

FELIX

KITCHEN & BAR

SNACKS

Olive selection | 2990 HUF
Allergens: 12

Raw vegetables, hummus, pita bread | 5990 HUF
Allergens: 1, 11, 12

Chef's selection of ham | 9990 HUF

Chef's selection of cheese | 6990 HUF
Allergens: 7, 12

Guacamole, nachos, Pico de gallo | 8990 HUF
Allergens: 7, 12

Free range chicken croquetas, soy aioli | 4990 HUF
Allergens: 1, 3, 6, 7

SOUPS

Venison goulash soup | 3990 HUF
Allergen: 9

Guinea fowl consommé | 3990 HUF
Allergens: 1, 3, 9, 12

STARTERS

French beef steak tartare | 7990 HUF
Allergens: 1, 3, 10, 12

Spicy salmon, crispy rice, ponzu | 6990 HUF
Allergens: 3, 4, 11, 12

Foie gras terrine, beetroot, juniper | 8490 HUF
Allergens: 1, 3, 7, 8, 12

Calamari fritti, Thai lemongrass aioli | 6990 HUF
Allergens: 1, 3, 10, 14

**Burrata royale, tomato variations, black truffle,
Castillo de Canena olive oil** | 6990 HUF / 12990 HUF
Allergen: 7

Caesar salad (+ with Cajun chicken 5990 HUF / +
with Argentinian shrimp 7990 HUF) | 3990 HUF
Allergens: 1, (2), 3, 4, 7, 10

VEGETARIAN / VEGAN

Quinoa, avocado, pomegranate, seeds | 4990 HUF
Allergens: 10, 12

Beetroot carpaccio, pecans, blackberry | 4990 HUF
Allergen: 8

Perfect egg, mushrooms,
truffle mashed potatoes | 5990 HUF
Allergens: 3, 6, 7

Miso cauliflower steak, hummus,
pomegranate | 7990 HUF
Allergens: 6, 12

DESSERTS

Golden baked pastry, walnut, vanilla sauce, salted
caramel ice cream (serves 2-3) | 7490 HUF
Allergens: 1, 3, 7, 8

Mákos guba, vanilla sauce, fresh raspberry,
raspberry sorbet (serves 2-3) | 7490 HUF
Allergens: 1, 3, 7, 8

Tiramisu (serves 2-3) | 7490 HUF
Allergens: 1, 3, 7

Pistachio ice cream, salt, olive oil | 3990 HUF
Allergens: 1, 3, 7, 8

Sticky rice, fresh mango, coconut,
mango sorbet | 3990 HUF
Allergen: 11

Pineapple carpaccio, saffron,
mango sorbet | 3990 HUF
Allergen: 12

Popcorn, vanilla flan, almond | 3990 HUF
Allergens: 1, 3, 7, 8, 12

Chocolate ganache, brownie, ice cream | 3990 HUF
Allergens: 3, 7

CAVIAR / OYSTERS

Gillardeau oysters on ice
6 / 12 | 18990 HUF / 36990 HUF
Allergens: 12, 14



Kaviari Salmon caviar (50g) | 18990 HUF
Allergens: 1, 3, 4, 7, 12

Kaviari Osetra Prestige caviar (30g) | 39990 HUF
Allergens: 1, 3, 4, 7, 12

Kaviari Beluga Imperial caviar (20g) | 99990 HUF
Allergens: 1, 3, 4, 7, 12

Kaviari Transmontanus caviar (50g) | 49990 HUF
Allergens: 1, 3, 4, 7, 12

Kaviari
PARIS

FELIX SIGNATURES



**Seafood linguine (with seasonal
seafood selection)** | 11990 HUF / 21990 HUF
Allergens: 1, 2, 4, 7, 9, 12, 14

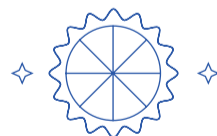
FELIX veal piccata,
mashed potato | 10990 HUF
Allergens: 1, 7, 9

Classic Wiener schnitzel | 8990 HUF
Allergens: 1, 3

Acquerello risotto, spinach,
preserved lemon | 6990 HUF
Allergens: 7, 8, 9, 12

Beef Stroganoff, mafalde or
butter mashed potato | 13990 HUF
Allergens: 1, 7, 9, 10

