

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, ponzu | 6990 HUF

Hamachi, corn ceviche | 7990 HUF

Calamari fritti, lemongrass aioli | 5990 HUF

Pan con tomate, anchovies | 3990 HUF

Raw vegetables, hummus, pita bread | 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.

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 consommé, noodles | 1990 HUF

Chicken guyons, French fries | 3990 HUF

Creamy pasta, Cheddar or tomato | 2490 HUF

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

SOUPS / SALADS

Venison goulash soup | 3490 HUF

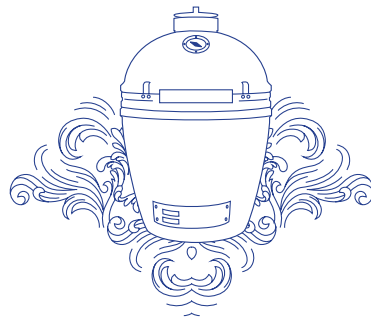
Gazpacho | 3490 HUF

Burrata royale, tomato, olive tapenade, olive rocks, Castillo de Canena olive oil | 4990 HUF / 9990 HUF

FELIX Greek salad, mint, salty lemon, tomato rocks, Dodoni feta cheese | 5990 HUF / 10990 HUF

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

FROM THE GREEN EGG GRILL



Dorade royale fillet | 9490 HUF

Scottish salmon fillet | 7990 HUF

Spiny rock lobster per 100 g | 7990 HUF

Beef tenderloin - Uruguay 180 g / 360 g
12690 HUF / 24990 HUF

Sirloin 300 g, 45 day aged - Hungarian
12990 HUF

Tomahawk, Hungarian beef 1000 g | 27990 HUF

Strip loin steak per 100 g - Japanese A5 Wagyu beef from Gunma | 19990 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.

FELIX FAVOURITES



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

Summer squash ragout, dill, goat or eggplant
5990 HUF / 3990 HUF

SIDES

Agria fried potatoes | 1990 HUF

Butter mashed potato (+ with truffle 2000 HUF) | 1990 HUF

Mixed green salad | 1990 HUF

Fennel, orange, sumac | 2990 HUF

Escalivada of smoked, grilled vegetables | 2990 HUF

Potato salad | 2490 HUF

Mixed pickles | 1490 HUF

Mixed vegetables from the Green Egg | 2990 HUF

Grilled avocado, pumpkin seeds | 2990 HUF

Sautéed tender steam broccoli | 3490 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

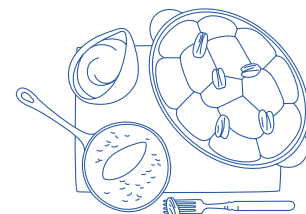
Beurre Blanc | 1490 HUF

Satay sauce | 1490 HUF

Romesco | 1490 HUF

Cigar sauce | 1490 HUF

DESSERTS



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

Mákos 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

Yoghurt mousse, lemon sorbet, Granny Smith apple | 2890 HUF

FELIX

KITCHEN & BAR

LEMONADES, JUICES AND ICE TEAS

- Classic lemonade | 1290 HUF / 2190 HUF
Peach-rosemary lemonade | 1890 HUF / 2590 HUF
Thyme-grapefruit lemonade | 1490 HUF / 2490 HUF
Childhood, strawberry, pear | 1490 HUF
Green tea, mint | 1490 HUF
Orange juice | 590 HUF
Grapefruit juice | 590 HUF
Apple juice | 590 HUF

COCKTAILS

- Bazaar**
Metaxa, Antica formula, roiboos
- Terra**
Whiskey, Bianco Vermouth, rosemary
- AQVA**
Rum, coconut, pineapple
- Guba**
Tequila, poppy seed, hibiscus
- Bloom**
Vermouth, tonka, cherry
- Sun**
Vodka, grapefruit, strawberry
- Breeze**
Gin, elderflower, plum
- Mad**
Furmint, vetiver, lemon
- Peach Bellini**
Prosecco, fresh fruit, dried apricot
- White Negroni**
Gin, Lilet blanc, herbs, Bitter, dried fruit
- Lychee Martini**
Vodka, lychee, citrus

4490 HUF

HOT DRINKS

- Espresso | 990 HUF
Cappuccino | 1290 HUF
Caffe Latte | 1290 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

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

Master wine list is available upon request.