált szőlőfajták évről évre változnak. Ez minket is folytonos munkára és kóstolásra késztet.

Czinki Tamás
Master Sommelier

Áraink forintban értendőek, az Áfá-t tartalmazzák. A szervízdíj 13,5%.
Az évjáratok változtatásának jogát fenntartjuk

INTRODUCTION

The biggest challenge when compiling a wine list is that it should include a wine for everyone. The current FELIX wine list entailed a lot of preparation, tasting and travel, as we wanted to present the world's classic wine regions, while also including exciting wines from unfamiliar regions we feel are worth promoting to our guests. Our wine list has been compiled so that it is exciting for those who consciously seek out their favourite region. However, at the same time, it aims to educate and encourage them to move out of their comfort zone.

As well as Hungarian wines, we also want to present the world's most distinguished wine regions. In the case of renowned classic wine regions, we not only look for wines from recognised producers, but also place great emphasis on the inclusion of up-and-coming winemakers. The range of vintages we offer is unique in Hungary, since for some iconic wines, we would like to give guests the opportunity to taste their favourite wine at different stages in its life.

The primary task of the Sommelier team is to guide guests, according to their needs, through the maze of the wine world. We are not here to tell you what to drink, but to help you find the right wine to ensure you have a special experience. We ran into restrictions on foreign wines in Hungary, so we created our own wine import company called Dry Import to obtain wines we considered special directly and get them right from the cellar and onto our guests' tables. We will never be able to say that this job is complete, as the world's wine-producing regions, producer styles and grape varieties change every year. However, this also encourages us to keep our knowledge up-to-date and to taste constantly.

Czinki Tamás
Master Sommelier

By the glass / Poharas tételek

SPARKLING

Kreinbacher, Prestige Brut	NV	*Nagy-Somló*	*Hungary*	125ml	2 990 Ft
Moët & Chandon, Brut Imperial	NV	*Champagne*	*France*	125ml	3 990 Ft
Bellavista, Satén	2016	*Franciacorta*	*Italy*	125ml	4 390 Ft

WHITE

Gizella Barát Hárslevelű	2019	*Tokaj*	*Hungary*	125ml	2 090 Ft
Pounamu, Sauvignon Blanc Special Selection	2020	*Marlborough*	*New Zealand*	125ml	2 290 Ft
Billaud-Simon, Chablis	2018	*Burgundy*	*France*	125ml	2 690 Ft
Villa Sandhal, Not Yet Rizling	2018	*Badacsony*	*Hungary*	125ml	2 690 Ft
Figula, Gella Olaszrizling	2017	*Balaton-füred-Csopak*	*Hungary*	125ml	2 890 Ft
Yves Cuilleron, Viognier	2019	*Rhone*	*France*	125ml	3 090 Ft

ROSE

Tihany, Kékfrankos Rozé	2020	*Balaton-füred-Csopak*	*Hungary*	125ml	1 890 Ft
Domaine Ott, Chateau Romassan Rosé	2020	*Provance*	*France*	125ml	4 190 Ft

RED

Sziegl, Herreberg Kadarka	2020	*Hajós-Baja*	*Hungary*	125ml	2 490 Ft
Peter Lehmann, Futures Shiraz	2011	*Barossa*	*Australia*	125ml	2 890 Ft
Vietti, Barbera d'Alba	2016	*Piedmont*	*Italy*	125ml	3 090 Ft
Heumann, Trinitás Villányi Cabernet Franc	2017	*Villány*	*Hungary*	125ml	3 290 Ft
Ráspi, Ráspino Kékfrankos	2013	*Sopron*	*Hun gary*	125ml	3 890 Ft

DESSERT

Balassa, Édes Szamorodni "Betsek Kvarc"	2017	*Tokaj*	*Hungary*	100ml	4 990 Ft

Áraink forintban értendőek, az Áfá-t tartalmazzák. A szervízdíj 13,5%.
Az évjáratok változtatásának jogát fenntartjuk

CORAVIN

Cork naturally allows the perfect amount of oxygen to enter a bottle for the wine to age

When you remove a bottle's cork, the wine rapidly begins to oxidise.

HOW TO TELL IF OXYGEN HAS AFFECTED THE WINE

TOO MUCH OXYGEN **OXIDISED**

Fruit flavours and aromas are absent from the wine.

Eventually the wine will turn into vinegar.

Red wine turns brick red to brown, white wine turns golden brown.

TOO LITTLE OXYGEN **REDUCED**

Rotten egg, rubber and skunk aromas are present.

Wine will taste less 'bright' or seem less acidic.

Decanting often allows the aromas in a reduced wine to dissipate.

DRINKING WINE WITHOUT EXPOSING THE BOTTLE TO OXYGEN

The Coravin's needle allows you to pour a glass of wine without exposing the rest of the bottle to air.

Rapid oxidation is avoided. The wine in the bottle continues to age slowly as if it had never been opened.

Wines by Coravin / Coravin

CORAVIN WHITE WINE

Cantina Terlan, Nova Domus Reserva	2018	*Alto-Adige*	*Italy*	125ml	4 790 Ft
Orsolyák Attila, Grand Cru Hárslevelű	2018	*Tokaj*	*Hungary*	125ml	5 990 Ft
Villa Sandhal, The Stamp	2010	*Badacsony*	*Hungary*	125ml	6 290 Ft
Gaja, Rossj-Bass, Langhe Chardonnay	2018	*Piedmont*	*Italy*	125ml	9 590 Ft

CORAVIN ROSÉ WINE

Château D'Esclans, Garrus Rosé	2017	*Provance*	*France*	125ml	11 490 Ft

CORAVIN RED WINE

Kreinbacher Syrah	2015	*Somló*	*Hungary*	125ml	4 590 Ft
Hummel, Frost Portugieser	2016	*Villány*	*Hungary*	125ml	5 790 Ft
Quintarelli, Valpolicella Classico Superiore	2012	*Veneto*	*Italy*	125ml	7 690 Ft
Elio Altare di Silvia Altare, Langhe, "Giàrborina"	2013	*Piedmont*	*Italy*	125ml	9 590 Ft
Opus One, Overtue	NV	*Napa*	*USA*	125ml	17 690 Ft

CORAVIN DESSERT WINE

Szepsy, Tokaji Aszú 6 puttonyos	2007	*Tokaj*	*Hungary*	100ml	10 390 Ft

Traditional Method

SPARKLING WINE PRODUCTION

CUVÉE

After wines complete the first fermentation, the winemaker creates a blend, or cuvée, from a selection of base wines.

TIRAGE

Wines are bottled together with a small amount of a yeast and sugar/must mixture to initiate the 2nd fermentation. This mixture is called the Liqueur de Tirage.

AGEING

Wines age on the lees (dead yeast particles) for a period of time which lasts from about 9 months to 5 years (depending on quality level).

RIDDLING / DISGORGEMENT

The bottles are rotated so that the lees sink to the neck of the bottle. Then the bottle neck is placed in a frozen bath and opened in such a way that the frozen plug of lees shoots out.

DOSAGE

Some wine and sugar/must is added to the bottle. This mixture is also called the liqueur d'expédition.

Sparkling Wines / Habzó Borok

Bortolin Angelo, Prosecco, Valdobiadene DOCG, Extra Dry	*Veneto*	*Italy*	2020	12 900 Ft
Kreinbacher, Prestige Brut	*Nagy-Somló*	*Hungary*	NV	15 900 Ft
Kreinbacher, Rosé Brut	*Nagy-Somló*	*Hungary*	NV	15 900 Ft
Bellavista, Alma Grande Non Dosato	*Franciacorta*	*Italy*	NV	19 900 Ft
Bellavista, Satén	*Franciacorta*	*Italy*	2016	22 900 Ft
Ferrari, Perlé	*Trentino*	*Italy*	2016	23 900 Ft

Champagne

CHAMPAGNE HALF BOTTLES

Louis Roederer, Brut Premier	NV	17 900 Ft
Billlecart-Salmon, Brut Réserve	NV	18 900 Ft
Billlecart-Salmon, Brut Rosé	NV	23 900 Ft

CHAMPAGNE NON VINTAGE

Moët & Chandon, Brut Imperial	NV	23 900 Ft
E. Barnaut, Blanc de Noir	NV	24 900 Ft
Paul Bara, Grand Rosé	NV	29 900 Ft
Fleury Cuvée 30 ans	NV	31 900 Ft
Pierre Peters, Blanc de Blancs	NV	31 990 Ft
Bollinger, Special Cuvée	NV	32 900 Ft
Billlecart-Salmon, Brut Réserve	NV	32 900 Ft
Agrapart, "Terroirs"	NV	32 900 Ft
Pol Roger, Brut Reserve	NV	33 900 Ft
Delamotte, Blanc de Blancs	NV	34 900 Ft
Billlecart-Salmon, Blanc de Blancs	NV	35 900 Ft
Bollinger, Special Cuveé Rose	NV	37 900 Ft
Charles Heidsieck, Rosé Reserve	NV	39 900 Ft
Laurent Perrier, Cuvée Rosé	NV	49 900 Ft
Krug, Grande Cuvée	NV	105 000 Ft

Great Champagne Vintages

BEST CENTURY VINTAGES

1928, 1937, 1945, 1947, 1955, 1990, 1996

EXCEPTIONAL VINTAGES

1934, 1949, 1959, 1964, 1975, 1982, 1988, 2002, 2008, 2012, 2015

EXCELLENT VINTAGES

1933, 1942, 1943, 1950, 1952, 1953, 1961, 1962, 1966, 1969, 1970
1971, 1973, 1979, 1983, 1985, 1989, 1995, 1999, 2000, 2003,
2004, 2005, 2011

GREAT VINTAGES

1926, 1954, 1960, 1976, 1978, 1986, 1987, 1992, 1994, 1997, 1998
2006, 2007, 2009, 2013

CHAMPAGNE VINTAGE

Philipponnat, Blanc de Noir, Extra Brut	2014	34 900 Ft
Billlecart-Salmon, Vintage	2008	39 900 Ft
Philipponnant, Grand Blanc de Blancs, Extra Brut	2010	41 900 Ft
Louis Roederer, Brut Nature - Starck	2012	41 900 Ft
Laurent Perrier, Brut Millesimé	2008	42 900 Ft
Philipponnat, "1522" Extra Brut, Rosé	2008	51 900 Ft
Louis Roederer, Brut Millésimé	2008	64 900 Ft

CHAMPAGNE PRESTIGE

Pierre Péters, Les Chétillons Cuvée Special Blanc de Blancs	2014	64 900 Ft
Philipponnat, Clos de Goisses	2009	84 000 Ft
Piper Heidsieck, Rare Millesime	2006	93 000 Ft
Taittinger, Comtes de Champagne Rose	2007	94 000 Ft
Piper Heidsieck, Rare Millesime	2002	95 000 Ft
Pol Roger, Sir Winston Churchill	2006	97 000 Ft
Pol Roger, Sir Winston Churchill	2009	97 000 Ft
Bollinger RD	2002	99 000 Ft
Louis Roederer, Cristal	2012	105 000 Ft
Krug, Vintage Brut	2004	119 000 Ft
Ruinart, Dom Ruinart Rosé	2007	129 000 Ft
Pol Roger, Sir Winston Churchill	2002	129 000 Ft
Delamotte, Blanc de Blancs, Collection	1999	139 000 Ft
Louis Roederer, Cristal Rosé	2009	199 000 Ft
Moët & Chandon, MCIII	NV	210 000 Ft
Salon, Blanc de Blancs	2007	239 000 Ft
Salon, Blanc de Blancs	2006	299 000 Ft
Salon, Blanc de Blancs	2004	299 000 Ft

DOM PÉRIGNON

Dom Pierre Pérignon was a Benedictine monk who served as cellarmaster at the Abbey of Hautvillers from 1668 until his death in 1715. Many see him as the father of Champagne, although most of his life was spent trying to prevent bubble formation rather than promote it.

