

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**

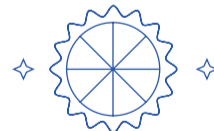
FELIX veal piccata,
mashed potato | 10990 HUF

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 | 39990 HUF

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

Catch of the day | MARKET PRICE

JOSPER GRILL

Sea bass fillet | 10990 HUF

Octopus tentacle | 13990 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 | 39990 HUF

Flank steak 200 g - Australian Wagyu beef | 19990 HUF

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

Lamb rack 250 g, grass fed - New Zealand | 16990 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 6990 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 | 4990 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

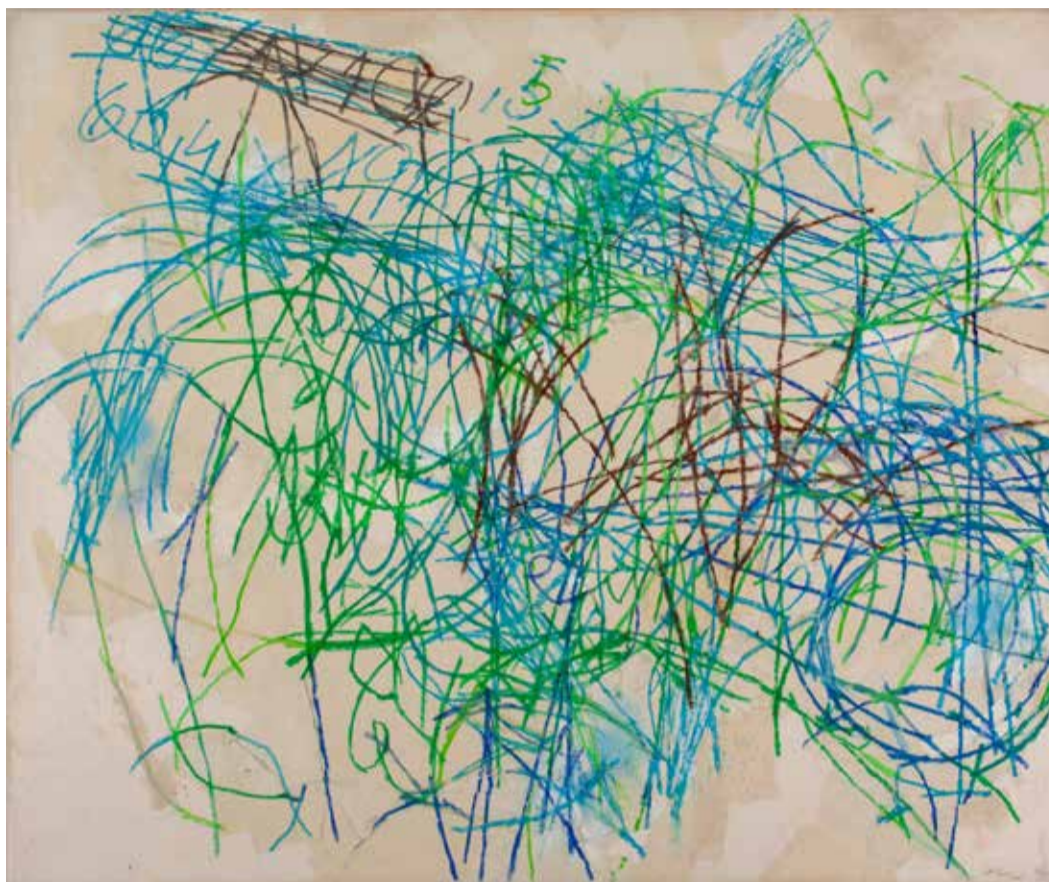
Green peppercorn sauce | 1990 HUF

Bernaise | 1990 HUF

Cigar jus | 1990 HUF

FELIX

KITCHEN & BAR



LÁSZLÓ LAKNER: DRAWING (ULLAS TELEFONZETTEL), 1979
chalk, spray, tempera, pencil, collage on cardboard
198,5 x 260 cm
Photo credit: Miklós Sulyok

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 Csiki Tamás
Master Sommelier

We reserve the right to change the wines.