

# FELIX

KITCHEN & BAR

## SNACKS

Olive selection | 2990 HUF

San Daniele ham, Cristal bread | 8990 HUF

Chef's cheese selection  
(Truffle Brie de Meaux, Pélardon, 24-month Comté,  
Fourme d'Ambert) | 6990 HUF

Greek-style mezze selection  
(Tzatziki, olive tapenade, tarama, Arabic bread,  
vegetable crudités) | 5990 HUF

## SOUPS · STARTERS

Oxtail consommé & ravioli | 3990 HUF

Gazpacho | 3990 HUF

Pâté en croûte | 5990 HUF

Crispy hash brown, crème fraîche,  
Transmontanus caviar | 18990 HUF

Free-range chicken croquetas,  
soy aioli | 4990 HUF

Spicy salmon tartare, crispy Japanese rice,  
soy aioli | 6990 HUF

Calamari fritti, Thai lemongrass aioli | 6990 HUF

Foie gras terrine, pear compote | 8490 HUF

Octopus ceviche | 8490 HUF

Burrata royale, zucchini, pistachio,  
Castillo de Canena extra virgin  
olive oil | 7490 HUF

Beef steak tartare, truffle | 9990 HUF

## SALADS

Quinoa, avocado, citrus, yuzu  
vinaigrette | 4900 HUF

Watermelon and Dodoni feta salad,  
cherry tomato, rusk | 6990 HUF

Niçoise salad | 8990 HUF

Pasta salad with avocado pesto,  
burrata/ tuna confit | 6990 / 7990 HUF

Greek salad, Dodoni feta cheese | 8490 HUF

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

## PASTA · RICE

Truffle pasta (casarecce) | 10990 HUF

Black tiger prawn linguine | 11990 HUF

Acquerello risotto, saffron | 7990 HUF

Lobster / rock lobster  
(linguine, orzo, risotto) | MARKET PRICE



## CARPACCIO

Classic beef carpaccio | 7490 HUF  
+ truffle 4990 HUF  
+ 20 g caviar 19990 HUF

Gambero Rosso carpaccio, shrimp oil,  
saffron aioli | 14990 HUF

## FELIX SIGNATURE

FELIX veal piccata, mashed potato | 10990 HUF

Veal Milanese, rocket, tomato,  
Parmesan | 12990 HUF

Giant black tiger prawns, bisque | 15990 HUF

Chicken supreme, morel mushroom sauce,  
potatoes | 10990 HUF

Dover sole beurre blanc,  
mashed potato | 29990 HUF

Vegan celeriac steak, pure, chips | 5990 HUF

Parmigiana - Eggplant casserole | 7990 HUF



## PERFECT TO SHARE

Tomahawk beef  
(1000 g) - Hungarian | 49990 HUF

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

Daily roast | MARKET PRICE

Catch of the day | MARKET PRICE

Lobster / rock lobster  
(linguine, orzo, risotto) | MARKET PRICE

## OYSTERS · CAVIAR



Gillardeau oysters on ice  
(6 / 12 pcs) | 19990 HUF / 38990 HUF

## Kaviari

Kaviari salmon caviar  
(50 g) | 18900 HUF

Kaviari Ossetra Prestige caviar  
(30 g / 100 g) | 39990 HUF / 99990 HUF

Kaviari Transmontanus caviar  
(50 g) | 49990 HUF

## PETROSSIAN

Petrossian Beluga caviar  
(30 g) | 99990 HUF

## JOSPER GRILL

Dorade fillet | 12990 HUF

Octopus tentacles | 13990 HUF

Scottish salmon fillet | 9990 HUF

Beef tenderloin - Brazilian  
(180 g / 360 g) | 15990 HUF / 29990 HUF

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

Tomahawk beef (1000 g) - Hungarian | 49990 HUF

Flank steak (200 g) -  
Australian Wagyu beef | 19990 HUF

Striploin 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  
(+ truffle and Parmigiano 4990 HUF)

Butter mashed potatoes | 2490 HUF  
(+ truffle 4990 HUF)

Mixed green salad | 2490 HUF

Risi e bisi | 3490 HUF

French beans | 2990 HUF

Grilled asparagus | 3990 HUF

Grilled tenderstem broccolini | 4990 HUF

Grilled zucchini | 3490 HUF

## SAUCES

Veal Jus / Chimichurri /  
Beurre Blanc / Béarnaise /  
Green peppercorn sauce | 1990 HUF

# FELIX

KITCHEN & BAR



HANNA RÉDLING: I CERTAINLY KNOW; I'VE DIED A FEW TIMES BEFORE, 2024  
Giclée print, 54,5 x 71,6 cm

AQVA ART

## WINE RECOMMENDATION

### LAWSON'S DRY HILL MOUNT VERNON SAUVIGNON BLANC

MARLBOROUGH, NEW ZEALAND, 2024

The winery is one of the pioneer in Marlborough. Their Mount Vernon Sauvignon Blanc is made from selected grapes from the best vineyards in the region. Vibrant and aromatic on the nose with citrus and passion fruit aromas, accompanied by slightly herbal cut grass characters. Dry and crisp on the palate with plenty of freshness. A great pairing with fresh salads.

FOOD PAIRING:  
Quinoa, avocado, citrus, yuzu vinaigrette  
125 ml | 4190 HUF

### ST. ANDREA, MERENGŐ EGRI BIKAVÉR GRAND SUPERIOR

EGER, HUNGARY, 2017

St Andrea Winery is one of the most prominent producers in Eger. György Lőrinc Sr. started winemaking more than 20 years ago and has now become an icon of the wine region. Currently, his son, György Lőrinc Jr., runs the winery. 2017 was an exceptionally warm year. Sufficient heat even in the cool climate of Eger, little rainfall, perfectly ripe, smaller, richly flavored berries. Three varieties form the basis of the wine: Kékfrankos, Syrah and Merlot. This is rounded up with Cabernet Franc, Pinot Noir and Kadarka.

FOOD PAIRING:  
Sirloin 250 g, 45 day aged - Hungarian  
125 ml | 7590 HUF

### 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 | 3790 HUF

### VIDA VALLES BIKAVÉR

SZEKSZÁRD, HUNGARY, 2020

A traditional blend based on Kékfrankos from the loess valleys of the Szekszárd region, which opens with intense mead and blackberry aromas in the glass, which are complexed by the spiciness characteristic of Kékfrankos. Ripe and round in structure with the right freshness to remain balanced. An excellent accompaniment to game meats.

FOOD PAIRING:  
Lamb rack 250 g, grass fed - New Zealand  
125 ml | 4290 HUF

### GIZELLA PINCE, ÉDES SZAMORODNI

TOKAJ, HUNGARY, 2022

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.