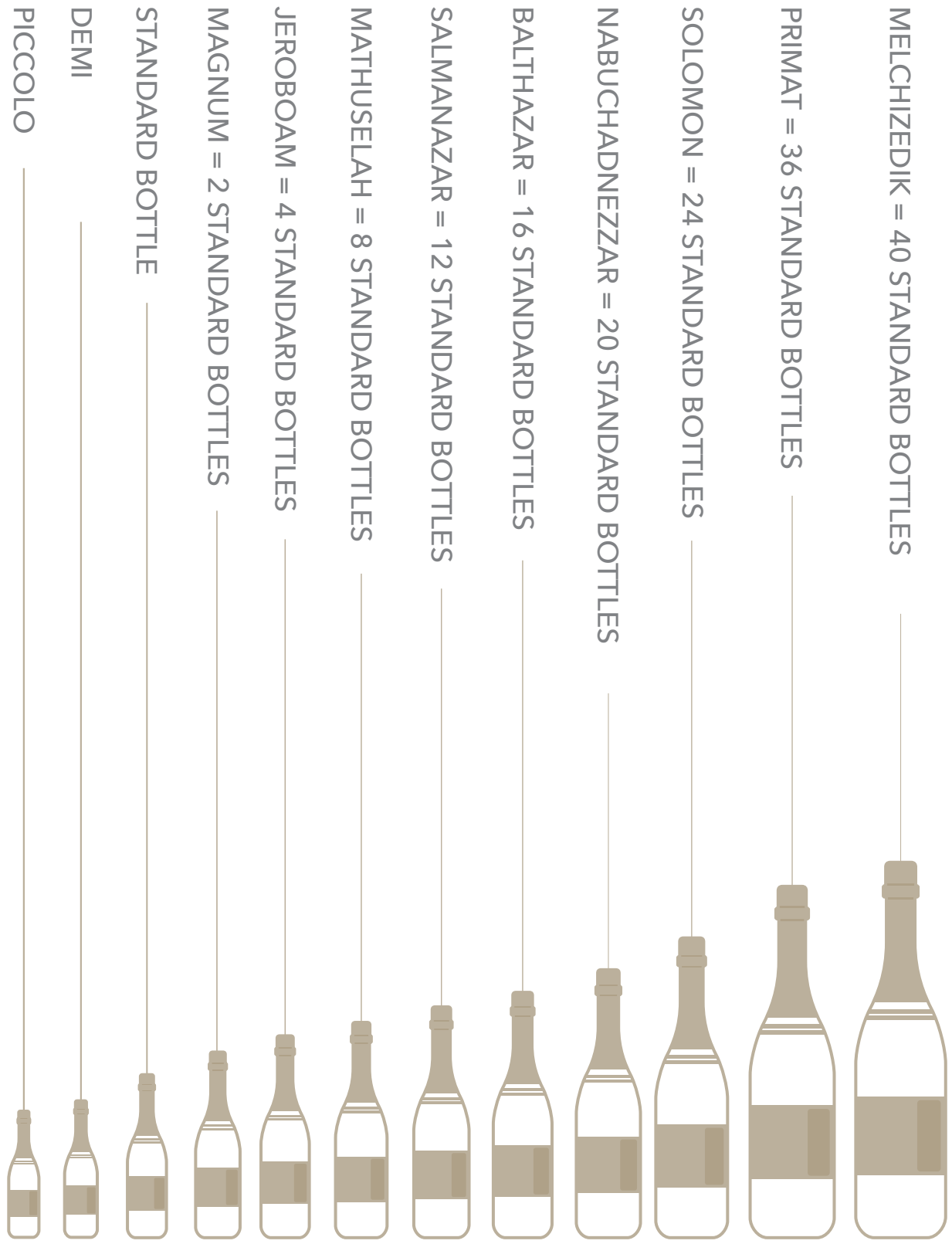
Many innovations are associated with his name, including blending wines to achieve higher quality or introducing cork to the region, while he was also the first to make white wine from black grapes. Champagne House Moët & Chandon, founded in 1773, named their prestige cuvée Dom Pérignon, synonymous with luxury since its debut in 1936 (1921 vintage), after him. Dom Pérignon is always a vintage Champagne and is usually 60% Chardonnay and 40% Pinot Noir, although proportions can vary from vintage to vintage. Dom Perignon is usually aged for a minimum of 7 years instead of the 3 years required by law.

A rosé version of Dom Pérignon was introduced in 1959 and, besides many other notable occasions, celebrated the 2,500-year existence of the Persian Empire in 1971. In 2000, the winery introduced the Dom Pérignon "Oenothèque" label, which the cellarmaster matures on the lees for 15-20 years and can thus be presented to consumers in a different phase of maturity. This wine was renamed and so reborn as P2 or Pléntitude in 2014. Dom Pérignon P3 was also launched the same year, showcasing a third life phase after more than 30 years of lees ageing.

Dom Pérignon

MOËT CHANDON & DOM PÉRIGNON

Moët & Chandon, Grand Vintage	2012	37 900 Ft
Moët & Chandon, Grand Vintage Rosé	2009	40 900 Ft
Moët & Chandon, Grand Vintage Rosé	2012	46 900 Ft
Moët & Chandon, Grand Vintage	1998	69 900 Ft
Moët & Chandon, Grand Vintage	1999	74 900 Ft
Moët & Chandon, Grand Vintage	1995	79 900 Ft
Moët & Chandon, Grand Vintage	1993	105 000 Ft
Moët & Chandon, Grand Vintage	2002	109 000 Ft
Moët & Chandon, Grand Vintage Magnum	2000	169 000 Ft
Moët & Chandon, Grand Vintage Rosé Magnum	1990	269 000 Ft
Dom Pérignon	2010	119 000 Ft
Dom Pérignon	2008	125 000 Ft
Dom Pérignon, Luminous	2010	149 000 Ft
Dom Pérignon, Rosé	2006	159 000 Ft
Dom Pérignon, Rosé Luminous	2006	189 000 Ft
Dom Pérignon, P2	2000	269 000 Ft
Dom Pérignon, P2	2002	289 000 Ft
Dom Pérignon, P2 Rosé	1996	629 000 Ft
Dom Pérignon Magnum	2008	239 000 Ft
Dom Pérignon Luminous Magnum	2008	269 000 Ft
Dom Pérignon, Rosé Magnum	2006	419 000 Ft
Dom Pérignon, Rosé Luminous Magnum	2006	459 000 Ft
Dom Pérignon Jeroboam (3L)	2009	590 000 Ft
Dom Pérignon Rosé Jeroboam (3L)	2005	1 290 000 Ft



Áraink forintban értendőek, az Áfá-t tartalmazzák. A szervízdíj 13,5%.
Az évjáratok változtatásának jogát fenntartjuk

Large format / Nagy kiszerelés

SPARKLING

Kreinbacher, Prestige Brut Magnum	*Nagy-Somló*	*Hungary*	2016	30 900 Ft
Kreinbacher, Rosé Brut Magnum	*Nagy-Somló*	*Hungary*	2016	30 900 Ft
Kreinbacher, "Série" Prestige Brut Magnum	*Nagy-Somló*	*Hungary*	2013	42 900 Ft
Ferrari, Perlé Magnum	*Trentino*	*Italy*	2014	42 900 Ft

CHAMPAGNE NON VINTAGE

Moët & Chandon, Brut Imperial Magnum	NV	55 900 Ft
Pol Roger, Brut Reserve Magnum	NV	64 900 Ft
Charles Heidsieck, Brut Reserve Magnum	NV	65 900 Ft
Deutz, Brut Rosé Magnum	NV	62 900 Ft
Bollinger, Special Cuvée Brut Magnum	NV	65 900 Ft
Laurent Perrier, Cuvée Rosé Magnum	NV	105 000 Ft
Krug, Grande Cuvée Magnum	NV	219 000 Ft
Pol Roger, Brut Reserve Jeroboam (3L)	NV	169 000 Ft
Bollinger, Special Cuvée Brut Jeroboam (3L)	NV	169 000 Ft
Moët & Chandon, Brut Imperial Jeroboam (3L)	NV	179 000 Ft
Pol Roger, Brut Reserve Mathusalem (6L)	NV	269 000 Ft
Bollinger, Special Cuvée Brut Mathusalem (6L)	NV	349 000 Ft

FELIX

KITCHEN & BAR

Large format / Nagy kiszerelés

CHAMPAGNE VINTAGE

Laurent Perrier, Brut Millesime Magnum	2008	79 900 Ft
Bruno Paillard Blanc de Blancs Magnum	2006	84 900 Ft
Charles Heidsieck, Brut Millesime Magnum	2005	94 900 Ft
Charles Heidsieck, Millesime Rosé Magnum	2006	109 900 Ft
Moët & Chandon, Grand Vintage Magnum	2000	169 000 Ft
Moët & Chandon, Grand Vintage Rosé Magnum	1990	269 000 Ft

