



Vig Varjú  
restaurant



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## DEAR GUEST,

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thank you for calling on us. We do realise it's the beginning of a special relationship. First of all, let us explain something. What exactly is "VakVarjú"? A crunchy edged flatbread from the oven, with goodies on top of it combined into a delicious bite. We know its kind very well as we make the best of it in town. So we got our name from it, calling ourselves VakVarjú, with a capital V. Right in the middle of it there is the Hungarian tradition and the taste of home. All around it there are the crunchy fresh novelties. The staff of an accommodating restaurant is at your disposal. It is good to have you here, come and take a seat!

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## LIEBER GAST!

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Danke, dass Sie bei uns eingekehrt sind. Wir sind uns dessen bewusst, dass wir dadurch eine besondere Beziehung zueinander haben. Deswegen sind wir Ihnen zuerst mit einer Erklärung schuldig. Was kann wohl „VakVarjú“ (blinde Krähe) bedeuten? Ein Langosch aus dem Backofen, am Rande knusprig, obendrauf mit reicher Auflage und mit bekannten Geschmácken. Wir kennen diesen Vogel richtig gut, wir braten ihn am besten in der Stadt. Also sind wir die andere „VakVarjú“, bloß groß geschrieben. Tief im Inneren traditionell, ungarisch, gemütlich. Ringsherum knusprig, frisch und mit viel Innovationsgeist. Eine hilfsbereite Restaurant-Crew, die bisher auf Sie gewartet hat. Schön, dass Sie gekommen sind. Herein in die gute Stube! Es wäre schade, das hier zu verpassen!

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## Уважакмый гость,

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Мы благодарны Вам, что заглянули к нам, положив этим начало особым отношениям между нами. Поэтому в первую очередь мы должны Вам сделать некоторые объяснения. Что такое «Слепой Ворон»? Да это в первую очередь наше блюдо, хлебная лепешка с до хруста запеченными краями, внутри с богатой начинкой и знакомыми вкусами... Но с другой стороны «Слепой Ворон» с большой буквы это наполненный в душе всем венгерским, традиционным и домашним, а с наружи свежий, хрустящий с инновационным подходом коллектив ресторана который ждал только Вас. Мы рады Вам, заходите!

the team of VakVarjú restaurant / das Team von VakVarjú Restaurant / Команда «Слепого Ворона»



## WINTER MOOD – WARM DRINKS

Apple & Ginger warm Lemonade <i>(non-alcoholic)</i>	1 490 HUF
Plum & Clove warm Lemonade <i>(non-alcoholic)</i>	1 490 HUF
Winterberry Punch <i>(forest fruit Tatratea liqueur, warm hibiscus tea, forest fruits)</i>	2 690 HUF
Black Tatra Punch <i>(Tatratea Original liqueur, hot apple juice, black tea, lemon, honey, dried orange)</i>	2 990 HUF

## VARJÚMAMA'S HOME MADE TEA

Matcha Ice tea <i>(refreshing citrus flavoured matcha tea from Japan with ginger, fresh squeezed lemon and lime.)</i>	1 490 HUF <i>(0,45 l)</i>
Red Berry Ice Tea <i>(forest fruit tea with fresh raspberry)</i>	1 490 HUF <i>(0,45 l)</i>
Blue Flower Tea <i>(cold, color-changing tea with red berries and blueberry)</i>	1 490 HUF <i>(0,45 l)</i>

## FRESH FRUITY SPRITZER (WINE&SODA)

Elderflower & Mint & White wine	1 690 HUF <i>(0,45 l)</i>
Raspberry & Rose wine	1 690 HUF <i>(0,45 l)</i>
Strawberry & Basil & Rose wine	1 690 HUF <i>(0,45 l)</i>
Apricot & Rosemary non-alcoholic Spritzer <i>(non-alcoholic spanish white wine, dried apricot, apricot- and rosemary syrup)</i>	2 190 HUF <i>(0,45 l)</i>





