

FELIX

KITCHEN & BAR

SNACKS

Olive selection | 2990 HUF

Raw vegetables, beetroot 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 / STARTERS

Ramen | 7490 HUF

Guinea fowl consommé | 3990 HUF

French beef steak tartare | 8490 HUF

Spicy salmon, crispy rice, ponzu | 6990 HUF

Foie gras terrine, star anis, pears | 8490 HUF

Calamari fritti, Thai lemongrass aioli | 6990 HUF

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

Vitello tonnato, truffle | 8990 HUF

VEGETARIAN / VEGAN / SALADS

Quinoa, avocado, citrus, yuzu vinaigrette | 4990 HUF

Baby spinach, vegan ponzu, wakame, avocado, edamame | 5990 HUF

FELIX salad | 3990 HUF

Beluga lentil salad, Dodoni feta, winter vegetables | 5490 HUF

Toppings (+Hoisin tofu 2990 HUF / + Cajun chicken 5990 HUF / + Argentinian shrimp 7990 HUF / + Beef fillet strips 9990 HUF)

Butternut squash hash brown, ras el hanout, pumpkin seeds, pumpkin oil | 6990 HUF

DESSERTS

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

Máros guba, vanilla sauce, fresh raspberry, raspberry sorbet (serves 2-3) | 7490 HUF

Tiramisu (serves 2-3) | 7490 HUF

CAVIAR / OYSTERS

Gillardeau oysters on ice
6 / 12 pcs | 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

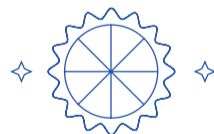
Classic Wiener schnitzel | 8990 HUF

Acquerello risotto, beetroot, straciatella, orange | 7990 HUF

Beef Stroganoff, mafalde or butter mashed potato | 13990 HUF

Parmigiana - Eggplant casserole | 7990 HUF

PERFECT TO SHARE



Tomahawk beef 1000 g - Hungarian | 44990 HUF

Beef Wellington, butter mashed potatoes, grilled tenderstem broccoli, jus (serves 2-3) | 54990 HUF

Catch of the day | MARKET PRICE

Daily roast | MARKET PRICE

JOSPER GRILL

Dorado fillet | 12990 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 | 44990 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 beetroot | 2990 HUF

Grilled tenderstem broccoli | 4990 HUF

Grilled zucchini | 3490 HUF

Creamy corn | 2490 HUF

Spicy cauliflower tempura | 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

Béarnaise | 1990 HUF

FELIX

KITCHEN & BAR



ERWIN WURM: GHOST (SMALL), 2022
aluminium, paint
100 x 28 x 16 cm
Photo credit: Courtesy the Thaddaeus Ropac Gallery

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 fillet
125 ml - 3590 HUF

GERE ATTILA, ATTILO CUVEE, 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, 2023

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, citrus, yuzu vinaigrette
125 ml - 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:
Lamb rack 250 g, grass fed - New Zealand
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 Csinkó Tamás
Master Sommelier

We reserve the right to change the wines.