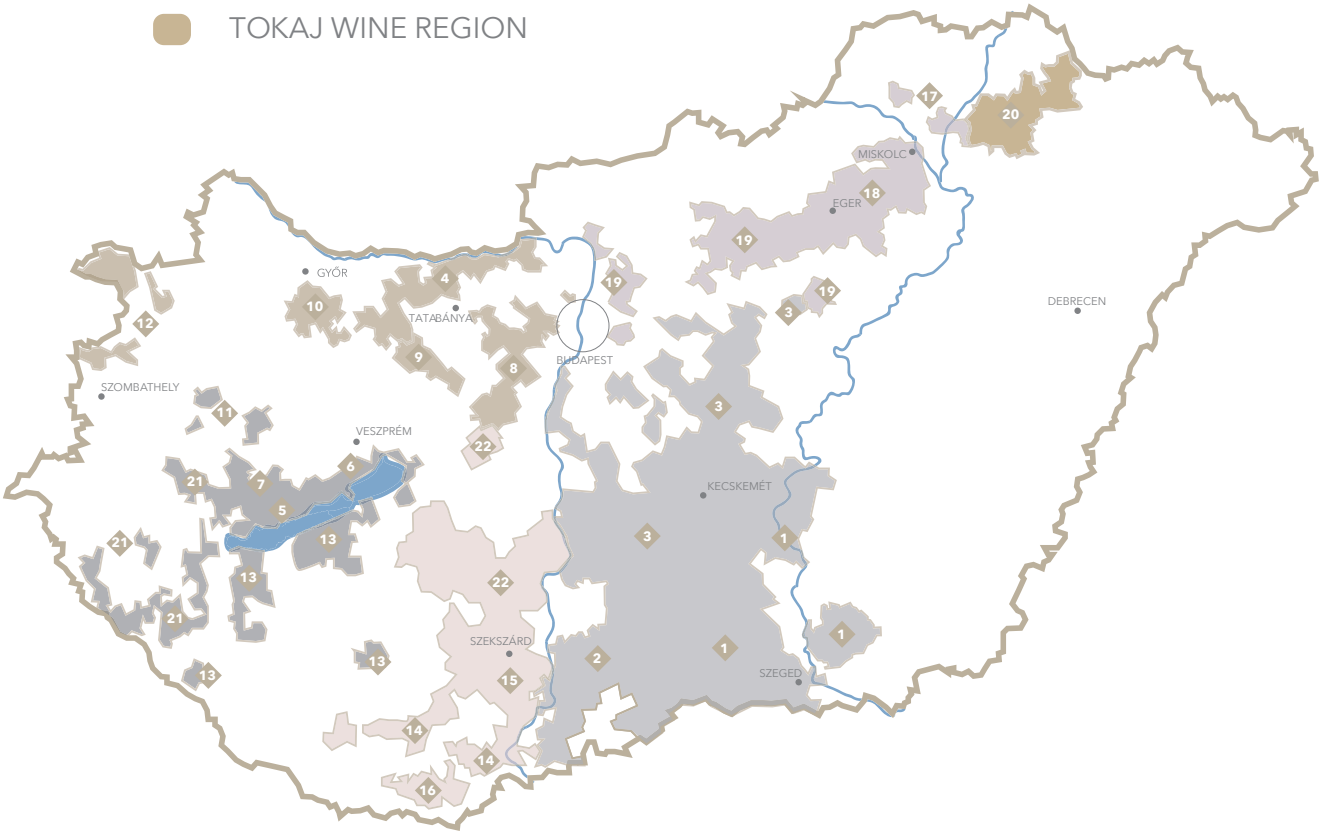
CHAMPAGNE PRESTIGE

Laurent Perrier, Grand Siécle Magnum	NV	189 000 Ft
Taittinger, Comtes de Champagne Blanc de Blancs Magnum	2007	209 000 Ft
Taittinger, Comtes de Champagne Rose Magnum	2007	219 000 Ft
Pol Roger, Sir Winston Churchill Magnum	2009	219 000 Ft
Piper Heidsieck, Rare Millesime Magnum	1998	229 000 Ft
Dom Pérignon Magnum	2008	239 000 Ft
Dom Pérignon Luminous Magnum	2008	269 000 Ft
Dom Pérignon, Rosé Magnum	2006	419 000 Ft
Dom Pérignon, Rosé Luminous Magnum	2006	459 000 Ft
Dom Pérignon Jeroboam (3L)	2009	590 000 Ft
Dom Pérignon Rosé Jeroboam (3L)	2005	1 290 000Ft

WINE REGIONS

HUNGARY

- UPPER PANNONIA WINE REGION
- BALATON WINE REGION
- PANNON WINE REGION
- DANUBE WINE REGION
- UPPER HUNGARY WINE REGION
- TOKAJ WINE REGION



1. Csongrád
2. Hajós-Baja
3. Kunság
4. Neszmély
5. Badacsony
6. Balatonfüred-Csopak
7. Balaton-felvidék
8. Etyek-Buda
9. Mór
10. Pannonhalma
11. Nagy-Somló
12. Sopron
13. Balatonboglár
14. Pécs
15. Szekszárd
16. Villány
17. Bükk
18. Eger
19. Mátra
20. Tokaj
21. Zala
22. Tolna

Áraink forintban értendőek, az Áfá-t tartalmazzák. A szervízdíj 13,5%.
Az évjáratok változtatásának jogát fenntartjuk

Hungarian White Wines / Magyar Fehér Borok

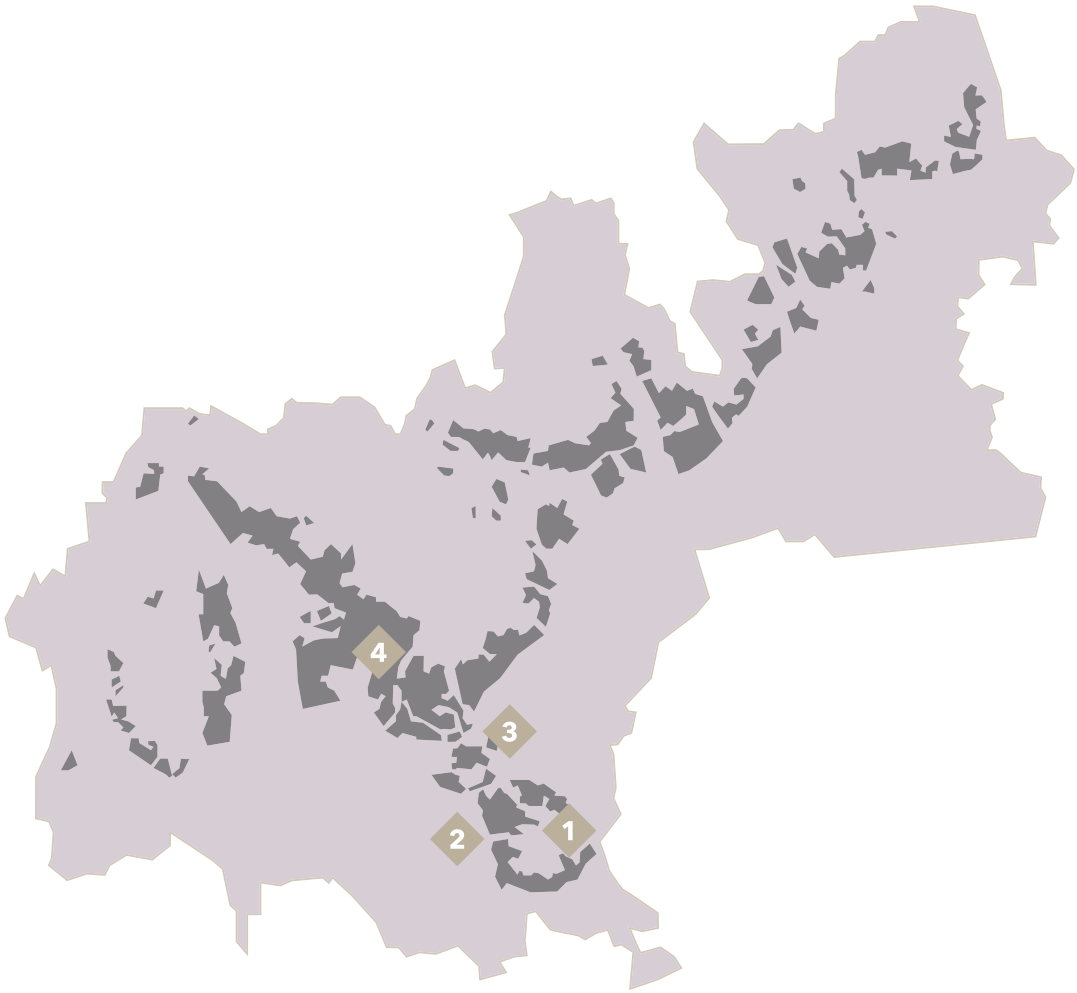
Bencze, Piros Bakator	*Badacsony*	2018	11 900 Ft
Szatmári Családi Pincészet, Vulcanus	*Badacsony*	2019	11 900 Ft
Villa Sandhal "Not Yet" Rizling	*Badacsony*	2018	13 900 Ft
Figula, Gella Olaszrizling	*Badacsony*	2017	14 900 Ft
Gallay, Nyékládháza	*Bükk*	2016	9 900 Ft
Bukolyi Családi Birtok, Rajnai Rizling	*Eger*	2019	9 900 Ft
Bukolyi Családi Birtok, Furmint-Hárslevelű	*Eger*	2018	10 900 Ft
Kovács Nimród Chardonnay Battonage	*Eger*	2017	11 900 Ft
St. Andrea, Mária	*Eger*	2017	19 900 Ft
Vizi Pince, Chardonnay	*Etyek*	2018	9 900 Ft
Karner Gábor, Szőlőkert utca 2, Olaszrizling	*Mátra*	NV	8 900 Ft
Somlói Vándor, Aszó dűlő, Olaszrizling	*Nagy-Somló*	2019	8 900 Ft
Fekete Béla, Hárslevelű	*Nagy-Somló*	2013	9 900 Ft
Kreinbacher, Juhfark	*Nagy-Somló*	2019	11 900 Ft
Györgykovács, Tramini	*Nagy-Somló*	2018	13 900 Ft

WINE REGIONS

TOKAJ

TOKAJI BORVIDÉK

TOKAJI BORVIDÉK SZŐLŐTERÜLETEI



1. Tokaj
2. Tarcal
3. Bodrogkisfalud
4. Mád

DRY TOKAJ

Gizella, Barát Hárslevelű – Tarcal	2019	10 900 Ft
Bodrog Borműhely, Lapis Furmint – Bodrogkisfalud	2016	11 900 Ft
Pelle Pince, Betsek Dűlő Furmint - Hárslevelű – Mád	2017	11 900 Ft
Balassa, Birtok Furmint – Mád	2019	11 900 Ft
Kikelet Pince, Váti Hárslevelű – Tarcal	2017	14 900 Ft
Szent Tamás, Percze Hárslevelű – Mád	2013	14 900 Ft
Orsolyák Attila, Én Világom – Mád	2018	14 900 Ft
Balassa, Betsek Furmint – Mád	2019	14 900 Ft
Szent Tamás, Dongó Száraz Szamorodni – Mád	2014	15 500 Ft
Szepsy, Birtok Furmint – Mád	2017	15 900 Ft
Holdvölgy, Expression Hárslevelű– Mád	2017	15 900 Ft
Barta Pince, KVG	2019	24 900 Ft
Orsolyák Attila, Szent Tamás Hárslevelű – Mád	2018	30 900 Ft
Szepsy, Szent Tamás Furmint – Mád	2016	35 900 Ft
Orsolyák Attila, Úrágya Furmint – Mád	2017	59 900 Ft

TOKAJ

GRAPES

Furmint, Hárslevelű, Sárga muskotály,
Kövérszőlő, Zéta, Kabar

STYLES

ASZÚ

Wines produced from a blend of aszú (noble rot) berries and normal grape must. Minimum 18 months oak ageing and 19% potential alcohol are required.
3 puttonyos (60 g sugar/litre)
4 puttonyos (90 g sugar/litre)
5 puttonyos (120 g sugar/litre)
6 puttonyos (150 g sugar/litre)
Aszúeszencia (180-450 g sugar/litre)

ESZENCIA

A drink made solely from the free-run juice of aszú berries that rarely achieves more than 3% ABV. Eszencia is so sweet it is often served on a spoon. (450+ g sugar/litre).

SZAMORODNI

A wine made without separating the aszú berries from normal grapes. The name basically translates as “made by itself” and requires less manual processing.
Sweet > 45 g sugar /litre / Dry < 9g sugar/litre

SWEET TOKAJ

Barta, Édes Szamorodni – Mád	2013	14 900 Ft
Grand Tokaj, Tokaji Aszú 6 puttonyos – Tolcsva	2013	15 900 Ft
Gizella, Édes Szamorodni – Tarcal	2018	16 900 Ft
Holdvölgy, Intuition No1, Édes Szamorodn-Mádi	2008	16 900 Ft
Holdvölgy, Signature 0,375l – Mád	2007	16 900 Ft
Balassa, Édes Szamorodni Nyúlászó – Mád	2013	20 900 Ft
Balassa, Édes Szamorodni "Betsek Kvarc" – Mád	2017	21 900 Ft
Béres, Tokaji Aszú 5 puttonyos – Erdőbénye	2007	24 900 Ft
Juliet Victor, Édes Szamorodni – Mád	2016	24 900 Ft
Holdvölgy, Tokaji Aszú 6 Puttonyos 0,375l– Mád	2008	36 900 Ft
Pajzos, Tokaji Aszú Esszencia – Sárospatak	1999	39 900 Ft
Szepsy, Tokaji Aszú 6 puttonyos – Mád	2007	44 900 Ft
Gizella, Tokaji Aszú 6 puttonyos – Tarcal	2017	48 900 Ft
Demeter Zoltán, Tokaji Aszú 6 Puttonyos – Tokaj	2002	49 900 Ft
Oremus, Tokaji Aszú 5 puttonyos – Tolcsva	1972	69 900 Ft

Áraink forintban értendőek, az Áfá-t tartalmazzák. A szervízdíj 13,5%.
Az évjáratok változtatásának jogát fenntartjuk