# APERITIVE COCKTAILS

VakVarjú Spritz (Aperol, watermelon, Prosecco)

*A popular superstar boosted with watermelon.*

2 980 HUF

Driver Spritz

*Aperol Spritz' Driver Version with Torres Natureo non-alcoholic sparkling wine, orange zest syrup and soda water.*

2 980 HUF

Negroni Sbagliato Liberta

*Italian favourite, Negroni Spagliato in non-alcoholic version with Torres Natureo non-alcoholic sparkling wine, Martini Vibrante non-alcoholic vermouth and bitter orange syrup.*

2 980 HUF

Mojito Mango Splash (white rum, mint, lime, mango juice)

*The taste of the classic mojito meets the sweet mango juice.*

2 980 HUF

Americano 2.0 (Campari, Martini Rosso, mango juice, soda water)

*The granddaddy of all cocktails: the duo of Vermuth and Campari, was perfected with a little mango.*

2 980 HUF

Ginger Spritz (Ginger Liqueur, tonic, rosemary, lemon peel)

*It's just so gingery that you'll be buzzing for the next one.*

2 980 HUF

Paloma Tequila (Tequila blanco, J.Gasco Sodarosa, pink grapefruit, thyme)

*One of Mexico's favourite cocktalis, made with recipe of Don Javier Delgado Corona, the owner of „La Capilla” Bar.*

3 290 HUF

Negroni Spicy (Ginifer Chilli gin, Campari, Martini Rosso, Prosecco)

*Negroni, the Italian classic cocktail with chili matured gin. Pleasantly spicy.*

3 890 HUF

El Patron (Del Maguey Vida Mezcal, lemon, agave, guava)

*Agave Liqueur from Mexico with refreshing citrus and pear-sweet guava.*

3 890 HUF

# VÍGVARJÚ GIN & TONIC BAR

- Abstinence Cape Spice non-alcoholic gin & J.Gasco Sodarosa, dried mango, cinnamon ring  
*„Driver-friendly” cocktail with alcohol-free gin and sugar-free grapefruit tonic.  
A pinch of mango and cinnamon.* 2 990 HUF
- BlindCrow Gin & Barker Quin Marula Tonic, dried orange, hawthorn  
*Our own gin made with wild herbs and organic spices will be even more exciting  
with citrus-marula tonic.* 3 090 HUF
- Hautefeuille Elderflower Gin, Barker & Quin Hibiscus Tonic, thyme, grapefruit  
*Elderflower, chamomile, “herbal” French gin with hibiscus tonic, thyme and fresh grapefruit.* 3 190 HUF
- Caorunn Raspberry & J.Gasco Dry Bitter Tonic, raspberry, thyme  
*Extremely raspberry gin with raspberries, dry tonic and fresh thyme in the glass.* 3 390 HUF
- Nordes Gin & J.Gasco Dry Bitter Tonic, grape, rosemary  
*Rendezvous of the light & fragrant Spanish gin based on grape liqueur and the Italian tonic.* 3 390 HUF
- Mermaid Pink Gin & Barker Quin Hibiscus Tonic, liofilized strawberry, juniper  
*British gin distilled with strawberry, elderflower and 11 herbs with sweet, hibiscus tonic.  
Several spices in same glass.* 3 690 HUF
- Ginifer Chilli Gin, Barker & Quin Indian Tonic, dried pineapple, juniper  
*This gin made with chili, aged in wooden barrels. Pleasantly “peppery”. It doesn’t spicy.* 3 980 HUF
- Taurus Black & East Imperial Botanic Tonic, lemon peel, rose pepper  
*Black gin specialty from northern Italy, with spicy, herbal New Zealand tonic.* 3 980 HUF
- Gin Mare Capri & J.Gasco Cherry Tonic, lime, sour cherry, rosemary  
*Italian tonic from Hungarian cherries & Spanish Classic Gin with lemon and bergamot  
from the island of Capri.* 3 980 HUF
- Hendricks & Fitch and Leedes Pink Tonic, cucumber, pink pepper  
*Rose water and rose pepper are added to the tried and tested cucumber. It’ll be unforgettable!* 3 980 HUF
- Monkey 47 & J.Gasco Sodarosa, blueberry  
*47 spices straight from the Black Forest. Refreshing flavour bomb  
with sweet grapefruit soda and dried blueberries.* 4 290 HUF
- Isle of Harris, Barker & Quin Indian Tonic, grapefruit, crushed juniper  
*A classic gin and tonic pairing made with sugar seaweed, premium Scottish gin  
and Indian tonic.* 4 290 HUF



