

# FELIX

KITCHEN & BAR

Menu  
by Jeremy  
and the team

## STARTERS / SOUPS

Charolais beef french tartar <i>Allergens: 1, 3, 10</i>	4490 HUF
Foie gras terrine with goji berries and tokaj jelly <i>Allergens: 1, 7</i>	4990 HUF
Crispy rice tuna with chili Bonito flakes mayonnaise <i>Allergens: 3, 4, 10</i>	4990 HUF
Niçoise salad with tuna <i>Allergens: 3, 4, 7, 10, 12</i>	6990 HUF
Octopus salad with edamame bean and radicchio <i>Allergens: 2, 4, 10, 14</i>	5490 HUF
Caesar salad (+ with Cajun chicken 2000 HUF / + with shrimp 4000 HUF) <i>Allergens: 1, (2), 3, 4, 7, 10</i>	2990 HUF
Burrata royale with tomato, truffle and Castillo de Canena olive oil <i>Allergen: 7</i>	4990 HUF
Quinoa and avocado salad with preserved lemon <i>Allergens: 3, 4, 10</i>	3990 HUF
Goulash soup <i>Allergens: 1, 9</i>	2790 HUF
Thai Tom Yum soup <i>Allergens: 2, 4, 6, 9</i>	3990 HUF
Chicken consommé <i>Allergen: 1</i>	2390 HUF

## FELIX SIGNATURES

Seafood linguine (with seasonal seafood selection) <i>Allergens: 1, 2, 4, 7, 9, 14</i>	9990 HUF
FELIX veal piccata with mashed potato <i>Allergens: 1, 7, 9</i>	8990 HUF
Bison burger with aged cheddar and Glenmorangie sauce <i>Allergens: 1, 3, 7, 9, 11</i>	7990 HUF
Classic wiener schnitzel <i>Allergens: 1, 3, 7, 8</i>	5990 HUF
Acquerello saffron risotto <i>Allergens: 7, 9</i>	7990 HUF

## GRILL

Dorado royale fillet <i>Allergen: 4</i>	8990 HUF
Octopus tentacle <i>Allergens: 2, 4, 13</i>	7990 HUF
Sockeye salmon fillet <i>Allergen: 4</i>	6990 HUF
Carabineros 100 g <i>Allergen: 2</i>	5990 HUF
Argentine prawns <i>Allergens: 2, 7, 9</i>	7990 HUF
Hungarian beef tenderloin 200 g / 400 g	9990 / 17990 HUF
Matured Cote de Boeuf - Charolais per 100 g (min. 1 kg)	3890 HUF
Rib eye steak 300 g matured - Charolais	17990 HUF
Neck Rib eye steak 250 g - Spanish Wagyu beef from Santa Rozalia farm	19990 HUF
Sirloin steak 300 g matured - Montebeliarde	9990 HUF
Strip loin steak per 100 g - Japanese A4 Wagyu beef from Kagoshima	14990 HUF
Lamb rack 300 g, grass fed - English from Romney	11990 HUF
Corn-fed chicken breast	3690 HUF

## KIDS' MENU

Chicken cream soup <i>Allergens: 1, 7, 9</i>	1990 HUF
Chicken guys with french fries <i>Allergens: 1, 3, 7</i>	3990 HUF
Creamy pasta with cheddar or tomato <i>Allergens: 1, 7</i>	2490 HUF
Charolais beef fillet 100 g	4990 HUF

## DESSERTS

Golden baked pastry with walnut, vanilla sauce and salted caramel ice cream <i>Allergens: 1, 3, 7, 8</i>	4990 HUF
Soufflé Grand Marnier <i>Allergens: 1, 3, 7</i>	2390 HUF
Chef selection of ice cream and sorbet <i>Allergens: 1, 3, 7, 8</i>	3990 HUF

## SNACKS

Olive selection	2990 HUF
Padron peppers	2990 HUF
Wagyu croquettes <i>Allergens: 1, 3, 7, 10</i>	3990 HUF
Chef's selection of ham	9990 HUF
Chef's selection of cheese <i>Allergens: 7, 12</i>	6990 HUF

## CAVIAR / RAW

Keta caviar (50 g) <i>Allergens: 1, 3, 4, 7</i>	9990 HUF
Dom Petroff osetra caviar (30 g) <i>Allergens: 1, 3, 4, 7</i>	34990 HUF
Albino sturgeon caviar (30 g) <i>Allergens: 1, 3, 4, 7</i>	59990 HUF
FELIX seafood platter for 2 (also available for 4) <i>Allergens: 2, 3, 4, 7</i>	47990 HUF
Gillardeau No. 2 oysters <i>Allergen: 14</i>	6 pcs 17990 HUF (also available in 12 pcs)