FELIX

KITCHEN & BAR

Hungarian Rose Wines / Magyar Rosé Borok

Légli Otto, Légli Rozé	*Balatonboglár*	2020	5 900 Ft
Tihany, Kékfrankos Rozé	*Balatonfüred-Csopak*	2020	9 900 Ft

Hungarian Red Wines / Magyar Vörös Borok

Válibor, Pinot Noir	*Badacsony*	2019	10 900 Ft
Etyeki Kúria, Pinot Noir	*Etyek-Buda*	2017	11 900 Ft
Orsolya Pince, Százrejtekű	*Eger*	2018	11 900 Ft
St. Andrea, Hangács Egri Bikavér Grand Superior	*Eger*	2017	14 900 Ft
Orsolya Pince, Sangiovese	*Eger*	2019	14 900 Ft
St. Andrea, Merengő Egri Bikavér Grand Superior	*Eger*	2017	21 900 Ft
Kovács Nimród, NJK	*Eger*	2015	22 900 Ft
Sziegl, Herreberg Kadarka	*Hajós-Baja*	2020	12 900 Ft
Sziegl, Kolostordomb Kadarka	*Hajós-Baja*	2020	16 900 Ft
Losonci Bálint, Kékfrankos Nyitnikék	*Mátra*	2017	9 900 Ft
Centurio Borbirtok, Liberty	*Mátra*	2019	23 900 Ft
Kreinbacher Syrah	*Nagy-Somló*	2015	23 900 Ft
Pannonhalmi, Pinot Noir	*Pannonhalma*	2019	12 900 Ft
Pfneiszl, Távoli Világ	*Sopron*	NV	11 900 Ft
Luka, Madárlátta Merlot	*Sopron*	2018	13 900 Ft
Luka, Zweigelt	*Sopron*	2019	15 900 Ft
Unger Bormanufaktúra, Ördög	*Sopron*	2020	19 900 Ft
Sebestyén, Iván-völgyi Bikavér	*Szekszárd*	2017	17 900 Ft
Vida Családi Birtok, Carmenére	*Szekszárd*	2017	19 900 Ft
Heimann, Barbár	*Szekszárd*	2017	19 900 Ft
Takler, Primarius	*Szekszárd*	2017	21 900 Ft
Sebestyén, Grádus Cuvée	*Szekszárd*	2009	25 900 Ft

FELIX

KITCHEN & BAR

Hummel, Portugieser	*Villány*	2018	6 900 Ft
Teleki, Tradíció 1881 Super Premium Villányi Franc	*Villány*	2015	14 900 Ft
Wassman, Villányi Franc	*Villány*	2016	15 900 Ft
Heumann, Trinitás Villányi Cabernet Franc	*Villány*	2017	16 900 Ft
Kiss Gábor, Enigma	*Villány*	2017	16 900 Ft
Gere Attila, Solus	*Villány*	2018	23 900 Ft
Hummel, Frost	*Villány*	2016	29 900 Ft
Bussay, Csókaszőlő	*Zala*	2018	9 900 Ft

WINE REGIONS

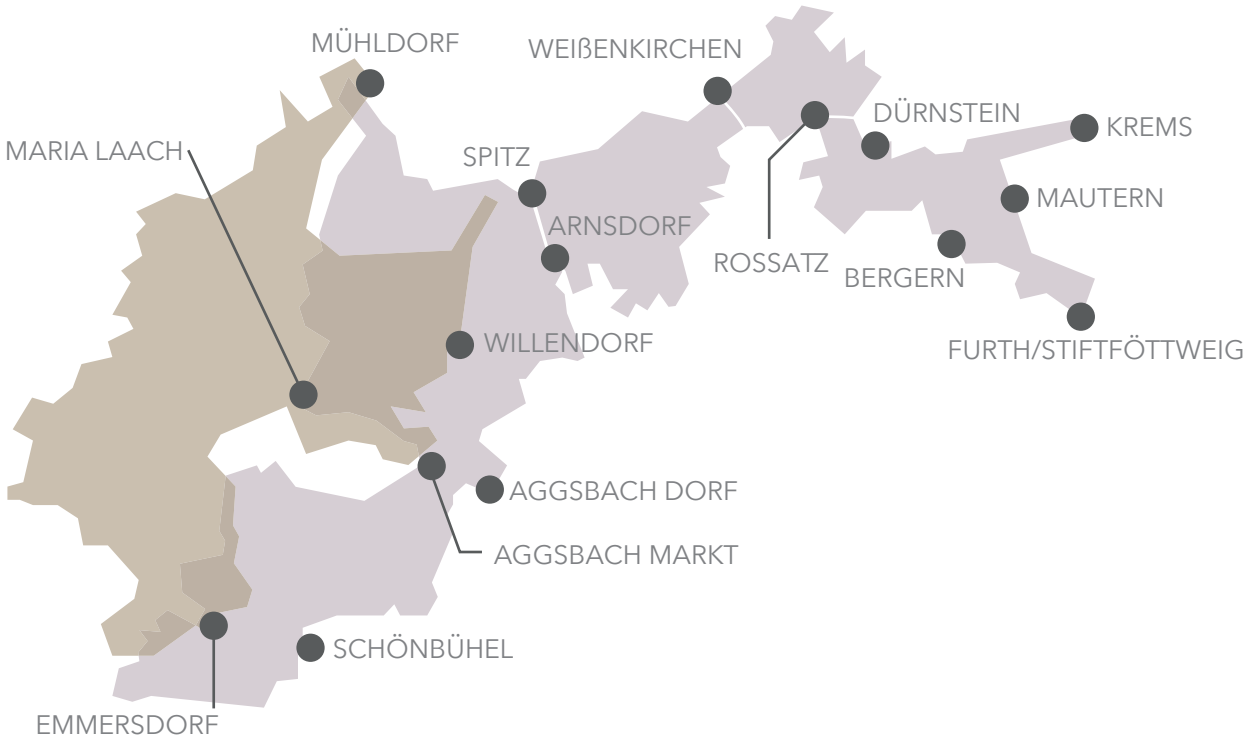
WACHAU

The Austrian region closest to our hearts is Wachau. It is an outstanding region for Grüner Veltliner and Riesling, which are classified into 3 categories:

Steinfeder: Wines with 11.5% alcohol or lower, made in a light, fruity style with crisp acidity, matured in stainless steel tank and released for early consumption.

Federspiel: Bottled at 11.5-12.5% alcohol, harvested with greater ripeness and characterised by ripe fruit, floral notes and underlying minerality.

Smaragd: All Riesling or Grüner Veltliner above 12.5% alcohol fall into this category. Made as dry wines with exceptional ripeness, resulting in higher alcohol and an oily texture, which is balanced by the naturally high acidity of the permitted grape varieties. Wines in this category are characterised by incredibly rich flavours and great complexity.



International White Wines / Nemzetközi fehérborok

AUSTRIA

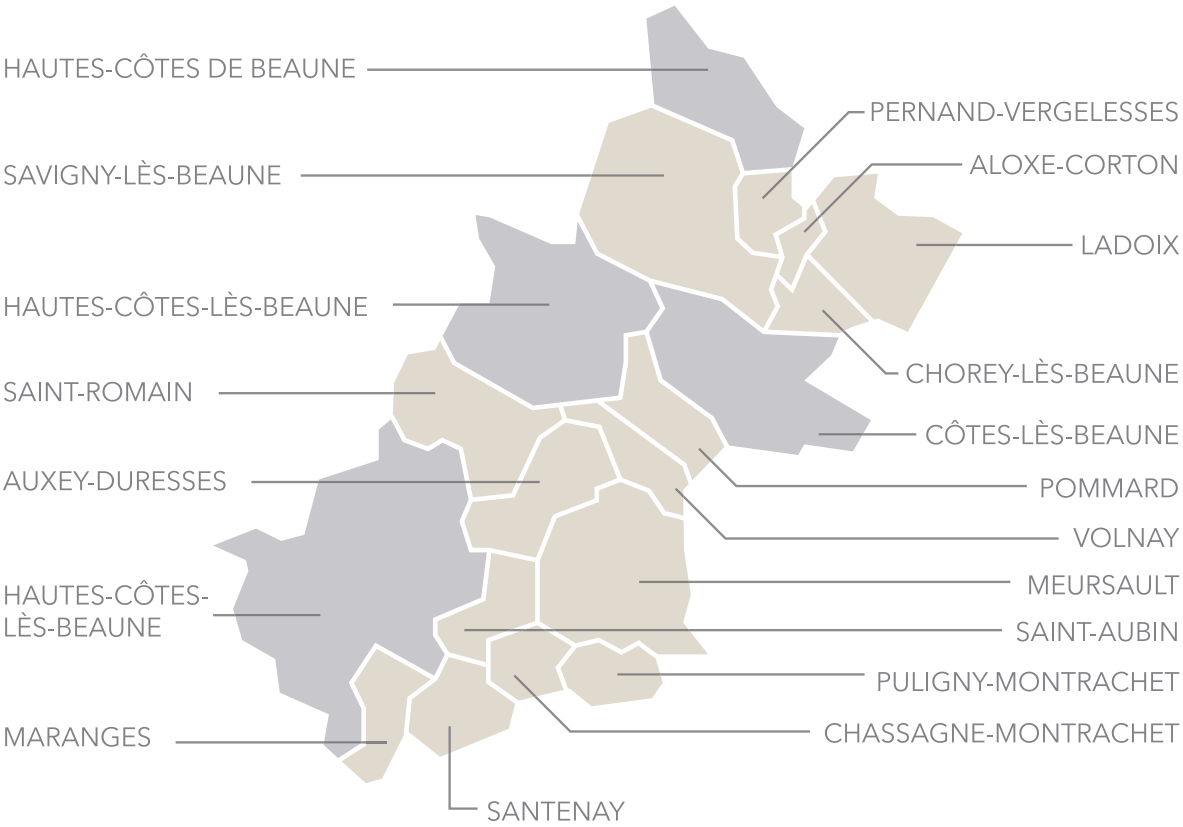
Erich Andert, Anadjucka, Grüner Veltliner	*Burgenland*	*Austria*	2017	17 900 Ft
Claus Preisinger, Grüner Veltliner	*Burgenland*	*Austria*	2017	17 900 Ft
Prieler, Leithaberg DAC, Pinot Blanc	*Burgenland*	*Austria*	2017	19 900 Ft
Bründlemayer, Steinmassel Erste Lage, Riesling	*Kamptal*	*Austria*	2016	19 900 Ft
Tement, Zieregg, Morillon	*Südsteiermark*	*Austria*	2017	29 900 Ft
Tement, Zieregg, Sauvignon Blanc	*Südsteiermark*	*Austria*	2016	31 900 Ft
Schmelz, Dürnsteiner- Freiheit Smaragd, Riesling	*Wachau*	*Austria*	2015	20 900 Ft
Domaine Wachau. Achleiten Smaragd, Riesling	*Wachau*	*Austria*	2011	23 900 Ft
Hirtzberger, Rotes Tor Federspiel, Grüner Veltliner	*Wachau*	*Austria*	2017	24 900 Ft
Prager, Achleiten Stockkultur Smaragd, Grüner Veltliner	*Wachau*	*Austria*	2018	25 900 Ft
Domaine Wachau. Achleiten Smaragd, Riesling	*Wachau*	*Austria*	1997	27 900 Ft
Knoll, Loibenberg Smaragd, Grüner Veltliner	*Wachau*	*Austria*	2018	34 900 Ft
Knoll, Loibner "Vinothekfüllung" Smaragd, Riesling	*Wachau*	*Austria*	2019	46 900 Ft
F.X. Pichler, "M" Smaragd, Grüner Veltliner	*Wachau*	*Austria*	2018	52 900 Ft
Hirtzberger, Singerriedel Smaragd, Riesling	*Wachau*	*Austria*	2018	73 900 Ft