MED  
PINK  
ISLE OF WHISKY



# HOME MADE LEMONADE & FRUIT SYRUP

1 490 HUF (0,45 l)

„Old school” Lemonade *(fresh squeezed lemon and lime with sugar and soda water)*

„Mojito” Lemonade *(fresh squeezed lemon and lime with sugar, mint and soda water)*

Elderflower-cucumber *(fresh squeezed lemon and lime, elderflower- and cucumber syrup, cucumber slices, soda water)*

Tangeringe Lemonade *(fresh squeezed lemon and lime, tangerine syrup, soda water)*

Lavender Lemonade *(fresh squeezed lemon and lime, lavender syrup, soda water)*

Apricot-rosemary Lemonade *(fresh squeezed lemon and lime, apricot syrup, rosemary, soda water)*

Home made raspberry drink *(with raspberries)*

Home made sour cherry drink *(with sour cherries)*

# SUGARFREE LEMONADE

1 490 HUF (0,45 l)

Strawberry-basil Lemonade

*(fresh squeezed lemon and lime, fresh basil, sugarfree strawberry syrup, soda water)*

Mango-coconut Lemonade

*(lemon juice, sugarfree mango & coconut syrup, soda water)*

Sugarfree  
VígVarjú Speciality!



# MINERAL WATER

Szentkirályi *(sparkling, still)*

Römerquelle *(sparkling, still)*

Soda water

750 HUF *(0,33 l)* 1 250 HUF *(0,75 l)*

850 HUF *(0,33 l)*

150 HUF *(0,1 l)*

# DRINKS

Coca-Cola, Coca-Cola Zero, Ginger, Fanta, Tonic, Sprite

790 HUF *(0,25 l)*

East Imperial Tonic *(Royal Botanic Tonic)*

890 HUF *(0,2 l)*

J.Gasco Tonic *(Dry Tonic, Sodarosa, Cherry)*

890 HUF *(0,2 l)*

Barker & Quin Tonic *(Indian, Marula, Hibiscus)*

890 HUF *(0,2 l)*

Fitch & Leedes *(Pink Tonic)*

890 HUF *(0,2 l)*

Cappy juice *(orange, apple, pineapple, peach)*

890 HUF *(0,25 l)*

Fuze Tea *(lemon, peach)*

890 HUF *(0,25 l)*

Grante juice *(mango, watermelon, white guava)*

1 090 HUF *(0,25 l)*

# APPETIZER / VORSPEISEN / ЗАКУСКА

VígVarjú pinch (tuna cream, smoky aubergine cream, feta cheese dip with sundried tomatoes)

3 590 HUF

VígVarjú Häppchen (Thunfischaufstrich, geräucherte Auberginenpaste, Fetakäsenaufstrich mit getrockneten Tomaten)

Закуска от Веселая Ворона крем из тунца, крем из сыра фета и сушеными помидорами, крем из копченых баклажанов

Mozzarella di Bufala, tomato salsa with basil, foccacia

Mozzarella di Bufala, Basilikum-Tomaten-Salsa, Foccacia

Буфала моцарелла, томатный сальса с базиликом, фокачча



3 790 HUF

Goose liver brulée with apricot-dried fig chutney and home made milk loaf

5 190 HUF

Gänseleberbrulée mit Aprikosen-Feigenchutney und Briochebrötchen

Брюле из гусиной печени и курагой и с инжирным чатни, подается с поджаренным домашним калач

