

# FELIX

KITCHEN & BAR

## SNACKS

- Olive selection | 2990 HUF
- Raw vegetables, hummus, pita bread | 5990 HUF
- Chef's selection of ham | 11990 HUF
- Chef's selection of cheese | 6990 HUF
- Guacamole, nachos, Pico de gallo | 8990 HUF
- Free range chicken croquetas, soy aioli | 4990 HUF

## SOUPS

- Venison goulash soup | 3990 HUF
- Guinea fowl consommé | 3990 HUF

## STARTERS

- French beef steak tartare | 7990 HUF
- Spicy salmon, crispy rice, ponzu | 6990 HUF
- Foie gras terrine, Pedro Jimenez gel, vanilla crumble | 8490 HUF
- Calamari fritti, Thai lemongrass aioli | 6990 HUF
- Burrata royale, tomato variations, black truffle, Castillo de Canena olive oil** | 6990 HUF / 12990 HUF
- Caesar salad (+ with Cajun chicken 5990 HUF / + with Argentinian shrimp 7990 HUF) | 3990 HUF

## VEGETARIAN / VEGAN

- Quinoa, avocado, goji berry, seeds | 4990 HUF
- Baby spinach, vegan ponzu, wakame, avocado, edamame | 5990 HUF
- Perfect egg, mushrooms, truffle mashed potatoes | 6990 HUF
- Miso cauliflower steak, hummus, pomegranate | 7990 HUF

## DESSERTS

- Golden baked pastry, walnut, vanilla sauce, salted caramel ice cream (serves 2-3) | 7490 HUF
- Mákos guba, vanilla sauce, fresh raspberry, raspberry sorbet (serves 2-3) | 7490 HUF
- Tiramisu (serves 2-3) | 7490 HUF
- Pistachio ice cream, salt, olive oil | 4490 HUF
- Sticky rice, fresh mango, coconut, mango sorbet | 3990 HUF
- Pineapple carpaccio, saffron, mango sorbet | 3990 HUF
- Popcorn, vanilla flan, almond | 3990 HUF
- Warm chocolate mousse, ice cream, cocoa nibs | 3990 HUF

## CAVIAR / OYSTERS

**Gillardeau oysters on ice**  
6 / 12 | 19990 HUF / 38990 HUF



- Kaviari Salmon caviar (50g) | 18990 HUF
- Kaviari Osetra Prestige caviar (30g) | 39990 HUF
- Kaviari Beluga Imperial caviar (20g) | 99990 HUF
- Kaviari Transmontanus caviar (50g) | 49990 HUF

**Kaviari**  
PARIS

## FELIX SIGNATURES



**Seafood linguine (with seasonal seafood selection)** | 11990 HUF / 21990 HUF

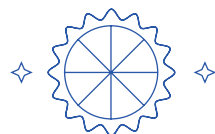
FELIX veal piccata,  
mashed potato | 10990 HUF

Classic Wiener schnitzel | 8990 HUF

Acquerello risotto, saffron, fennel | 6990 HUF

Beef Stroganoff, mafalde or  
butter mashed potato | 13990 HUF

## PERFECT TO SHARE



Tomahawk beef 1000 g - Hungarian | 36990 HUF

Lamb shoulder 48h sous-vide - 1500 g  
(serves 2-3) | 39990 HUF

Catch of the day | MARKET PRICE

Cannelloni, truffle, parmesan | 10990 HUF

## JOSPER GRILL

- Sea bass fillet | 10990 HUF
  - Octopus tentacle | 12990 HUF
  - Scottish salmon fillet | 9990 HUF
  - Giant black tiger prawns, bisque | 15990 HUF
  - 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 3490 HUF)  
| 2490 HUF
  - Mixed green salad | 2490 HUF
  - Thai fried rice | 2490 HUF
  - Potato salad | 2990 HUF
  - Mixed pickles | 1990 HUF
  - Orange-glazed carrots | 2990 HUF
  - Grilled tenderstem broccoli | 3990 HUF
  - Grilled zucchini | 2990 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
- Chimichurri | 1990 HUF
- Beurre Blanc | 1990 HUF
- Green peppercorn sauce | 1990 HUF
- Bernaise | 1990 HUF
- Cigar jus | 1990 HUF

# FELIX

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

## 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:  
SEA BASS FILLET  
125 ML - 3590 HUF

#### **GERE ATTILA, ATTILA CUVÉE, VILLÁNY, HUNGARY, 2020**

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 - 10990 HUF

#### **SAINT CLAIR, WAIRAU RESERVE 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, GOJI BERRY, SEEDS  
125ML - 4590 HUF

#### **VÁLIBOR, SYRAH, BADACSONY, HUNGARY, 2021**

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:  
VENISON GOULASH SOUP  
125 ML - 3290 HUF

#### **GIZELLA PINCE, ÉDES SZAMORODNI, TOKAJ, HUNGARY, 2019**

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 - 5990 HUF

by Csinki Tamás  
Master Sommelier

We reserve the right to change the wines.