GERMANY

Fritz Haag, Brauenberger Juffer, Riesling	*Mosel*	*Germany*	2017	19 900 Ft
JJ Prüm, Wehlener Sonnenuhr Spätlese Riesling	*Mosel*	*Germany*	2011	24 900 Ft
Dr Bürklin-Wolf, Gaisböhl Grosses Gewachs, Riesling	*Pfalz*	*Germany*	2017	24 900 Ft
Dr Bürklin- Wolf, Kirchentück Grosses Gewachs, Riesling	*Pfalz*	*Germany*	2017	69 900 Ft
Peter Jakob Kühn, Doosberg "GG", Riesling	*Rheingau*	*Germany*	2017	27 900 Ft

WINE REGIONS

CÔTE DE BEAUNE



FRANCE WHITE

Chateau Smith Haut Lafitte, Petit Haut Lafitte Blanc	*Bordeaux*	2018	27 900 Ft
Domaine de Chevalier, Pessac-Léognan Blanc	*Bordeaux*	2015	69 900 Ft
Billaud Simon, Chablis	*Burgundy-Chablis*	2018	13 900 Ft
Domaine Christian Moreau, Les Clos, Grand Cru, Chablis	*Burgundy-Chablis*	2019	39 900 Ft
Roger Belland, Bourgogne Cote d'Or Chardonnay	*Burgundy-Cote d'Or*	2018	16 900 Ft
Philippe Pacalet, Meursault	*Burgundy-Cote d'Or*	2016	38 900 Ft
Roger Belland, Les Champs Gains 1er Cru, Puligny Montrachet	*Burgundy-Cote d'Or*	2018	41 900 Ft
Vincent Girardin, "Morgeot" 1er Cru, Chassagne - Montrachet	*Burgundy-Cote d'Or*	2017	49 900 Ft
Ballot Millot, Les Narvaux, Meursault	*Burgundy-Cote d'Or*	2018	52 900 Ft
Domaine Roulot, Meursault	*Burgundy-Cote d'Or*	2019	69 900 Ft
Joseph Drouhin, Clos des Mouches, Beaune	*Burgundy-Cote d'Or*	2017	105 000 Ft
Faiveley, Corton-Charlemagne Grand Cru, Aloxe-Corton	*Burgundy-Cote d'Or*	2016	109 000 Ft
Roger Belland, Criots Batard Montrachet Grand Cru, Chassagne - Montrachet,	*Burgundy-Cote d'Or*	2017	166 000 Ft
Domaine Leflaive, Bienvenues Batard Montrachet Grand Cru, Puligny Montrachet	*Burgundy-Cote d'Or*	2012	299 000 Ft
Sancerre, Pascal Jolivet	*Loire*	2020	16 900 Ft
Domaine Guiberteau, Saumur Blanc, Les Moulins	*Loire*	2019	19 900 Ft
Savannieres, Moines Clos de la Bergerie, Nicolas Joly	*Loire*	2004	23 900 Ft
Yves Cuilleron, Viognier	*Rhone*	2019	15 900 Ft
Guigal, Condrieu	*Rhone*	2018	30 900 Ft
Ermitage de l'Oree Blanc, M. Chapoutier	*Rhone*	2003	149 000 Ft

FELIX

KITCHEN & BAR

ITALY WHITE

Gewürztraminer (off-dry), Tramin	*Alto Adige*	2017	12 900 Ft
Alois Lageder, Pinot Grigio	*Alto Adige*	2020	14 900 Ft
Cantina Terlan, Nova Domus Reserva	*Alto Adige*	2017	24 900 Ft
Cantina Terlan, "Quartz" Sauvignon Blanc	*Alto Adige*	2019	29 900 Ft
Cantina Terlan, "Rarity" Pinot Bianco	*Alto Adige*	2007	59 900 Ft
Roero Arneis, Vietti	*Piedmont*	2020	15 900 Ft
Gaja, Rossj-Bass, Langhe Chardonnay	*Piedmont*	2018	49 900 Ft
Gaja "Alteni di Brassica", Langhe Sauvignon	*Piedmont*	2015	78 900 Ft
Gaja, Gaia & Rey" Langhe Chardonnay	*Piedmont*	2016	129 000 Ft

MORE OF EUROPE

Bott Frigyes, Super Granum	*Muzsla*	*Slovakia*	2018	9 900 Ft
Világi, Zöld Veltelini, Terroire	*Helemba*	*Slovakia*	2018	14 900 Ft
Bott Frigyes "Keep the tradition" Olaszrizling	*Muzsla*	*Slovakia*	2018	15 900 Ft
Maurer Oszkár, Szerémi Sárgamuskotály	*Szerémség*	*Serbia*	2016	15 900 Ft
Strekov 1075, Porta #4	*Kürt*	*Slovakia*	NV	17 900 Ft

FELIX

KITCHEN & BAR

USA

Stag's Leap, Karia, Chardonnay	*Napa Valley*	2017	24 900 Ft
Hyde de Villaine, Chardonnay	*Napa Valley*	2010	36 900 Ft
Perliss, The Serpents, Semillon	*Napa Valley*	2016	36 900 Ft
Aubert Hyde&Sons, Carneros, Chardonnay	*Napa Valley*	2016	89 900 Ft
Presqu'ile Vineyard, Chardonnay	*Santa Barbara*	2013	33 900 Ft
Duckhorn, Migration, Chardonnay	*Sonoma Valley*	2013	19 900 Ft
Dumol Winery, Clare, Chardonnay	*Sonoma Valley*	2015	64 900 Ft

AUSTRALIA AND NEW ZEALAND

Penfolds Bin 311 Chardonnay		*Australia*	2017	22 900 Ft
Penfolds Yattarna Bin 144 Chardonnay	*Barossa Valley*	*Australia*	2016	94 900 Ft
Two Rivers, Convergence, Sauvignon Blanc	*Marlborough*	*New Zealand*	2020	14 900 Ft
Te Whare Ra, "D", Riesling	*Marlborough*	*New Zealand*	2016	14 900 Ft
Felton Road, Bannockburn, Chardonnay	*Central Otago*	*New Zealand*	2018	25 900 Ft

International Rose Wines / Nemzetközi Rosé Borok

FRANCE

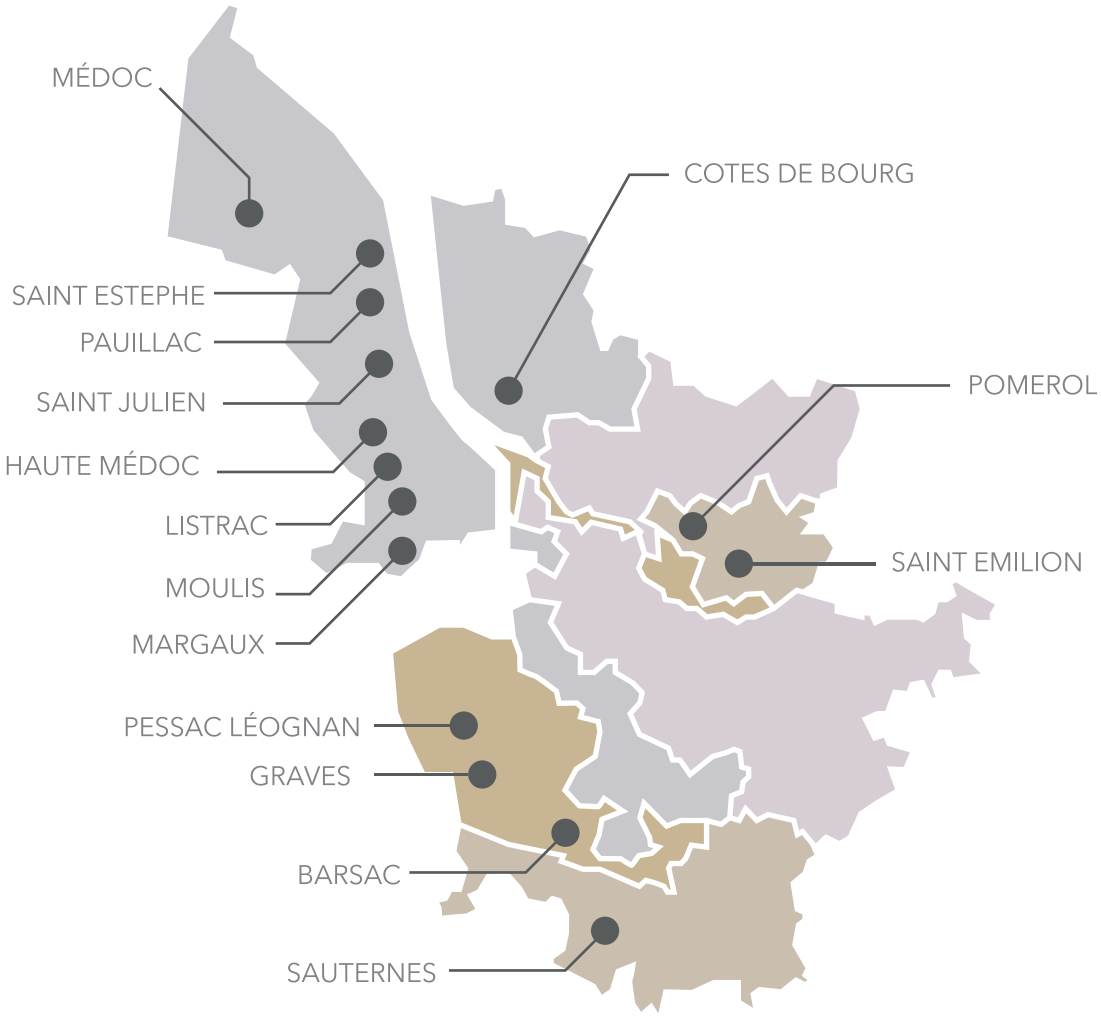
Château D'Esclans, Whispering Angel Rosé	*Provance*	2020	15 900 Ft
Jolie-Pitt & Perrin, Miraval Rosé	*Provance*	2020	16 900 Ft
Domaine Ott, Chateau Romassan Rosé	*Provance-Bandol*	2020	21 900 Ft
Domaine Ott, Étoile Rosé	*Provance*	2019	52 900 Ft
Château D'Esclans, Garrus Rosé	*Provance*	2018	59 900 Ft

MORE OF EUROPE

Bott Frigyes, " Just Enjoy" Rosé Szűretlen	*Muzsla*	*Slovakia*	2019	13 900 Ft

WINE REGIONS

BORDEAUX



Áraink forintban értendőek, az Áfá-t tartalmazzák. A szervízdíj 13,5%.
Az évjáratok változtatásának jogát fenntartjuk