## TO SHARE

Burrata royal with tomato, truffle and Castillo de Canena olive oil <i>Allergen: 7</i>	9990 HUF
Seafood linguine (with seasonal seafood selection) <i>Allergens: 1, 2, 3, 6, 7, 9, 12, 14</i>	19990 HUF
FELIX veal piccata with mashed potato	14990 HUF
Matured Cote de Boeuf - Charolais per 100 g (min. 1 kg)	3890 HUF

## SIDES

Agria fried potatoes <i>Allergen: 1</i>	1990 HUF
Butter truffle mashed potato <i>Allergen: 7</i>	2990 HUF
Mixed green salad <i>Allergen: 10</i>	1990 HUF
Almond saffron rice <i>Allergens: 8, 9</i>	1990 HUF
Teriyaki glazed baby pak choi <i>Allergen: 6</i>	2390 HUF
Sautéed tender steam broccoli with black garlic	2990 HUF
Haricot coco beans	1990 HUF
Butter french beans <i>Allergen: 6</i>	2490 HUF
Potato salad <i>Allergens: 7, 8, 10</i>	1990 HUF
Grilled baby vegetables	2490 HUF

## SAUCES

Jus <i>Allergens: 7, 9</i>	1490 HUF
Morel <i>Allergens: 7, 9</i>	1490 HUF
Bordelaise <i>Allergens: 7, 9</i>	1490 HUF
Coriander butter sauce <i>Allergens: 7</i>	1490 HUF
Teriyaki ginger sauce <i>Allergens: 7, 9</i>	1490 HUF
Béarnaise <i>Allergens: 3, 7</i>	1490 HUF

# FELIX

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## WINE RECOMMENDATION



by Csinki Tamás  
Master Sommelier

### YVES CUILLERON, VIOGNIER, RHONE, FRANCE, 2019

The aromatic grape variety of the French Rhone Valley is Viognier which enchants with its intensity. Ripe yellow-fleshed fruits such as apricots, papaya, mango to which the floral notes lend complexity. Due to its creamy texture and intensity, it goes well with saffron risotto

**FOOD PAIRING:  
ACQUERELLO SAFFRON RISOTTO**

125ML - 3090 HUF

### KREINBACHER SYRAH, SOMLÓ, HUNGARY, 2015

The Syrah at the Kreinbacher cellar is a transition between French and Australian style. Robust and rich with ripe black berries and smoky chocolate character. The wine is perfectly paired with the intensity of Glenmorangie sauce.

**FOOD PAIRING:  
BISON BURGER WITH AGED  
CHEDDAR AND GLENMORANGIE SAUCE**

125ML - 4590 HUF

### ORSOLYÁK ATTILA, GRAND CRU HÁRSLEVELŰ, TOKAJ, HUNGARY, 2018

The uniqueness of the Tokaj wine region is faithfully reflected in the Orsolyák wines. In addition to ripe stone fruits, a distinct barrel character adds spiciness and toast aromas to the wine. Its creamy and buttery texture is a great pairing to the texture of veal.

**FOOD PAIRING:  
CLASSIC WIENER SCHNITZEL**

125ML - 5990 HUF

### BILLAUD SIMON CHABLIS, BURGUNDY, FRANCE, 2018

Chardonnay is a varietal wine designed to show the uniqueness of the place of production. In addition to astringent lemon and green apple fruits, strong salty minerality prevails in the scent. Fresh, crunchy and intensely present in the mouth, the stony lime terroir comes through, which goes well with the salty sea taste of crabs and mussels.

**FOOD PAIRING: SEAFOOD LINGUINE  
(WITH SEASONAL SEAFOOD SELECTION)**

125ML - 2690 HUF

### SZIEGL, HERREBERG KADARKA, HAJÓS-BAJA, HUNGARY, 2020

Kadarka is a native variety of the Carpathian Basin, which is an elegant, pale-colored acid driven red wine. Its elegance is similar to that of Pinot Noir. Its acid driven structure is well paired with citrus and capers, that ensure the dishes vibrant acidity.

**FOOD PAIRING:  
FELIX VEAL PICCATA WITH MASHED POTATO**

125ML - 2490 HUF

#### 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 SO<sub>2</sub> 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.