

FELIX

KITCHEN & BAR

STARTERS

French beef steak tartare | 5990 HUF

Foie gras terrine, apple,
ginger crumble, brioche | 5990 HUF

Crispy rice tuna, chili Bonito flakes,
mayonnaise | 5990 HUF

**Burrata royale, tomato, pistachio, Castillo de
Canena olive oil | 4990 HUF / 9990 HUF**

Caesar salad (+ with Cajun chicken 2000 HUF /
+ with shrimp 4000 HUF) | 3290 HUF

Octopus, salad, edamame bean,
radicchio | 7990 HUF

Venison goulash soup | 3490 HUF

Pheasant consomme | 3490 HUF

VEGETARIAN / VEGAN

Beetroot and apple tartare,
apple sorbet | 3290 HUF

Quinoa and avocado salad,
preserved lemon | 4190 HUF

Watermelon, cucumber, goat cheese | 3290 HUF

Creamy carrot soup, pine nuts,
ras el hanout | 2990 HUF

Quinoa "risotto" style, parmesan,
king oyster mushroom | 4990 HUF

Grilled aubergine, crunchy vegetable medley,
romesco | 4990 HUF

KIDS' MENU

Chicken cream soup | 1990 HUF

Chicken guyons, french fries | 3990 HUF

Creamy pasta, cheddar or tomato | 2490 HUF

Beef tenderloin fillet (90 g), french fries | 4990 HUF

SNACKS

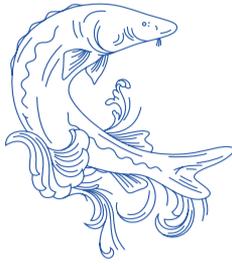
Olive selection | 2990 HUF

Raw vegetables, hummus, pita bread | 4990 HUF

Chef's selection of ham | 9990 HUF

Chef's selection of cheese | 6990 HUF

CAVIAR / RAW



Gillardeau oysters
on ice 6 / 12 | 18990 HUF / 38990 HUF

Tuna tartare, watermelon, soy, ponzu | 6990 HUF

Sockeye salmon tartare, fennel, trout caviar | 5490 HUF

Keta caviar (50 g) | 9990 HUF

Dom Petroff osetra caviar (30 g) | 39990 HUF

Beluga caviar (10 g) | 49990 HUF

FELIX SIGNATURES



**Seafood linguine (with seasonal
seafood selection) | 9990 HUF / 19990 HUF**

**FELIX veal picatta,
mashed potato | 9990 HUF / 19990 HUF**

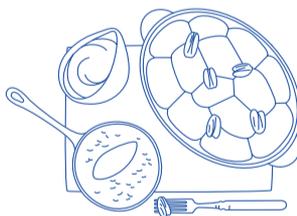
Duck breast, root vegetables,
cocoa sauce | 7990 HUF

John Dory, watercress, green mayo,
nori chips | 16990 HUF

Classic wiener schnitzel | 7990 HUF

Acquerello squid ink risotto | 8990 HUF

DESSERTS



Golden baked pastry, walnut, vanilla sauce, salted
caramel ice cream | 4990 HUF

Mákos guba, vanilla sauce, fresh raspberry,
raspberry sorbet | 4990 HUF

Chocolate fondant, rhubarb,
strawberry sorbet | 2790 HUF

Caramelised apple tart,
cinnamon ice cream | 2590 HUF

Vegan coconut cheesecake | 3290 HUF

Pineapple carpaccio, saffron,
mango sorbet | 2990 HUF

Vanilla, strawberry, basil crème brûlée | 2490 HUF

Ice cream Sundae | 3990 HUF

FROM THE GREEN EGG GRILL

Dorade royale fillet | 9490 HUF

Octopus tentacle | 9990 HUF

Scottish salmon fillet | 7990 HUF

Giant black tiger prawns, bisque | 15990 HUF

Spiny rock lobster (300 g) | 21990 HUF

Beef tenderloin, Hungarian
180 g / 360 g | 11490 HUF / 22490 HUF

Tomahawk,
Hungarian beef 1000 g | 23990 HUF

Flank steak 200 g - Australian Wagyu beef | 15990 HUF

Strip loin steak per 100 g - Japanese A5 Wagyu beef
from Gunma | 16990 HUF

Lamb rack 300 g, grass fed - New Zeland | 12990 HUF

Corn-fed chicken breast supreme | 3990 HUF

*Our selection from the green egg is cooked from
fresh and to your liking, simple, seasoned to
perfection and without any garnish.*

SIDES

Agria fried potatoes | 1990 HUF

Butter truffle mashed potato | 3990 HUF

Mixed green salad | 1990 HUF

Thai fried rice | 1990 HUF

Grilled asparagus | 2990 HUF

Potato salad | 2490 HUF

Grilled vegetables | 2990 HUF

Beetroot, nuts, goat cheese salad | 2990 HUF

Grilled avocado, pumpkin seeds | 2990 HUF

Sauteed mangold, dried fruits,
pine nuts | 2990 HUF

*Our sides are a perfect compliment to selection
from the Green egg, we encourage you to order and
create your own experience.*

