

FELIX

KITCHEN & BAR

SOUPS / STARTERS

Venison goulash soup | 3990 HUF

Pheasant consommé | 3990 HUF

French beef steak tartare | 6990 HUF

Tuna tartare, avocado, daikon,
ponzu sauce | 7490 HUF

Foie gras terrine, persimmon and vanilla gel,
beetroot confit, brioche | 6990 HUF

Searred foie gras, chestnut mousse,
ginger bread, cocoa sauce | 8490 HUF

Calamari fritti, thai lemongrass aioli | 5990 HUF

**Burrata royale, tomato variations, black truffle,
Castillo de Canena olive oil | 5490 HUF / 10990 HUF**

Artichoke salad, avocado cream, celery, Parmigiano
Reggiano | 5490 HUF

Caesar salad (+ with Cajun chicken 5990 HUF / +
with Argentinian shrimp 7990 HUF) | 3990 HUF

VEGETARIAN / VEGAN

Sweet potato and coconut cream soup, lotus chips,
coconut shaves | 2990 HUF

Quinoa, avocado, kale, pomelo, mixed seeds,
orange vinaigrette | 4590 HUF

Beetroot, apple, fennel tartare | 3990 HUF

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

Celeriac steak, bimi, pistachio, courgettes,
satay sauce | 5490 HUF

KIDS' MENU

Chicken consommé, noodles | 1990 HUF

Chicken guyons, French fries | 3990 HUF

Creamy pasta, Cheddar or tomato | 2490 HUF

Beef tenderloin 90 g, French fries | 5490 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 / OYSTERS



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

Keta caviar (50 g) | 9990 HUF

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 piccata,
mashed potato | 9990 HUF

Duck breast, bok choy, parsnip,
sesame seeds, teriyaki sauce | 8990 HUF

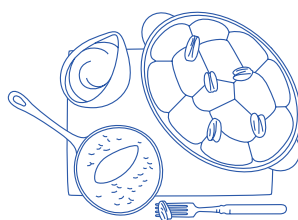
Classic Wiener schnitzel | 7990 HUF

Acquerello risotto, pumpkin, pumpkin seeds,
Blau Ceretá cheese | 6990 HUF

Galician style octopus, potato, smoked paprika,
aioli sauce | 9990 HUF

Catfish paprikash, cottage cheese noodles,
dill | 7490 HUF

DESSERTS



Golden baked pastry, walnut, vanilla sauce, salted
caramel ice cream (serves 2-3) | 6990 HUF

Mákos guba, vanilla sauce, fresh raspberry,
raspberry sorbet (serves 2-3) | 6990 HUF

Chocolate and hazelnut variations | 3490 HUF

Caramelised apple tart,
cinnamon ice cream | 3490 HUF

Sticky rice, fresh mango,
coconut, mango sorbet | 3490 HUF

Pineapple carpaccio, saffron,
mango sorbet | 3490 HUF

Carrot cake, white chocolate,
chai latte ice cream | 3490 HUF

Crème brûlée Catalan style flavored with orange
and cinnamon | 3490 HUF

FROM THE GREEN EGG GRILL

Dorade royale fillet | 9990 HUF

Octopus tentacle | 10990 HUF

Scottish salmon fillet | 8490 HUF

Giant black tiger prawns, bisque | 15990 HUF

Beef tenderloin - Hungarian
180 g / 360 g | 12690 HUF / 24990 HUF

Sirloin 300 g, 45 day aged - Hungarian | 12990 HUF

Tomahawk beef 1000 g - Hungarian | 29990 HUF

F flank steak 200 g - Australian Wagyu beef | 16990 HUF

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

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

Corn-fed chicken breast supreme | 4490 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 mashed potato (+ with truffle 2990 HUF)
| 1990 HUF

Artichoke salad, avocado cream, celery,
Parmigiano Reggiano | 3490 HUF

Mixed green salad | 1990 HUF

Thai fried rice | 2490 HUF

Potato salad | 2490 HUF

Mixed pickles | 1990 HUF

Mixed vegetables from the Green Egg | 2990 HUF

Fennel, orange, sumac | 2990 HUF

Escalivada of smoked, grilled vegetables | 2990 HUF

Grilled avocado, pumpkin seeds | 2990 HUF

Sautéed tenderstem broccoli | 3490 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 | 1990 HUF

Chimichurri | 1990 HUF

Beurre Blanc | 1990 HUF

Satay sauce | 1990 HUF

Bernaise | 1990 HUF

Cigar sauce | 1990 HUF

FELIX

KITCHEN & BAR



EMESE BENCZÚR: BRIGHT FUTURE, 2021
Silicon, confetti, canvas
210 x 450 cm
Photo credit: Dávid Bíró

AQVA art

WINE RECOMMENDATION

SZÓLÓ GRAZIOSA FURMINT-HÁRS, TOKAJ, HUNGARY, 2018

A small cellar in Tokaj that produces wines with the least possible intervention. The high acidity and neutral character of Furmint is rounded up with the fruitiness of Hárslevelű and makes the wine easier to drink. Citrus and orchard fruit on the nose and smokey minerals adding complexity to the wine.

FOOD PAIRING:
DORADE ROYAL FILLET
125 ML - 2790 HUF

BILLAUD-SIMON, CHABLIS, BURGUNDY, FRANCE, 2020

The winery, which owns some of the best areas of the Chablis region, has been making wines since 1815. In their Chablis, the Chardonnay perfectly reproduces the strong mineral salty characters typical of the region, accompanied by plenty of green apples and citrus. Due to its crunchy acidity, it pairs well with seafood, fish or salad.

FOOD PAIRING:
GILLARDEAU OYSTERS
125 ML - 4190 HUF

GERE ATTILA, ATTILA CUVÉE, VILLÁNY, HUNGARY, 2017

One of Hungary's most emblematic Bordeaux blends characterized by a mature round structure with lots of black berry character. In addition to these, the spices and gamey aroma add complexity to the wine.

FOOD PAIRING:
SIRLOIN 300 G, 45 DAY AGED - HUNGARIAN
125 ML - 9190 HUF

VÁLIBOR, PINOT NOIR, BADACSONY, HUNGARY, 2019

Vibrant Pinot Noir full of life with a very light and acidic structure. Tart red berry fruits with mild green spices and hibiscus. Thanks to its ripe silky tannins and high acidity, this wine is an excellent match for lighter meat dishes or even fish.

FOOD PAIRING:
CATFISH PAPIKASH, COTTAGE CHEESE
NOODLES, DILL
125 ML - 2990 HUF

SAINT CLAIR, MARLBOROUGH ORIGIN SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND, 2021

A real classic Sauvignon Blanc for which the grapes were harvested in the Wairu subregion of Marlborough. In addition to intense grapefruit and gooseberry, a strong herbal character appear. A great pairing for fresh salads.

FOOD PAIRING:
QUINOA, AVOCADO, KALE, POMELO,
MIXED SEEDS, ORANGE VINAIGRETTE
125ML - 2790 HUF

GIZELLA PINCE, ÉDES SZAMORODNI, TOKAJ, HUNGARY, 2018

Blend of Furmint, Hárslevelű and Sárgamuskotály grape varieties. The 170g of residual sweetness balanced with crisp acidity. Perfect pairing for fruity desserts but it is also a great match with Goose liver.

FOOD PAIRING:
PINEAPPLE CARPACCIO, SAFFRON,
MANGO SORBET
100 ML - 3990 HUF

by Csinki Tamás
Master Sommelier

We reserve the right to change the wines.