

FELIX

KITCHEN & BAR

*Brunch
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, tokaj jelly and brioche <i>Allergens: 1, 7</i>	4990 HUF
Crispy rice tuna with chili Bonito flakes mayonnaise <i>Allergens: 3, 4, 10</i>	4990 HUF
Octopus salad with edamame bean and radicchio <i>Allergens: 2, 4, 10, 14</i>	6990 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
Chicken consommé <i>Allergen: 1</i>	2390 HUF

FELIX 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

GRILL

Dorade 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
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
Flank 200 g - Australian Wagyu beef	14990 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 guyons 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
Mákos guba with vanilla sauce, fresh raspberry and raspberry sorbet <i>Allergens: 1, 3, 7</i>	4990 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
Dom Petroff beluga caviar (10 g) <i>Allergen: 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)

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
Duck breast with truffle mashed potato and cigar sauce <i>Allergens: 7, 9</i>	6990 HUF
Classic wiener schnitzel <i>Allergens: 1, 3, 7, 8</i>	5990 HUF
Acquerello saffron risotto <i>Allergens: 7, 9</i>	7990 HUF

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
Thai fried rice <i>Allergens: 3, 6</i>	1990 HUF
Sautéed tender steam broccoli with black garlic	2990 HUF
Sautéed Jerusalem artichoke	1690 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>Allergen: 7</i>	1490 HUF
Teriyaki ginger sauce <i>Allergens: 7, 9</i>	1490 HUF
Béarnaise <i>Allergens: 3, 7</i>	1490 HUF

FELIX

KITCHEN & BAR

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:
DUCK BREAST WITH TRUFFLE MASHED POTATO
AND CIGAR SAUCE**

125ML - 4590 HUF

ORSOLYÁK ATTILA, RÁNY FURMINT, 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 - 6190 HUF

BILLAUD SIMON CHABLIS, BURGUNDY, FRANCE, 2019

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

BALASSA, ÉDES SZAMORODNI "BETSEK RIOLIT", TOKAJ, HUNGARY, 2017

István Balassa's sweet szamorodni comes from the rhyolite slopes of the Betsek vineyard. It is characterized by a rich and intense aroma with plenty of honey, ginger character complete with ripe apricots and pineapple. It goes well with the sweetness of caramel and apples and the spiciness of cinnamon ice cream.

**FOOD PAIRING:
CAMELISED APPLE TART WITH CINNAMON ICE
CREAM**

100ML - 4990 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 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.