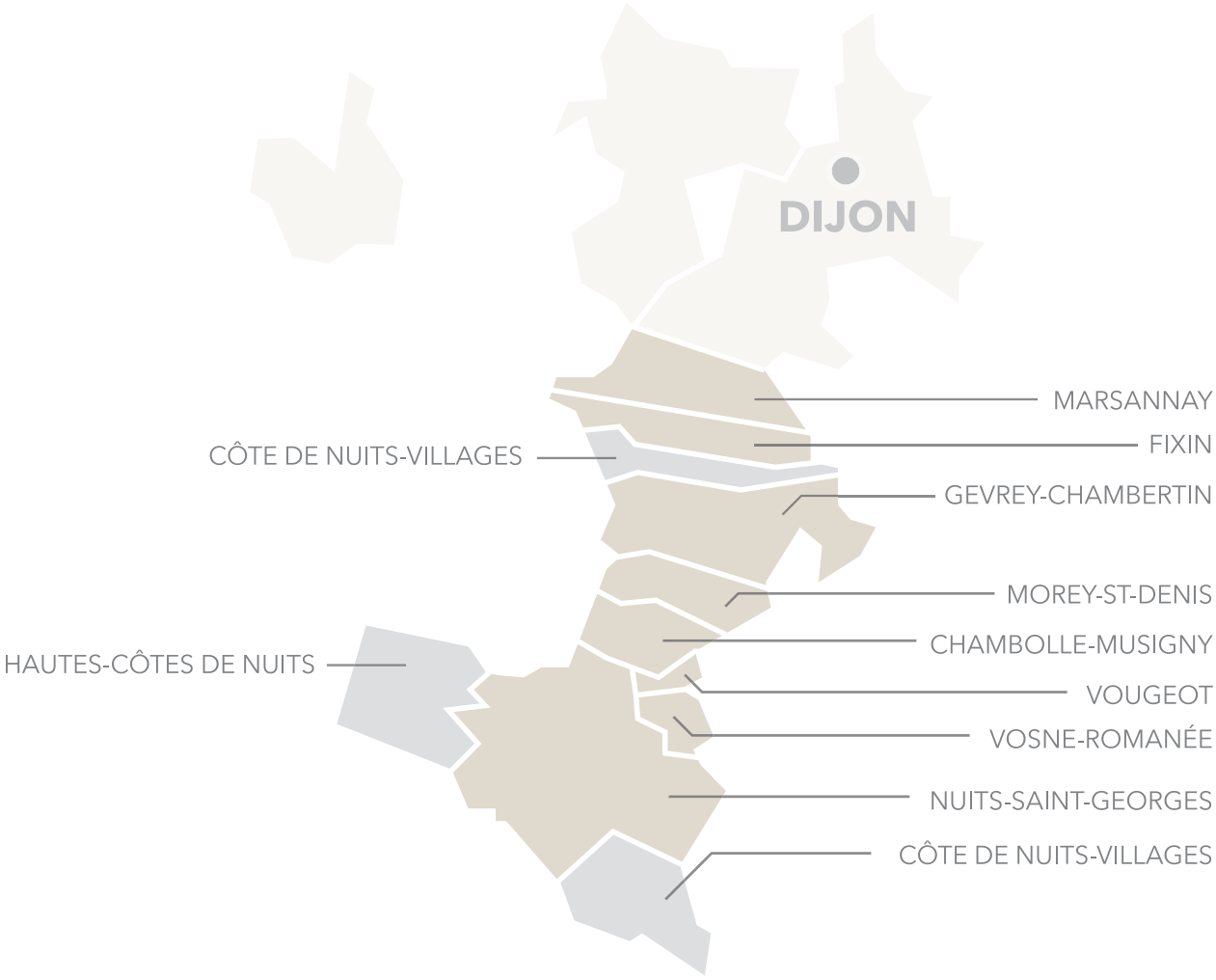
International Red Wines / Nemzetközi Vörös Borok

FRANCE

Roc de Cambes, Cotes de Bourg	*Bordeaux/Right Bank*	2006	65 900 Ft
Chateau Gazin, Pomerol	*Bordeaux/Right Bank*	2012	69 900 Ft
Chateau Rouget, Pomerol	*Bordeaux/Right Bank*	2005	74 900 Ft
Chateau Hosanna, Pomerol	*Bordeaux/Right Bank*	2012	129 000 Ft
Chapelle d'Ausone, St. Emilion Grand Cru Class A	*Bordeaux/Right Bank*	2012	129 000 Ft
Chateau Pavie, St. Emilion Grand Cru Class A	*Bordeaux/Right Bank*	2009	229 000 Ft
Chateau Angelus, St. Emilion Granc Cru Class A	*Bordeaux/Right Bank*	1999	239 000 Ft
Chateau Angelus, St. Emilion Granc Cru Class A	*Bordeaux/Right Bank*	2009	269 000 Ft
Chateau Cheval Blanc, St. Emilion Granc Cru Class A	*Bordeaux/Right Bank*	1986	286 000 Ft
Allées de Cantemerle, 5th Cru, Haut - Medoc	*Bordeaux/Left Bank*	2015	17 900 Ft
Blason D'Issan, 3er Cru, Margaux	*Bordeaux/Left Bank*	2015	27 900 Ft
Lafon Rochet, 4th Cru, Saint - Estephe	*Bordeaux/Left Bank*	2015	35 900 Ft
Chateau Gloria, Cru Bourgeois, St Julien	*Bordeaux/Left Bank*	1999	46 900 Ft
Pagodes De Cos, 2er Cru, Saint - Estephe	*Bordeaux/Left Bank*	2009	53 900 Ft
La Chapelle De La Mission Haut-Brion R., Pessac-Léognan	*Bordeaux/Left Bank*	2011	63 900 Ft
Chateau Leoville Barton, 2er Cru, Saint - Julien	*Bordeaux/Left Bank*	2006	65 900 Ft
Chateau Pape Clément, Pessac-Léognan	*Bordeaux/Left Bank*	2014	84 900 Ft
Calon Ségur, 3rd Cru, Saint - Estephe	*Bordeaux/Left Bank*	2005	97 900 Ft
Chateau Pichon Longueville Baron, 2er Cru Pauillac	*Bordeaux/Left Bank*	2014	119 000 Ft
Chateau Cos D'Estournel, 2er Cru, Saint - Estephe	*Bordeaux/Left Bank*	2016	149 000 Ft
Chateau Haut-Brion, 1er Cru, Pessac-Léognan	*Bordeaux/Left Bank*	1999	299 000 Ft
Chateau Margaux 1er Cru, Margaux	*Bordeaux/Left Bank*	2006	319 000 Ft
Chateau Lafite Rothschild, 1er Cru, Pauillac	*Bordeaux/Left Bank*	2011	329 000 Ft
Chateau Lafite Rothschild, 1er Cru, Pauillac	*Bordeaux/Left Bank*	2008	469 000 Ft
Chateau Latour, 1er Cru Pauillac	*Bordeaux/Left Bank*	2005	509 000 Ft

WINE REGIONS

CÔTE DE NUITS



Thibault Liger-Belair, Clos du Prieuré, Haute Cote de Nuits	*Burgundy*	2015	17 900 Ft
Domaine de Bellene, Savigny Les Beaune 1er Cru	*Burgundy*	2011	24 900 Ft
Philippe Pacalet, Pommard	*Burgundy*	2013	29 900 Ft
Philippe Pacalet "La Perriére" Premier Cru, Gevrey-Chambertin	*Burgundy*	2013	39 900 Ft
Philippe Pacalet, Premier Cru, Chambolle Musigny	*Burgundy*	2011	44 900 Ft
Mugneret-Gibourg, Vosné-Romanée	*Burgundy*	2015	58 900 Ft
De Courcel, Premier Cru "Clos de Epenots" Pommard	*Burgundy*	2007	59 900 Ft
Bruno Clair, "Les Veroilles", Chambolle Musigny	*Burgundy*	2017	67 900 Ft
Bruno Clair, "Le Dominode" Premier Cru, Savigny-les-Beaune	*Burgundy*	2015	68 900 Ft
Fourrier, Gevrey-Chambertin	*Burgundy*	2017	69 900 Ft
Thibault Liger-Belair, Charmes-Chambertin Grand Cru, Gevrey-Chambertin	*Burgundy*	2013	79 900 Ft
Faiveley, Clos de Cortons Grand Cru, Corton	*Burgundy*	2016	80 900 Ft
Mugneret-Gibourg,"Les Chaignots" Premier Cru, Nuit St. Georges	*Burgundy*	2015	85 900 Ft
Domaine Trapet, "Capita" Premier Cru, Gevrey-Chambertin	*Burgundy*	2015	89 900 Ft
Armand Rousseau „Cazetiers" Premier Cru, Gevrey-Chambertin	*Burgundy*	2015	149 000 Ft
Armand Rousseau „Lavaux St. Jacques" Premier Cru, Gevrey-Chambertin	*Burgundy*	2015	189 000 Ft
Armand Rousseau Clos De La Roche Grand Cru, Morey-Saint-Denis	*Burgundy*	2015	209 000 Ft
Thibault Liger-Belair, Richebourg Grand Cru, Vosne-Romanée	*Burgundy*	2015	219 000 Ft
Domaine Dujac, Clos de La Roche Grand Cru, Morey-Saint-Denis,	*Burgundy*	2013	299 000 Ft
Mugneret-Gibourg, Clos-Vougeot Grand Cru, Vougeot	*Burgundy*	2015	349 000 Ft

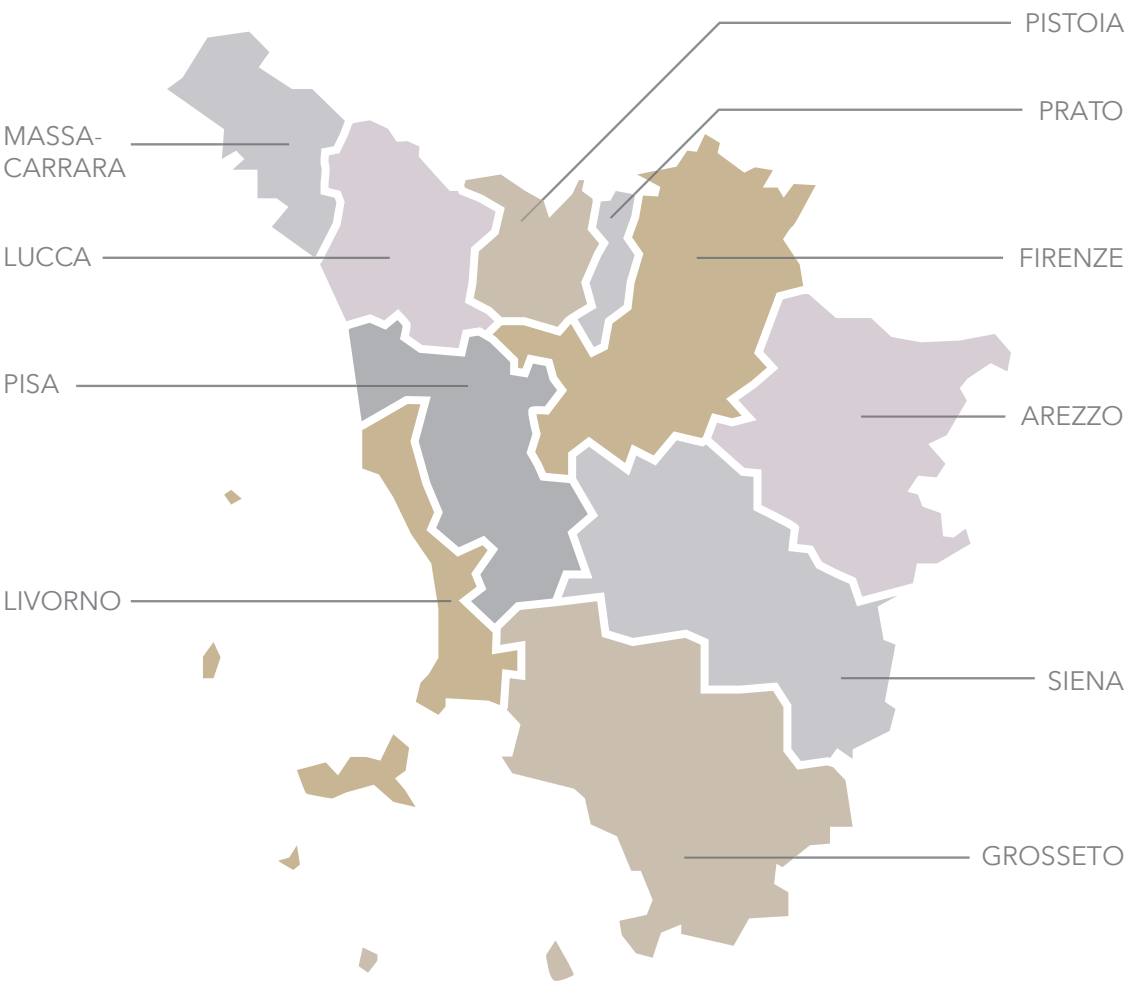
FELIX

KITCHEN & BAR

Domaine Tempier, Bandol Cuvée Classique	*Provance*	2018	28 900 Ft
Paul Jaboulet, Aine La Petit Syrah	*Rhone Valley*	2013	7 900 Ft
E. Guigal, Gigondas	*Rhone Valley*	2016	21 900 Ft
Paul Jaboulet, Aine Cote Les Jumelles	*Rhone Valley*	2012	29 900 Ft
Paul Jaboulet, Herm. La Petite Chapelle	*Rhone Valley*	2007	34 900 Ft
Domaine Auguste Clape, Cornas, Renaissance	*Rhone Valley*	2011	39 900 Ft
Domaine Roger Sabon, Cuvée Prestig, Chateauneuf du Pape	*Rhone Valley*	2010	49 900 Ft
E. Guigal, Cote Rotie "La Turque"	*Rhone Valley*	2010	169 000 Ft
Chateau Beaucastle, Hommage	*Rhone Valley*	2014	199 000 Ft
M. Chapoutier, Le Pavillion Rouge	*Rhone Valley*	2009	239 000 Ft