Salmon tartare with miso, mango, pomegranate, passion fruit coulis, hazelnut crumbs with coriander

Lachstatar mit Miso, Mango, Granatapfel, Passionsfrucht-coulis, Haselnussbrösel mit Koriander

Лосось тартар с мисо, манго, гранатом, кулисом из маракуйи и крошками лесного ореха с кориандром



4 490 HUF

Beef tartare, red pepper coulis, marinated vegetables

Rindertatar, rote Paprika-Coulis, mariniertes Gemüse

Говяжий тартар, кулис из красного перца, маринованные овощи



4 980 HUF



Mozzarella di Bufala, tomato salsa with basil, foccacia



Salmon tartare with miso, mango, pomegranate, passion fruit coulis, hazelnut crumbs with coriander



Beef tartare, red pepper coulis, marinated vegetables



Goose liver brulée with apricot-dried fig chutney and home made milk loaf



## VígVarjú Speciality!

Beef consommé with semolina dumplings,  
root vegetables and soft boiled meat



# SOUPS / SUPPEN / СУПЫ

Beef consommé with semolina dumplings, root vegetables and soft boiled meat



2 590 HUF

Rinder-Consommé mit Grießknödeln, Wurzelgemüse und zart gekochtem Fleisch

Говяжий бульон с венгерскими клецками, корнеплодами и мягкой вареной говядиной

Hungarian Goulash Soup with freshly baked dough on top



2 790 HUF

Gulaschsuppe im Topf mit Brothaube

Суп-гуляш с хлебной корочкой

Warm pear soup, goat cheese mousse, pear compote, cashew



2 490 HUF

Warme Birnensuppe, Ziegenkäsemousse, Birnenkompott, Cashewnüsse

Теплый грушевый суп, мусс из козьего сыра, грушевое компот, кешью

Garlic cream soup, grilled tiger prawn, black garlic coulis



2 490 HUF

Knoblauchcremesuppe, gegrillte Tiger Garnelen, schwarzes Knoblauchcoulis

Суп с кремом из чеснока, гриль-креветкой тигрового вида, кулисом из черного чеснока



Grilled skin-on chicken breast fillet, horseradish mashed potatoes, black radish salad, grilled pak choi



Rose duck breast, pumpkin risotto, caramelized chestnut, marinated pumpkin, toasted pumpkin seed



Pork tenderloin with dijon jus, confit purple potatoes, roasted mushrooms, pickled cucumber and baconchips



Porchetta, red cabbage purée, potato noodles with chestnut, brussels sprout, roasted cabbage

# MAIN COURSES / HAUPTGERICHTE / ВТОРЫЕ БЛЮДА

Chicken paprikash with spätzle and sour cream

Hühnerpaprikasch mit Spätzle und Sauerrahm

Курица с паприкой, с нудлями «шпецле» (по австрийскому рецепту) и со сметаной

4 980 HUF

Grilled skin-on chicken breast fillet, horseradish mashed potatoes, black radish salad, grilled pak choi

Gegrilltes Hähnchenbrustfilet mit Haut, Meerrettich-Kartoffelpüree, schwarzer Rettichsalat, gegrillter Pak Choi

Жаренное куриное филе с кожей, с картофельным пюре с хреном, салат из черного редиса и гриль-пак чой

5 190 HUF

Rose duck breast, pumpkin risotto, caramelized chestnut, marinated pumpkin, toasted pumpkin seed

Rosé-Entenbrust, Kürbisrisotto, karamellisierte Kastanie, mariniertes Kürbis, geröstete Kürbiskerne

Утиное грудное филе «Розе», ризотто с тыквой, карамелизированные каштаны, маринованная тыква, поджаренные семечки тыквы

6 690 HUF

VígVarjú Schnitzel with Viennese potato salad

VígVarjú Schnitzel mit Wiener Kartoffelsalat

Шницель от Веселого Ворона с картофельным салатом по-венски

5 390 HUF

Pork tenderloin with dijon jus, confit purple potatoes, roasted mushrooms, pickled cucumber and baconchips

