

FELIX

KITCHEN & BAR

SNACK

Olive selection | 2 990 HUF (12)

San Daniele ham, Cristal bread | 8 990 HUF (1, 12)

Chef's cheese selection (Truffle Brie de Meaux, Pélardon, 24-month Comté, Fourme d'Ambert) | 6 990 HUF (7, 12)

Greek style mezze selection (Tzatziki, olive tapenade, hummus, Carasau bread, vegetable crudités) | 5 990 HUF (1, 7, 9, 12)

OYSTER · CAVIAR



Gillardeau oysters on ice (6 / 12 pcs) | 19 990 HUF / 38 990 HUF (12, 14)

Kaviari

Kaviari salmon caviar (50 g) | 18 990 HUF (1, 3, 4, 7, 12)

Kaviari Ossetra Prestige caviar (30 g / 100 g) | 39 990 HUF / 99 990 HUF (1, 3, 4, 7, 12)

SOUP · STARTER

Oxtail consommé and ravioli | 3 990 HUF (1, 3, 9, 12)

Butternut squash cream soup, marron glacé, Thai lemongrass | 3 990 HUF (6, 7, 9, 12)

Spicy salmon tartare, crispy Japanese rice, soy aioli | 6 990 HUF (4, 6, 11, 12)

Calamari fritti, Thai lemongrass aioli | 6 990 HUF (1, 3, 14)

Foie gras terrine, Granny Smith apple, sichuan pepper, brioche | 8 990 HUF (1, 3, 7, 8, 12)

Burrata royale, beetroot, tomato, Castillo de Canena olive oil | 7 490 HUF (7, 12)

Beef steak tartare, truffle | 9 990 HUF (1, 3, 10, 12)

Beef carpaccio - classic | 7 490 HUF (7, 10, 12) / + Truffle 4 990 HUF (7, 10, 12) / + 20 g caviar 19 990 HUF (4, 7, 10, 12)

SALAD

Quinoa, avocado, goji berry, kale | 5 990 HUF (12)

Artichoke salad, avocado cream, Parmigiano Reggiano | 8 990 HUF

Miso carrot salad | 5 990 HUF (5, 12)

Toppings:

+ Hoisin tofu 2 990 HUF / + Cajun chicken 5 990 HUF

+ Argentinian shrimp 7 990 HUF /

+ Beef fillet stripes 9 990 HUF

(Please request information)



PERFECT TO SHARE

Hortobágy Angus Tomahawk (approx. 1000 g) (100 g) | 4 990 HUF

Beef Wellington, butter mashed potatoes, grilled tenderstem broccolini, jus (serves 2-3) | 54 990 HUF (1, 3, 7, 9, 10, 12)

Daily roast | MARKET PRICE (Please request information)

Catch of the day | MARKET PRICE (4)

Lobster / rock lobster (500 g) (linguine, orzo, risotto) | MARKET PRICE (1, 2, 3, 4, 7, 9, 12)

FELIX SIGNATURE



FELIX "signature" breaded veal chop Cotoletta alla Milanese | 16 990 HUF (1, 3, 10, 12)

FELIX beef tenderloin piccata, mashed potatoes | 13 990 HUF (1, 7, 9, 12)

Giant black tiger prawns, bisque | 15 990 HUF (1, 2, 7, 9, 11, 12)

Chicken supreme, morel mushrooms sauce, potatoes | 10 990 HUF (7, 9, 12)

Acquerello risotto, saffron, walnut, pear | 7 990 HUF (7, 8, 9, 12)

PASTA

Truffle pasta | 10 990 HUF (1, 7, 12)

Pistachio carbonara | 7 990 HUF (1, 3, 7, 8, 9, 12)

Black tiger linguine | 11 990 HUF (1, 2, 4, 7, 9, 12)

Lobster / rock lobster (500 g) (linguine, orzo, risotto) | MARKET PRICE (1, 2, 3, 4, 7, 9, 12)

JOSPER GRILL

Dorade fillet | 12 990 HUF (4)

Octopus tentacles | 13 990 HUF (14)

Scottish salmon fillet | 9 990 HUF (4)

Corn-fed chicken breast supreme | 5 990 HUF

Beef tenderloin - Brazilian (180 g / 360 g) | 15 990 HUF / 29 990 HUF

USA Angus, New York Strip (400 g) | 27 990 HUF

Hortobágy Angus Tomahawk (approx. 1000 g) (100 g) | 4 990 HUF

Flank steak (200 g) - Australian Wagyu beef | 19 990 HUF

Striploin steak (per 100 g) - Japanese A5 Wagyu beef from Gunma | 23 990 HUF

Lamb rack (250 g), grass fed - New Zealand | 16 990 HUF

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

SIDE DISH

Agria fried potatoes | 2 490 HUF + truffle and Parmigiano 4 990 HUF (7)

Buttered mashed potatoes | 2 490 HUF + truffle 4 990 HUF (7)

Mixed green salad | 2 490 HUF (10, 12)

Sautéed mushroom | 3 990 HUF

French beans | 2 990 HUF (7)

Grilled tenderstem broccolini | 4 990 HUF

Grilled zucchini | 3 490 HUF

SAUCE

Veal Jus (7, 9) / Chimichurri (12) / Beurre Blanc (7, 12) / Béarnaise (3, 7, 12) / Green peppercorn sauce (7, 9) | 2 490 HUF



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PORTO CARRAS MAINLAND ASSYRTIKO

MACEDONIA, GREECE, 2023

The winery farms on the slopes of the Meliton Mountains in northern Greece and is currently the country's largest organically managed continuous vineyard, spanning 450 hectares. Assyrtiko is a grape variety closely resembling Hungary's Furmint in character. Its aromatic profile features tart citrus notes and subtle green herbal nuances. The palate is full-bodied and ripe, with vibrant, crisp acidity and an intense saline finish. An excellent accompaniment to white fish and seafood.

FOOD PAIRING:
Dorade fillet
125 ml | 3 290 HUF

LAWSON'S DRY HILL MOUNT VERNON

SAUVIGNON BLANC

MARLBOROUGH, NEW ZEALAND, 2024

The winery is one of the pioneering wine producers of Marlborough. Its Mount Vernon wine is made from carefully selected fruit sourced from the region's finest vineyard sites. The nose is vibrant and highly aromatic, showing lively citrus and passion fruit notes, complemented by a subtle herbal, freshly cut grass character. On the palate it is dry and crisp, bursting with freshness. An excellent pairing with fresh salads.

FOOD PAIRING:
Quinoa, avocado, goji berry, kale
125 ml | 4 190 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:
USA Angus, New York Strip (400 g)
125 ml | 7 590 HUF

GIZELLA PINCE, ÉDES SZAMORODNI

TOKAJ, HUNGARY, 2022

A blend of Furmint, Hárslevelű and Sárgamuskotály grape varieties. The 170 g/l residual sugar is beautifully balanced by vibrant, crisp acidity, resulting in a rich yet harmonious palate. An excellent pairing for fruity desserts, and a classic, elegant match with goose liver.

FOOD PAIRING:
Pineapple carpaccio, saffron, mango sorbet
100 ml | 5 990 HUF

by Czikli Tamás
Master Sommelier

We reserve the right to change the wines.

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.