

FELIX

KITCHEN & BAR

SOUPS / STARTERS

Venison goulash soup | 3990 HUF

Pheasant consommé | 3990 HUF

French beef steak tartare | 6990 HUF

Tuna tartare, avocado, crunchy sesame seeds,
ponzu sauce | 7990 HUF

Foie gras terrine, cardamom,
Granny Smith apple, brioche | 6990 HUF

Seared foie gras, elderflower jus,
strawberry, brioche | 8990 HUF

Calamari fritti, Thai lemongrass aioli | 5990 HUF

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

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

VEGETARIAN / VEGAN

Sweet peas soup, mint | 3490 HUF

Quinoa, avocado, kale, blood orange,
mixed seeds, goji berry | 4590 HUF

Beetroot, apple, fennel tartare | 3990 HUF

Quinoa "risotto" style, parmesan,
king oyster mushroom | 5990 HUF

Cauliflower steak, beetroot hummus,
sweet corn | 5490 HUF

KIDS' MENU

Chicken consommé, noodles | 1990 HUF

Creamy pasta, Cheddar or tomato | 2490 HUF

Chicken guyons, French fries,
vegetables | 4990 HUF

Fish and chips, vegetables | 6990 HUF

Beef tenderloin (90 g) fillet,
French fries, vegetables | 6990 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, grilled leek, celeriac,
crispy kale, grenadine jus | 8990 HUF

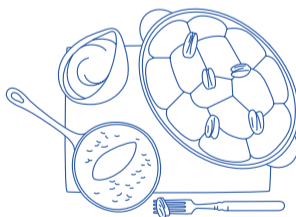
Classic Wiener schnitzel | 7990 HUF

Acquerello risotto, black trumpet, hazelnut,
Pecorino | 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

Caramelised apple tart,
cinnamon ice cream | 3490 HUF

Red berries, zabaglione | 3490 HUF

Pineapple carpaccio, saffron,
mango sorbet | 3490 HUF

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

Crème brûlée, tonka bean, raspberries | 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 | 13990 HUF / 26990 HUF

Sirloin 300 g, 45 day aged - Hungarian | 16990 HUF

Tomahawk beef 1000 g - Hungarian | 34900 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 | 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

Mixed green salad | 1990 HUF

Thai fried rice | 2490 HUF

Potato salad | 2490 HUF

Mixed pickles | 1990 HUF

Mixed vegetables from the Green Egg | 3490 HUF

Hash brown, sour cream, chives | 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

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 fruitiness of Hárslevelű and makes the wine easier to drink. Citrus and orchard fruit on the nose and smoky 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, SYRAH, BADACSONY, HUNGARY, 2020

A Syrah made in the Northern Rhone style with a very light and acidic structure. Tart red berry fruits with a light ground pepper and game meat, all pervade the scents. Thanks to its ripe silky tannins and high acidity, this wine is an excellent match for lighter meat dishes.

FOOD PAIRING:
LAMB RACK
125 ML - 2990 HUF

by Csiki Tamás
Master Sommelier

SAINT CLAIR, MARLBOROUGH ORIGIN SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND, 2022

A real classic Sauvignon Blanc for which the grapes were harvested in the Wairau 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,
BLOOD ORANGE, MIXED SEEDS, GOJI BERRY
125ML - 2990 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 - 5190 HUF