Schweinemedallions mit Dijonsenf-Jus, konfitierten lila Kartoffeln, gerösteten Pilzen, Essiggurke und Baconchips

Нежная свинина с соусом с добавлением дижонской горчицы (jus), с фиолетовым картофелем, жареными грибами, солеными огурцами и беконными чипсами

5 980 HUF

Porchetta, red cabbage purée, potato noodles with chestnut, brussels sprout, roasted cabbage

Porchetta, Rotkohlpüree, Kartoffelnudeln mit Kastanie, Rosenkohl, gebratener Kohl

Поркетта, пюре из красной капусты, картофельные лапша с каштанами, брюссельская капуста, жареная капуста

5 890 HUF

Papardelle with wild boar stew in creamy sauce, dijon mustard, green onion, parmesan

Papardelle mit Wildschweinragout in Sahnesauce, Dijon-Senf, Frühlingszwiebeln, Parmesan

Папарделле с рагу из дичи в сливочном соусе, дижонская горчица, зеленый лук, пармезан

5 980 HUF





# MAIN COURSES / HAUPTGERICHTE / ВТОРЫЕ БЛЮДА

Beef tenderloin steak, stuffed potatoes with cheese & sour cream, roasted onion, pea puree

Rinderfiletsteak, gefüllte Kartoffeln mit Käse und Sauerrahm, Röstzwiebeln, Erbsenpüree

Стейк из говяжьего филе, картофель с сыром и сметаной, поджаренный лук, пюре из зеленого горошка



9 390 HUF

Moufflon «Vadas style»: with sour creamy-vegetable sauce, napkin dumplings, sour cream

Mufflon auf Vadaš Art mit Serviettenknödel, Sauerrahm

Муфлон по-охотничьи с пельмени-салфетки в венгерском стиле и сметаной

6 590 HUF

Boar tenderloin “Colbert style” with kale veloute, cabbage ragout, green apple

Wildschwein Tenderloin auf „Colbert Art“ mit Grünkohlveloute, Kohlragout, grüner Apfel

Дикий кабан «по-колберовски» с велуте из кейла, капустным рагу и зеленым яблоком



6 490 HUF

Venison tenderloin with sweet potato purée, caramelized baby carrots,

king oyster mushrooms, marinated shimeji mushrooms

Hirschfilet mit Süßkartoffelpüree, karamellisierten Babykartoffeln, Austernpilz,

mariniertem Shimeji-Pilz

Стейк из олени, пюре из сладкого картофеля с карамелизированной цветной морковкой,

с грибом королевской вешенки «Pleurotus eryngii» и маринованными грибом шимедзи «shimeji»



8 980 HUF

Tuna steak, vegetarian wonton, avocado cream, wakame salad, sesame seeds, sushi ginger

Thunfischsteak, vegetarisches Wonton, Avocadocreme, Wakame-Salat, Sesam,

Sushi-Ingwer

Стейк из тунца, вегетарианские вонтоны с овощами, крем из авокадо, салат вакаме,

кунжут, имбирь для суши

6 890 HUF

Grilled salmon steak with Thai cauliflower puree, quinoa and shiitake mushrooms

Lachssteak gegrillt mit Thailändischem Karfiolpüree, Quinoa und Shiitake-Pilz

Гриль-стейк из лосося, тайское пюре из цветной капусты, цветная капуста,

киноа, шиитаке



6 790 HUF

Indian Chickpea-curry with naan bread

Indisches Kichererbsen-Curry mit Naan-Brot

Индийский карри из нута с лепешкой наан.



