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*

Seared 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 | *6490 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 | *5490 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 / 36990 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 choi, parsnip, sesame seeds, teriyaki sauce | *8990 HUF*

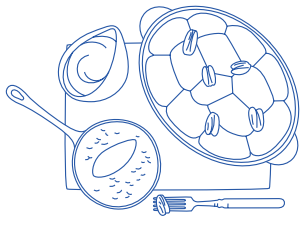
Classic Wiener schnitzel | *7990 HUF*

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 | *8990 HUF*

Giant black tiger prawns, bisque | *15990 HUF*

Beef tenderloin - Hungarian 180 g / 360 g | *12990 HUF / 24990 HUF*

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

Tomahawk beef 1000 g - Hungarian | *29990 HUF*

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 | *14990 HUF*

Corn-fed chicken breast supreme | *4990 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 | *3990 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*

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*

Green peppercorn sauce | *1990 HUF*

Bernaise | *1990 HUF*

Cigar sauce | *1990 HUF*

Our prices are in Hungarian Forint and VAT is included. 15% service charge will be added.

FELIX
KITCHEN & BAR

ISTVÁN NÁDLER: LATER, 2018
acrylic on canvas
190 x 140 cm

ISTVÁN NÁDLER: FOLLOWED BY A BRIEF SILENCE, 2018
acrylic on canvas
190 x 140 cm

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 fruityness 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 CUVEE, 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 it's ripe silky tannins and high acidity, this wine is an excellent match for lighter meat dishes or even fish.

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

by Czinki Tamás
Master Sommelier

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

We reserve the right to change the wines.