PERFECT TO SHARE



Tomahawk beef 1000 g - Hungarian | 36990 HUF

Toriyama wagyu tasting, broccolini,
potatoes - 500 g (serves 2-3) | 84990 HUF

Catch of the day | MARKET PRICE
Allergen: 4

Cannelloni, truffle, parmesan | 10990 HUF
Allergens: 1, 3, 7, 9, 12

JOSPER GRILL

Sea bass fillet | 10990 HUF
Allergen: 4

Octopus tentacle | 12990 HUF
Allergen: 14

Scottish salmon fillet | 9990 HUF
Allergen: 4

Giant black tiger prawns, bisque | 15990 HUF
Allergens: 1, 2, 7, 9, 12

Beef tenderloin - Hungarian
180 g / 360 g | 15990 HUF / 29990 HUF

Sirloin 250 g, 45 day aged - Hungarian | 18990 HUF

Tomahawk beef 1000 g - Hungarian | 36990 HUF

Flank steak 200 g - Australian Wagyu beef | 18990 HUF

Strip loin steak per 100 g - Japanese A5 Wagyu beef
from Gunma | 23990 HUF

Lamb rack 300 g, grass fed - New Zealand | 15990 HUF

Corn-fed chicken breast supreme | 5990 HUF

*Our selection from the Josper is grilled from fresh
ingredients. Simple, seasoned to perfection and
served without any garnish.*

SIDES

Agria fried potatoes | 2490 HUF

Butter mashed potato (+ with truffle 2990 HUF)
| 2490 HUF
Allergen: 7

Mixed green salad | 2490 HUF
Allergen: 10

Thai fried rice | 2490 HUF
Allergens: 3, 6

Potato salad | 2990 HUF
Allergens: 9, 10

Mixed pickles | 1990 HUF
Allergen: 12

Orange-glazed carrots | 2990 HUF
Allergens: 7, 9

Grilled tenderstem broccoli | 3490 HUF

*Our sides are a perfect compliment to our selection
from the Josper. We encourage you to order and
create your own experience.*

SAUCES

Veal jus | 1990 HUF
Allergens: 7, 9

Chimichurri | 1990 HUF
Allergen: 12

Beurre Blanc | 1990 HUF
Allergens: 7, 12

Green peppercorn sauce | 1990 HUF
Allergens: 7, 9

Bernaise | 1990 HUF
Allergens: 3, 7

Cigar sauce | 1990 HUF
Allergens: 2, 5, 6, 8, 12

FELIX

KITCHEN & BAR



DANIEL SPORELLI: UNTITLED - FAUX TABLEAU - PIÈGE HONGROIS (RED TABLE), 2007
assemblage
120 x 120 x 40 cm
Somlói-Spengler collection

AQVA art

ALLERGIES OR INTOLERANCES CAUSING SUBSTANCES AND PRODUCTS

1. Cereals containing gluten, namely: wheat (such as Khorasan wheat or spelled), rye, barley, oats or their hybridised strains, and products thereof, except: a) wheat based glucose syrups including dextrose b) wheat based maltodextrins c) glucose syrups made from barley; cereals used for making - d) alcoholic distillates - such as ethyl alcohol of agricultural origin.
2. Crustaceans and products thereof.
3. Eggs and products thereof.
4. Fish and products thereof, except: a) fish gelatine used as a carrier for vitamin or carotenoid; b) fish gelatine or isinglass in beer and wine fining agent used.
5. Peanuts and products thereof.
6. Soybeans and products thereof, except: a) fully refined soybean oil and fat natural mixed tocopherols derived b) bean (E306), natural D-alpha tocopherol, natural D-alpha tocopherol acetate, natural D-alpha tocopherol succinate; c) from soybean oils derived phytosterols and phytosterol esters; plant stanol ester produced from sterols d) soybean oil.
7. Milk and products thereof (including lactose), except: a) alcoholic distillates - such as ethyl alcohol of agricultural origin - used for making whey; b) lactitol.
8. Nuts, almonds (*Amygdalus communis L.*), hazelnuts (*Corylus Avellana*), walnut (*Juglans regia*), cashews (*Anacardium occidentale*), pecan (*Carya illinoensis*), Brazil nuts (*Bertholletia excelsa*), pistachio nuts (*Pistacia vera*), macadamia or Queensland nuts (*Macadamia Ternifolia*) and products thereof, except the alcoholic distillates - such as ethyl alcohol of agricultural origin - used for making stone fruit.
9. Celery and products thereof.
10. Mustard and products thereof.
11. Sesame seeds and products thereof.
12. Sulphur dioxide and a level exceeding 10 mg/kg or 10 mg/liter expressed as SO₂ in the final concentration of approximately sulfites; the calculation shall be made for finished products or on the instructions of the manufacturer of the products for consumption.
13. Lupin and products thereof.
14. Molluscs and products thereof.

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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:
SEA BASS FILLET
125 ML - 3290 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 - 9990 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, POMEGRANATE, SEEDS
125ML - 3090 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 - 5490 HUF

Czinki Tamás

by Czinki Tamás
Master Sommelier

We reserve the right to change the wines.