WINE REGIONS

TUSCANY



ITALY

Masciarelli, Iskra	*Abruzzo*	2003	16 900 Ft
Vietti, Barbera d'Alba	*Piemonte*	2016	15 900 Ft
Vietti, Langhe Nebbiolo 'Perbacco'	*Piemonte*	2016	18 900 Ft
Braida, Barbera d'Asti Bricco dell'Uccellone	*Piemonte*	2014	35 900 Ft
Gaja, Barolo Dagromis	*Piemonte*	2016	45 900 Ft
Elio Altare di Silvia Altare, Langhe, "Giàrborina"	*Piedmont*	2013	49 900 Ft
Roberto Voerzio, Barolo Rocche dell' Annunziata	*Piemonte*	2011	109 000 Ft
Roberto Voerzio, Barolo Brunate	*Piemonte*	2000	119 000 Ft
Gaja, Barbaresco	*Piemonte*	2015	129 000 Ft
Elio Altare di Silvia Altare, Barolo Cannubi	*Piemonte*	2012	133 000 Ft
Gaja, Langhe Nebbiolo "Spress"	*Piemonte*	2011	135 000 Ft
Roberto Voerzio, Barolo La Serra	*Piemonte*	2011	139 000 Ft
Roberto Voerzio, Barolo La Serra	*Piemonte*	2013	146 000 Ft
Bruno Giacosa, Barbaresco Santo Stefano di Nieve	*Piemonte*	2005	156 000 Ft
Bruno Giacosa, Barbaresco Rabaja	*Piemonte*	1997	169 000 Ft
Sessantanni, Primitivo di Manduria 60 anni	*Puglia*	2016	16 900 Ft
Avignonesi, Rosso di Montepuciano	*Toscana*	2017	11 900 Ft
Avignonesi, Vino Nobile di Montelpuciano	*Toscana*	2015	15 900 Ft
Casanova di Neri, Rosso di Montalcino	*Toscana*	2019	25 900 Ft
Avignonesi, Desiderio	*Toscana*	2017	26 900 Ft
Casanova di Neri, Brunello di Montalcino	*Toscana*	2016	34 900 Ft
Poggio di Sotto, Rosso di Montalcino	*Toscana*	2014	37 900 Ft
Castellare, Il Poggio ai Merli	*Toscana*	2016	39 900 Ft
Avignonesi, Campanelle, 50&50	*Toscana*	2015	59 900 Ft
Rocca di Frassinello, Baffonero Maremma Rosso	*Toscana*	2015	64 900 Ft
Biondi-Santi, Brunello di Montalcino	*Toscana*	2013	79 900 Ft
Poggio di Sotto, Brunello di Montalcino	*Toscana*	2013	83 900 Ft
Casanova di Neri, Cerretalto, Brunello di Montalcino	*Toscana*	2012	115 000 Ft
Valdicava, Madonna del Piano, Brunello di Montal-cino	*Toscana*	2010	129 000 Ft

SUPER TUSCAN

IA handful of Tuscan winegrowers began experimenting with international grape varieties in the 1960s. Tuscany's coastal climate and soils favoured the Bordeaux varieties, and Marquis Mario Rocchetta began producing Sassiccaia from his San Guido Estate in 1948 for his own and his family's consumption. The 1968 vintage was the first to be released commercially and was only referred to as "Super Tuscan" as it contained international grapes not permitted in the DOCG category, so was sold in the lower tier of "Vino da Tavola" or Table Wine.

Encouraged by his success, his nephew Piero Antinori also made a blend of Sangiovese and the Cabernet varieties from the Tignanello Estate in the heart of the Chianti region, which he released as Tignanello from the 1971 vintage. The estate also produces another iconic wine called Solaia from one of the Tignanello Estate's warmest vineyards, where Cabernet Sauvignon, which is then blended with Sangiovese, has no trouble ripening. This wine has dazzled wine lovers since 1978.

Another member of the Antinori family, Piero's younger brother Ludovico Antinori, founded Tenuta dell'Ornellaia after visiting California and meeting André Tschlischeff, the mentor of Robert Mondavi and Joe Heitz, among others. Ornellaia, first released with the 1985 vintage, was a blend of Cabernet Sauvignon and Franc and Merlot. A 100% Merlot, first bottled in 1986 as an experiment on the Tenuta dell'Ornellaia Estate, was named "Massi", Masseto, after the blue clay soil in the vineyards. Tibor Gál Sr also played a role on the Tenuta dell'Ornellaia Estate, helping with the winemaking from the 1990s and winning the Wine Spectator magazine's Top 100 in 2001 with the 1998 vintage.

50&50 is a hybrid wine, comprising 50% Merlot and 50% Sangiovese, resulting from a close relationship between the Avignonesi Estate in Montepulciano and the Capanelle Winery in Chianti.

The rise of the Super Tuscans was based on these wines, but the story does not end here, as their success inspired other winemakers in the region. Baffonero, a single varietal Merlot and the result of the joint work of renowned Chianti producer Castellare and Bordeaux icon Château Lafite, has become Masseto's biggest rival.

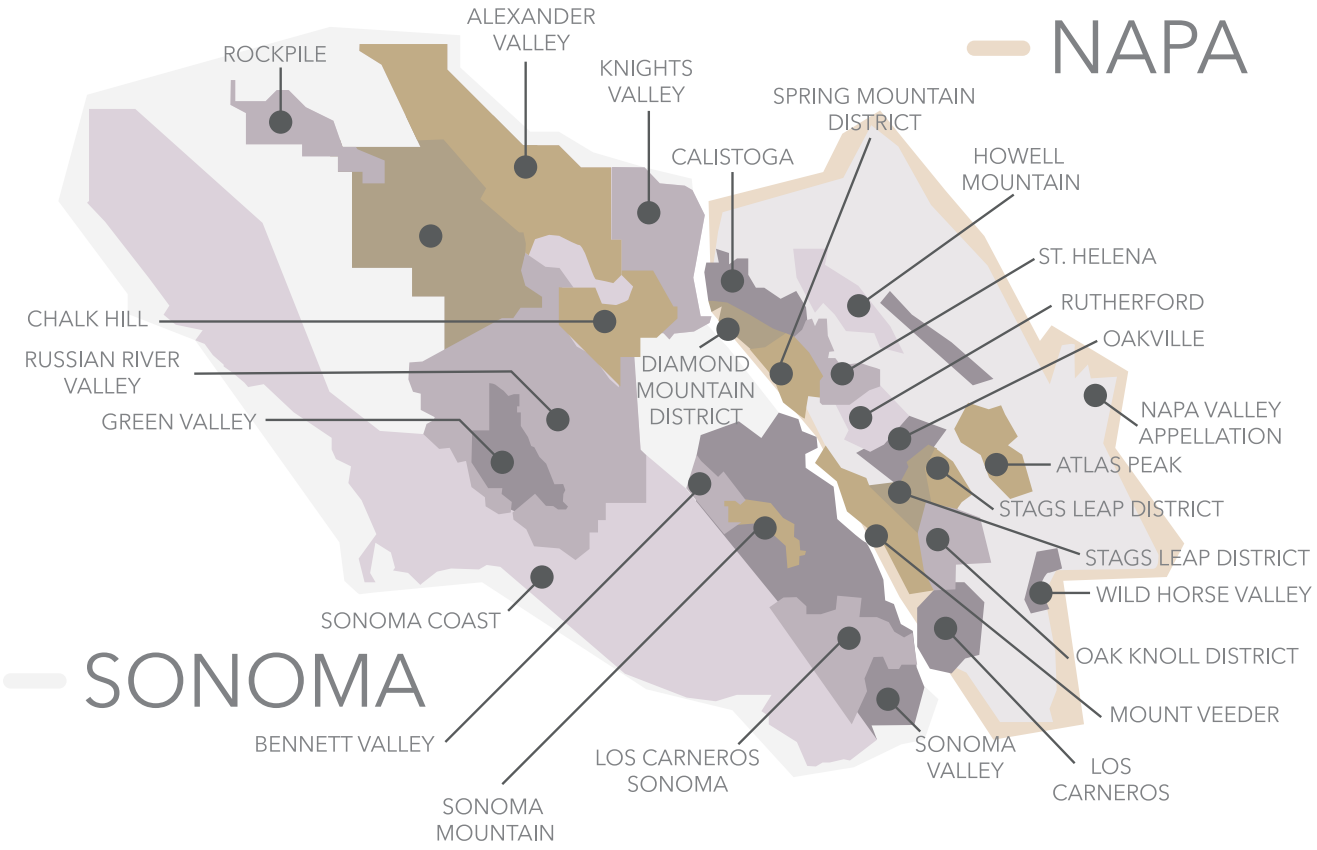
Tenuta San Guido, Sassicaia	*Toscana*	2013	189 000 Ft
Tenuta San Guido, Sassicaia	*Toscana*	2016	249 000 Ft
Antinori, Tignanello	*Toscana*	2018	59 900 Ft
Antinori, Tignanello	*Toscana*	2006	89 900 Ft
Antinori, Solaia	*Toscana*	2014	149 000 Ft
Antinori, Solaia	*Toscana*	2008	199 000 Ft
Antinori, Solaia	*Toscana*	2006	209 000 Ft
Antinori, Solaia	*Toscana*	2004	219 000 Ft
Ornellaia, Masseto	*Toscana*	2011	359 000 Ft
Ornellaia, Masseto	*Toscana*	2012	389 000 Ft
Ornellaia, Masseto	*Toscana*	2008	399 000 Ft
Ornellaia, Masseto	*Toscana*	1999	449 000 Ft
Cesari Bosan, Amarone della Valpolicella Classico	*Veneto*	2009	38 900 Ft
Quintarelli, Valpolicella Classico Superiore	*Veneto*	2012	39 900 Ft
Quintarelli, Amarone della Valpolicella Classico	*Veneto*	2012	129 000 Ft
Dal Forno, Amarone della Valpolicella	*Veneto*	2011	169 000 Ft

SPAIN

badaBADOC, Garnacha	*Priorat*	2015	16 900 Ft
Bodegas Pintia, Pintia	*Ribera del Duero*	2016	33 900 Ft
Vega Sicilia, Valbuena 5	*Ribera del Duero*	2015	73 900 Ft
Vega Sicilia, Unico	*Ribera del Duero*	2006	156 000 Ft
Vega Sicilia, Unico	*Ribera del Duero*	2009	169 000 Ft
Muga, Gran Reserva Prado Enea	*Rioja*	2011	39 900 Ft
Muga, Torre Muga	*Rioja*	2015	46 900 Ft