4 590 HUF

Grilled goat cheese, fresh green salad, pomegranate-dressing

Gegrillter Ziegenkäse, frischer grüner Salat, Granatapfel-Dressing

Гриль-козий сыр, свежий зеленый салат, гранатовый соус



5 490 HUF



Beef tenderloin steak, stuffed potatoes with cheese & sour cream, roasted onion, pea puree



Tuna steak, vegetarian wonton, avocado cream, wakame salad, sesame seeds, sushi ginger



Indian Chickpea-curry with naan bread



Venison tenderloin with sweet potato purée, caramelized baby carrots, king oyster mushrooms, marinated shimeji mushrooms



## VígVarjú Speciality!

Hello kids! Find the children's corner!



# MENU FOR CHILDREN / KINDERMENÜS / ДЕТСКОЕ МЕНЮ

(under 120 cm / unter 120 cm / до 120 см)

Dedicate from Danny DeVito / Empfehlung von Danny De Vito /  
С РЕКОМЕНДАЦИЕЙ ДЭННИ ДЕВИТО

2 980 HUF

Plate of chicken soup with vegetables and one of these delicacies below: / Eine Tasse Kraftbrühe mit Gemüse und eine von der unten genannten Leckerheiten: / ЧАШКА С БУЛЬОНА И ОДНО ИЗ СЛЕДУЮЩИХ ЛАКОМСТВ:

## Chicken run

fried chicken breast with french fries / gebratene Hühnerbrust mit Pommes Frites / жареная куриная грудка с картофелем фри

## Pinocchio's favourite

Spaghetti Bolognese with grated cheese / Spaghetti Bolognese mit geriebenem Käse / Болоньезские спагетти с тертым сыром

## Nemo's favourite

fried fish fingers with mashed potato / gebratene Fischstäbchen mit Kartoffelpüree / рыбные палочки с картофельным пюре

## Cat trap

fried cheese with steamed rice / gebratener Käse mit Reis / жареный сыр с рисом на пару



# SALADS AND PICKLES / SALATE UND SAUERGEMÜSE / САЛАТЫ, СОЛЕННЫЕ ОГУРЦЫ

Home-made sweet cabbage salad / Hausgemacher Weisskraut Salat / ДОМАШНИЙ САЛАТ ИЗ КАПУСТЫ 890 HUF

Cucumber salad with sour cream / Gurkensalat mit saure Sahne / САЛАТ С ОГУРЦАМИ СО СМЕТАНОЙ 980 HUF

Tomato salad / Tomatensalat / САЛАТ ИЗ ПОМИДОРОВ 980 HUF

VigVarjú's salad / Salat von VigVarjú / МАЛЕНЬКИЙ СМЕШАНЫЙ САЛАТ «СЛЕПОЙ ВОРОНЫ» 1 490 HUF

(fresh vegetables with spicy salad dressing / frische Gemüse mit pikanten Salat dressing / (свежие смешанные нарезанные овощи с острой заправкой)



VígVarjú Somló-style sponge cake



VígVarjú cottage cheese dumplings



Floating Island with whipped egg white bal



Hungarian poppy seed bread pudding, white chocolate, orange

# DESSERTS / DESSERTS / ДЕСЕРТЫ

## VígVarjú Somló-style sponge cake

VígVarjú Schomlauer Nockerln

Галушки Веселого Ворона «Шомлои» (кусочки бисквита в шоколадной подливке с орехами и взбитыми сливками)

