

FELIX

KITCHEN & BAR

SOUPS / STARTERS

Venison goulash soup | 3990 HUF

Pheasant consommé | 3990 HUF

French beef steak tartare | 6990 HUF

Spicy salmon, crispy rice, ponzu | 6990 HUF

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

Warm Foie gras carpaccio, Sichuan pepper,
pecan nuts | 7990 HUF

Calamari fritti, Thai lemongrass aioli | 6490 HUF

**Burrata royale, tomato variations, black truffle,
Castillo de Canena olive oil | 6490 HUF / 11990 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

Acquerello risotto, black trumpet, hazelnut,
Pecorino | 6990 HUF

Cauliflower steak, beetroot hummus,
sweet corn | 7990 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 | 5990 HUF

Chef's selection of ham | 9990 HUF

Chef's selection of cheese | 6990 HUF

Guacamole, nachos, Pico de gallo | 7990 HUF

CAVIAR / OYSTERS

Gillardeau oysters on ice
6 / 12 | 18990 HUF / 36990 HUF



Kaviari Salmon caviar (50g) | 18900 HUF

Kaviari Osetra Prestige caviar (30g) | 39990 HUF

Kaviari Beluga Imperial caviar (20g) | 99900 HUF

Kaviari Transmontanus caviar (50g) | 49900 HUF

Kaviari
PARIS

FELIX SIGNATURES



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

FELIX veal piccata,
mashed potato | 10990 HUF

Iberico ribs, Hoisin sauce, Elote corn | 8990 HUF

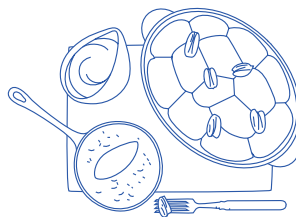
Classic Wiener schnitzel | 8990 HUF

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

Catfish paprikash, cottage cheese noodles,
dill | 7990 HUF

Brasov roast, Ratte potatoes | 11990 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 | 3990 HUF

Sticky rice, fresh mango, coconut,
mango sorbet | 3990 HUF

Pineapple carpaccio, saffron,
mango sorbet | 3990 HUF

Carrot cake, white chocolate,
chai latte ice cream | 3990 HUF

Crème brûlée, tonka bean, raspberries | 3990 HUF

Raspberry chocolate mousse | 3990 HUF

FROM THE JOSPER GRILL

Dorade royale fillet | 9990 HUF

Octopus tentacle | 11990 HUF

Scottish salmon fillet | 8990 HUF

Giant black tiger prawns, bisque | 15990 HUF

Beef tenderloin - Hungarian
180 g / 360 g | 14990 HUF / 28990 HUF

Sirloin 250 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 | 22990 HUF

Lamb rack 300 g, grass fed - New Zealand | 14990 HUF

Corn-fed chicken breast supreme | 4990 HUF

*Our Josper 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 | 2990 HUF

Mixed pickles | 1990 HUF

Mixed vegetables from the Green Egg | 3490 HUF

Grilled avocado, pumpkin seeds | 2990 HUF

Sautéed tenderstem broccoli | 3490 HUF

*Our sides are a perfect compliment to selection from
the Josper, 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



JÓZSEF CSÁTÓ: BURGUNDY VIBES, 2022
oil, acrylic, canvas
140 x 160 cm



MARTIN LUKÁČ: STILL LIFE WITH A CIGAR,
2023 oil, oil stick, canvas
85 x 106,5 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 smokey minerals adding complexity to the wine.

FOOD PAIRING:
DORADE ROYAL FILLET
125 ML - 2790 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

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

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

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

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

by Cziński Tamás
Master Sommelier

We reserve the right to change the wines.