WINE REGIONS

NAPA & SONOMA



LEBANON

Chateau Musar, Chateau Musar Red	*Bekaa Valley*		2012	22 900 Ft

MORE OF EUROPE

Balla Géza, Feketeleányka	*Arad*	*Romania*	2017	10 500 Ft
Bott Frigyes, Kékfrankos	*Muzsla*	*Slovakia*	2016	13 900 Ft
Moric, Blaufrankisch Reserve	*Burgenland*	*Austria*	2015	19 900 Ft
Fürst, Spätburgunder "Schlossberg" GG	*Franken*	*Germany*	2017	77 900 Ft
Daniel & Marta Gantenbein, Pinot Noir	*Graubünden*	*Switzerland*	2017	79 900 Ft

USA

Black Stallion, Bucephalus Red Blend	*California*	2015	159 000 Ft
Sine Qua Non, "Ratsel" Syrah	*California*	2016	219 000 Ft
Stags Leap, Artemis, Cabernet Sauvignon	*Napa Valley*	2015	32 900 Ft
Joseph Phelps, Cabernet Sauvignon	*Napa Valley*	2016	45 900 Ft
Heitz Cellar, Cabernet Sauvignon	*Napa Valley*	2014	49 900 Ft
Dominus Estate, Napanook	*Napa Valley*	2015	69 900 Ft
Perliss, The Ravens	*Napa Valley*	2016	87 900 Ft
Perliss, The Ravens	*Napa Valley*	2012	89 900 Ft
Perliss, The Ravens	*Napa Valley*	2013	97 900 Ft
Inglenook, Rubicon	*Napa Valley*	2014	99 900 Ft
Quintessa	*Napa Valley*	2011	104 000 Ft
Quintessa	*Napa Valley*	2012	109 000 Ft
Stags Leap, Cask 23	*Napa Valley*	2014	125 000 Ft
Joseph Phelps, Insignia	*Napa Valley*	2016	135 000 Ft
Heitz Cellar, Martha's Vineyard Cabernet Sauvignon	*Napa Valley*	2012	138 000 Ft
Harlan Estate, The Maiden	*Napa Valley*	2013	239 000 Ft
Opus One, Overtue	*Napa Valley*	MV	82 900 Ft
Opus One, Opus One	*Napa Valley*	2017	229 000 Ft
Opus One, Opus One	*Napa Valley*	2012	244 000 Ft
Opus One, Opus One	*Napa Valley*	2010	253 000 Ft
Opus One, Opus One	*Napa Valley*	2007	269 000 Ft

FELIX

KITCHEN & BAR

Antica Terra, Ceras Pinot Noir	*Oregon*	2015	61 900 F
Antica Terra, Botanica Pinot Noir	*Oregon*	2016	66 900 F
Antica Terra, Antikythera Pinot Noir	*Oregon*	2015	79 900 Ft
Antica Terra, Antikythera Pinot Noir	*Oregon*	2013/'14	82 900 Ft
Duckhorn, Migration Pinot Noir	*Sonoma Valley*	2013	22 900 Ft
Verité, La Muse	*Sonoma Valley*	2013	219 000 Ft

SOUTH AMERICA

Sena	*Aconcagua Valley*	*Chile*	2015	89 900 Ft
Sena	*Aconcagua Valley*	*Chile*	2008	99 900 Ft
Casa Lapostolle, Clos Apalta	*Colchagua*	*Chile*	2017	99 900 Ft
Casa Lapostolle, Clos Apalta	*Colchagua*	*Chile*	2015	109 000 Ft
Casa Lapostolle, Clos Apalta	*Colchagua*	*Chile*	2014	115 000 Ft
Escorihuela Gascón, President's Blend Malbec	*Mendoza*	*Argentina*	2017	20 900 Ft
Trapiche, Icono Iscay	*Mendoza*	*Argentina*	2013	21 900 Ft
Bodegas Catena Zapata, Nicolas Catena Zapata	*Mendoza*	*Argentina*	2016	41 900 Ft
Cheval des Andes	*Mendoza*	*Argentina*	2016	52 900 Ft

NEW ZEALAND

Quartz Reef, Bendingo Pinot Noir	*Central Otago*	2016	22 900 Ft
Felton Road Bannockburn Pinot Noir	*Central Otago*	2018	31 900 Ft
Felton Road Cornish Point Pinot Noir	*Central Otago*	2018	41 900 Ft
Felton Road Block 3 Pinot Noir	*Central Otago*	2018	50 900 Ft
Villa Maria, Ngakirikiri	*Hawke's Bay – Gimblett Gravels*	2013	59 900 Ft
Neudorf, Tom's Block, Pinot Noir	*Nelson*	2017	17 900 Ft
Pegasus Bay Pinot Noir	*Canterbury*	2015	22 900 Ft

FELIX

KITCHEN & BAR

AUSTRALIA

Jim Barry - The Armagh Shiraz	*Clare Valley*	2009	159 000 Ft
Peter Lehmann, Futures Shiraz	*Barossa*	2011	14 900 Ft
Penfolds, RWT	*Barossa*	2015	94 900 Ft
Penfolds, Grange Shiraz	*South Australia*	2011	255 000 Ft
Henschke, Henry's Seven	*Eden Valley*	2010	18 900 Ft
Henschke, Keynoten Estate Euphonium	*Eden Valley*	2009	22 900 Ft
Henschke, Lenswood Giles Pinot Noir	*Eden Valley*	2010	22 900 Ft

SOUTH AFRICA

Stellenrust, Cornerstone Pinotage	*Stellenbosch*	2012	13 900 Ft
Ken Forester, The Gipsy	*Stellenbosch*	2010	27 900 Ft

Dessert Wine / Desszertbor

Kracher Kollektion, Muskat Ottonel TBA Nr. 8 0,375l	*Burgenland*	*Austria*	2015	28 900 Ft
Klein Constantia, Vin de Constance	*Cape Town*	*South Africa*	2015	43 900 Ft
Domaine Huet Vouvray Le Clos du Bourg MOEL-LEUX 1ére Trie	*Loire*	*France*	1989	59 900 Ft
Chateau D'Yquem	*Bordeaux*	*France*	2010	159 000 Ft

Fortified Wines / Erősített borok

Niepoort, Tawny Port 20 Years (0,375l)	*Douro*	*Portugal*	NV	35 900 Ft
Barbeito, Frasqueira Verdelho 1995 (0,75l)	*Madeira*	*Portugal*	1995	219 000 Ft
Niepoort, Vintage 1977 (0,75l)	*Douro*	*Portugal*	1977	269 000 Ft

FELIX

KITCHEN & BAR

Large format/Nagy kiszerelés

SPARKLING

Kreinbacher, Prestige Brut Magnum	*Nagy-Somló*	*Hungary*	2016	30 900 Ft
Kreinbacher, Rosé Brut Magnum	*Nagy-Somló*	*Hungary*	2016	30 900 Ft
Kreinbacher, "Série" Prestige Brut Magnum	*Nagy-Somló*	*Hungary*	2013	42 900 Ft
Ferrari, Perlé Magnum	*Trentino*	*Italy*	2014	42 900 Ft

CHAMPAGNE NON VINTAGE

Moët & Chandon, Brut Imperial Magnum	NV	55 900 Ft
Deutz, Brut Rosé Magnum	NV	62 900 Ft
Pol Roger, Brut Reserve Magnum	NV	64 900 Ft
Charles Heidsieck, Brut Reserve Magnum	NV	65 900 Ft
Bollinger, Special Cuvée Brut Magnum	NV	65 900 Ft
Laurent Perrier, Cuvée Rosé Magnum	NV	105 000 Ft
Krug, Grande Cuvée Magnum	NV	219 000 Ft
Pol Roger, Brut Reserve Jeroboam (3L)	NV	169 000 Ft
Bollinger, Special Cuvée Brut Jeroboam (3L)	NV	169 000 Ft
Moët & Chandon, Brut Imperial Jeroboam (3L)	NV	179 000 Ft
Pol Roger, Brut Reserve Mathusalem (6L)	NV	269 000 Ft
Bollinger, Special Cuvée Brut Mathusalem (6L)	NV	349 000 Ft

FELIX

KITCHEN & BAR

Large format/Nagy kiszerelés

CHAMPAGNE VINTAGE

Laurent Perrier, Brut Millesime Magnum	2008	79 900 Ft
Bruno Paillard Blanc de Blancs Magnum	2006	84 900 Ft
Charles Heidsieck, Brut Millesime Magnum	2005	94 900 Ft
Charles Heidsieck, Millesime Rosé Magnum	2006	109 900 Ft
Moët & Chandon, Grand Vintage Magnum	2000	169 000 Ft
Moët & Chandon, Grand Vintage Rosé Magnum	1990	269 000 Ft

CHAMPAGNE PRESTIGE

Laurent Perrier, Grand Siécle Magnum	NV	189 000 Ft
Taittinger, Comtes de Champagne Blanc de Blancs Magnum	2007	209 000 Ft
Taittinger, Comtes de Champagne Rose Magnum	2007	219 000 Ft
Pol Roger, Sir Winston Churchill Magnum	2009	219 000 Ft
Piper Heidsieck, Rare Millesime Magnum	1998	229 000 Ft
Dom Pérignon Magnum	2008	239 000 Ft
Dom Pérignon Luminous Magnum	2008	269 000 Ft
Dom Pérignon, Rosé Magnum	2006	419 000 Ft
Dom Pérignon Jeroboam (3L)	2009	590 000 Ft
Dom Pérignon Rosé Jeroboam (3L)	2005	1 290 000Ft

FELIX

KITCHEN & BAR

Large format/Nagy kiszerelés

FEHÉR/WHITE

Bencze, Vénusz Rajnai Rizling, Magnum	*Badacsony*	*Magyarország*	2015	34 900 Ft
Balassa, Szent Tamás Sors Bona, Magnum – Mád	*Tokaj*	*Magyarország*	2018	55 900 Ft
Terlan, Quarz Sauvignon Blanc, Magnum	*Alto Adige*	*Italy*	2014	64 900 Ft
Velich, Tiglat, Magnum	*Burgenland*	*Austria*	2015	69 900 Ft
Roger Belland, Morgeot-Clos Pitois, Premier Cru, Chassagne Montrachet, Magnum	*Burgundy*	*France*	2011	99 900 Ft

ROSÉ

Domaines Ott Rosé, Clos Mireille, Magnum	*Provance*	*France*	2019	48 900 Ft
Garrus Rosé, Château D'Esclans, Magnum	*Provance*	*France*	2019	139 000 Ft
Domaines Ott Rosé, Clos Mireille, Jeroboam (3L)	*Provance*	*France*	2019	139 000 Ft
Domaines Ott Rosé, Clos Mireille, Mathusalem (6L)	*Provance*	*France*	2019	289 000 Ft

VÖRÖS/RED

Etyeki Kúria, Pinot Noir Magnum	*Etyek-Buda*	*Magyarország*	2015	19 990 Ft
Bott Frigyes, Super Granum Red Magnum	*Muzsla*	*Magyarország*	2016	22 900 Ft
Masciarelli, Montepulciano d'Abuzzo, Magnum	*Abruzzo*	*Italy*	2007	35 900 Ft
Heimann, Barbár Magnum	*Szekszárd*	*Magyarország*	2016	39 990 Ft
Casa Lapostolle, Clos Apalta Magnum	*Colchagua*	*Argentina*	2010	129 000 Ft
Avignonesi Campanelle, 50&50, Magnum	*Toscana*	*Italy*	2008	149 000 Ft
Opus One, Opus One, Magnum	*Napa Valley*	*USA*	2012	470 000 Ft