SAUCES

Veal jus | 1490 HUF

Chimichurri | 1490 HUF

Sauce vierge | 1490 HUF

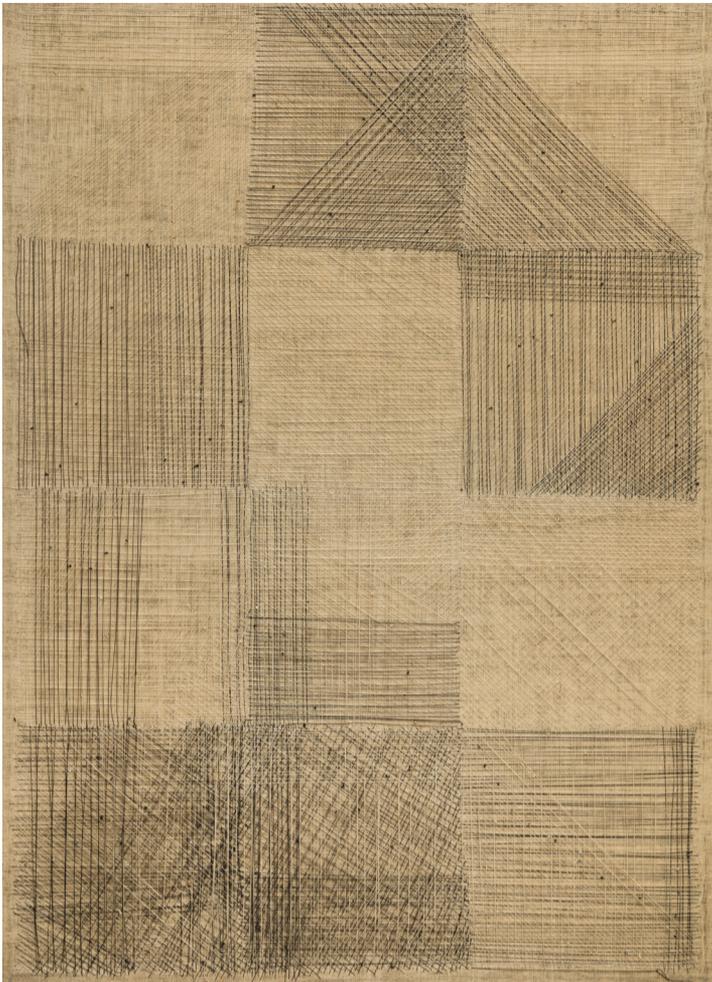
Satay sauce | 1490 HUF

Romesco | 1490 HUF

Cigar sauce | 1490 HUF

FELIX

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ILONA KESERŰ: THREADED, 1969
thread and stitching on jute canvas
150x150 cm



MARTIN LUKÁČ: BLACK SUMMER, 2021
oil, oil stick, canvas
203,2x162 cm

AQVA art

WINE RECOMMENDATION

YVES CULLERON, VIOGNIER, RHONE, FRANCE, 2020

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 SQUID INK RISOTTO
125 ML - 3490 HUF

ROGER BELLAND, COTE D'OR CHARDONNAY, BURGUNDIA, FRANCIAORSZÁG, 2020

Chardonnay is a varietal wine designed to show the uniqueness of the place of production. Roger Belland is a 5th generation winemaker who owns outstanding Cru-s in the Cote de Beaune. Cote d'Or's Chardonnay is ripe and creamy with a balanced barrel usage that doesn't overwhelm ripe fruit. Elegant barrel flavors go well with the aroma of the mushroom and the body of the wine creates harmony with the creaminess of "Risotto".

FOOD PAIRING: QUINOA "RISOTTO" STYLE,
PARMESAN, KING OYSTER MUSHROOM
125 ML - 4890 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. The wine goes well with the intensity of the cocoa sauce.

FOOD PAIRING:
DUCK BREAST, ROOT VEGETABLES,
COCOA SAUCE
125 ML - 5890 HUF

ORSOLYA PINCE, KADARKA, EGER, 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, MASHED POTATO
125 ML - 2790 HUF

by Csizki Tamás
Master Sommelier

ORSOLYÁK ATTILA, MÁD VILLAGE, TOKAJ, HUNGARY, 2019

A small cellar in Tokaj that produces wines with the least possible intervention. The grapes picked in perfect ripeness, and aged in small barrels to increase their complexity. Rich and creamy on the palate but balanced by the natural acidity in Furmint grape. Ripe apples, pears with sweet spices can be felt in the sip and the creamy texture goes well with the weight of the veal.

FOOD PAIRING:
CLASSIC WIENER SCHNITZEL
125 ML - 3490 HUF

PAJZOS 5 PUTTONYOS ASZÚ, TOKAJ, MAGYARORSZÁG, 2016

Pajzos winery has been one of the dominant wineries in Tokaj since 1991. Their 5 puttony aszú comes from andesite tuff soil from the Pajzos vineyard. The blend is dominated by Hárslevelű, and the traditional winemaking is followed by 2.5 years of barrel maturation. Its scent is intense and brings botrytis notes with honey and marmalade. The sip is sweet but not too heavy. High acidity gives the wine elegance and keeps its structure fresh.

FOOD PAIRING:
CAMELISED APPLE TART, CINNAMON ICE
CREAM
100 ML - 3990 HUF

We reserve the right to change the wines.