

FELIX

KITCHEN & BAR

TERRACE SHARING

French beef steak tartare, smoked bone marrow | 6990 HUF

Lamb chops Milanese, hummus, tabbouleh | 11990 HUF

Corn fed chicken supreme, mashed potato, satay sauce | 4990 HUF

Giant black tiger prawns, cilantro, lime | 13990 HUF

Taco, avocado, octopus | 6990 HUF

Taco, pulled pork, chili aioli | 4990 HUF

Tuna tartare, watermelon, soy, ponzu | 6990 HUF

Pan con tomate, anchovies | 3990 HUF

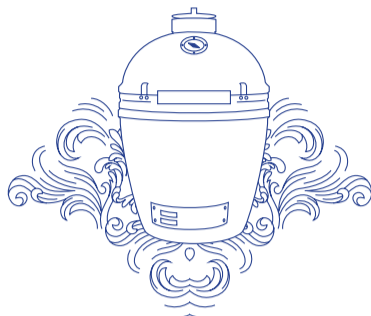
Raw vegetables, hummus, pita bread | 4990 HUF

Asparagus, romesco, parmesan | 4990 HUF

Watermelon, cucumber, goat cheese | 3290 HUF

Our terrace sharing food will be served immediately when ready for your best enjoyment, our recommendation is three dishes to be shared between two guests.

FROM THE GREEN EGG GRILL



Dorade royale fillet | 9490 HUF

Scottish salmon fillet | 7990 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

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

Flank steak 200 g
- Australian Wagyu beef | 15990 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

Potato salad | 2490 HUF

Grilled vegetables | 2990 HUF

Grilled asparagus | 2990 HUF

Grilled avocado, pumpkin seeds | 2990 HUF

Sauteed mangold, dried fruits, pine nuts | 2990 HUF

Our sides are a perfect compliment to terrace sharing and 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

CAVIAR / OYSTERS



Gillardeau oysters on ice 6 / 12
18990 HUF / 34990 HUF

Keta caviar (50 g) | 9990 HUF

Dom Petroff osetra caviar (30 g) | 39990 HUF

Beluga caviar (10 g) | 49990 HUF

KID'S 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

FELIX FAVOURITES



Venison goulash soup | 3490 HUF

Gazpacho | 3490 HUF

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

Beetroot and apple tartare,
apple sorbet | 3290 HUF

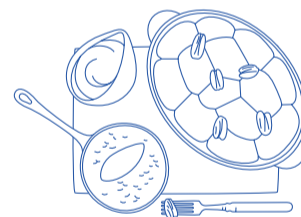
Bison burger, aged cheddar, Glenmorangie
sauce, french fries | 8990 HUF

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

Classic wiener schnitzel | 7990 HUF

FELIX salad (+ with Cajun chicken 2000 HUF / +
with shrimp 4000 HUF / + with octopus 5000 HUF
/ + with avocado 1700 HUF) | 2990 HUF

DESSERTS



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

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

Pineapple carpaccio, saffron, mango
sorbet | 2990 HUF

Vanilla, strawberry,
basil crème brûlée | 2490 HUF

Vegan coconut cheesecake | 3290 HUF

Ice cream Sundae | 3990 HUF

FELIX

KITCHEN & BAR

LEMONADES, JUICES AND ICE TEAS

Classic lemonade | 1190 HUF
Peach-rosemary lemonade | 1190 HUF
Thyme-grapefruit lemonade | 1190 HUF
Childhood, strawberry, pear | 1250 HUF
Green tea, mint | 1250 HUF
Orange juice | 490 HUF
Grapefruit juice | 490 HUF
Apple juice | 490 HUF

COCKTAILS

FELIX Paloma
Tequila, grapefruit, lemon, agave, thyme

Gold Digger
Gin, strawberry, rose

Truffle Negroni
Brandy, Bitter, Sweet Vermouth,
White Truffle Honey

Invisible
Pisco, Grape, vanilla, cherry

Peach Bellini
Prosecco, Fresh, fruity, dried apricot

White Negroni
Gin, Lilet blanc, herbs, Bitter, dried fruit

Lychee Martini
Vodka, lychee, citrus

4490 HUF

HOT DRINKS

Espresso | 890 HUF
Cappuccino | 890 HUF
Caffe Latte | 990 HUF
Americano | 990 HUF
Hot Chocolate | 1290 HUF

WINES

SPARKLING

Kreinbacher, Prestige Brut, Hungary, NV
125 ml: 3290 HUF | Bottle: 17900 HUF

Bellavista, Alma Grande Non Dosato,
Franciacorta, Italy, NV
125 ml: 4190 HUF | Bottle: 22900 HUF

Piper Heidsieck, Cuvée Brut, Champagne, France, NV
125 ml: 4590 HUF | Bottle: 26900 HUF

Charles Heidsieck, Rosé Reserve, Champagne,
France, NV
Bottle: 46900 HUF

ROSÉ

Válibor, Rozé, Badacsony, Hungary, 2021
125 ml: 1690 HUF | Bottle: 8900 HUF

Domaine Ott, Chateau Romassan Rosé, Provence,
France, 2020
125 ml: 4590 HUF | Bottle: 24900 HUF

RED

Orsolya Pince, Kadarka, Eger, Hungary, 2020
125 ml: 2790 HUF | Bottle: 14900 HUF

Saint Clair, Pioneer's Block 10, Pinot Noir,
Marlborough, New Zealand, 2019
125 ml: 3490 HUF | Bottle: 18900 HUF

Allegrini, Corte Giara, Valpolicella Ripasso
"La Groletta", Veneto, Italy, 2019
125 ml: 3690 HUF | Bottle: 19900 HUF

Moric, Blaufrankisch Reserve, Burgenland,
Austria, 2015
Bottle: 23900 HUF

Master wine list is available upon request.

WHITE

Saint Clair, Marlborough Origin Sauvignon Blanc,
New Zealand, 2021
125 ml: 2790 HUF | Bottle: 14900 HUF

Schmelz, Stein am Rain® Riesling Federspiel, Wachau,
Austria, 2020
Bottle: 14900 HUF

Alois Lageder, Pinot Grigio, Veneto, Italy, 2020
Bottle: 15900 HUF

Roger Belland, Cote d'Or Chardonnay, Burgundy,
France, 2020
125 ml: 4890 HUF | Bottle: 26900 HUF

Billaud Simon, Montée de Tonnerre 1er Cru, Chablis,
Burgundy, France, 2019
Bottle: 30900 HUF