2 390 HUF

## VígVarjú cottage cheese dumplings

VígVarjú Quarkknödel

Классические вареники с творогом со сметаной от Веселого Ворона

2 490 HUF

## Floating Island with whipped egg white bal

Schnee-Eier mit Schaumflocken

Птичье молоко с пенными клецками



2 290 HUF

## Hungarian poppy seed bread pudding, white chocolate, orange

Ungarische Mohn-brot pudding, weisse Schokolade, Orange

Венгерский хлебный пудинг с маком, белым шоколадом и апельсином

2 390 HUF

## Vegan Black Rice Pudding, mango, pineapple

Veganer schwarzer Reis-Pudding, Mango, Ananas

Рисовый пудинг с чёрным рисом и кокосовым молоком, манго, ананас



2 390 HUF

# COFFEE, HOT DRINKS

Espresso	690 HUF
Ristretto <i>(strong short espresso coffee)</i>	690 HUF
Macchiato <i>(espresso with milk foam)</i>	690 HUF
Long coffee	690 HUF
Cappuccino <i>(espresso with hot milk, milk foam)</i>	890 HUF
Flat white <i>(double ristretto with hot milk, milk foam)</i>	1 290 HUF
Wiener Melange <i>(long coffee, honey, hot milk and milk foam, cinnamon)</i>	990 HUF
Latte macchiato <i>(creamy espresso with a lot of creamy milk foam)</i>	980 HUF
Irish coffee <i>(long coffee, whisky, brown sugar, whipped cream)</i>	1 590 HUF
Bailey's mokka <i>(espresso, Bailey's, choco, milk foam)</i>	1 590 HUF
Ice coffee <i>(long coffee, vanilla ice cream, milk, whipped cream)</i>	1 590 HUF
Hot chocolate <i>(white chocolate, sugarfree dark chocolate, salty caramel, cinnamon-orange)</i>	1 290 HUF
VakVarjú's coffee with gratis cup Special <i>(VakVarjú's coffee: espresso, milk, coconut syrup, whipped cream)</i>	2 890 HUF

# VígVarjú Speciality!

If you celebrate in VígVarjú, you can order a cake for the celebration! Ask our colleagues for details!





# MATCHA DRINKS

Matcha Latte

1 190 HUF

*(hot, tradicional japanese matcha tea with oat milk)*

Vanilla Matcha Frapuccino

1 290 HUF

*(froth milk, vanilla syrup and matcha tea combo)*

Matcha White Chocolate

1 590 HUF

*(creamy & hot white chocolate with vibrant green matcha tea on the top)*

Mango Matcha Latte

1 590 HUF

*(iced matcha latte with japanese matcha tea, oat milk, mango puree)*

# DILMAH TEA

Earl Grey

1 390 HUF

*(black tea flavored with bergamot)*

Ceylon premium green tea

1 390 HUF

Moroccan mint tea

1 390 HUF

*(green tea with mint leaves)*

Forest fruit mix

1 390 HUF

*(blueberry-pomegranate)*

Roseship-hibiscus

1 390 HUF



# VígVarjú Speciality!

AranyVarjú  
Handcrafted American Pale Ale



## DRAUGHT BEER

AranyVarjú <i>(our handcrafted American Pale Ale)</i>	1 190 HUF (0,3 l)	1 790 HUF (0,5 l)	3 490 HUF (1 l)
Soproni	1 090 HUF (0,3 l)	1 590 HUF (0,5 l)	2 990 HUF (1 l)
Edelweiss wheat beer	1 190 HUF (0,3 l)	1 790 HUF (0,5 l)	3 490 HUF (1 l)
Mort Subite Kriek <i>(Belgian sour cherry beer)</i>	1 290 HUF (0,25 l)	1 890 HUF (0,4 l)	4 490 HUF (1 l)

## BOTTLED BEER

Heineken	1 090 HUF (0,33 l)
Heineken 0.0% <i>(non-alcoholic)</i>	1 090 HUF (0,33 l)
Gösser NaturRadler 0,0% <i>(non-alcoholic lemon tasted)</i>	1 090 HUF (0,33 l)

## HANDCRAFTED BEER, CIDER

Szent András Brewery Majdnem IPA <i>(non-alcoholic top fermented)</i>	1 490 HUF (0,33 l)
Nyéki Beer Nyéki Világos <i>(pilsen type, low fermented, malt of Pilsen and Carahell, hops Magnum and Mittelfrüh)</i>	1 490 HUF (0,33 l)
First Craft Mexicano <i>(low fermented Hungarian corn beer with a lemon slice)</i>	1 790 HUF (0,33 l)
Szent András Brewery Napkins <i>(unfiltered bavarian wheat beer)</i>	1 790 HUF (0,33 l)
Horizont Budapest Hazy Queen New England IPA <i>(World Beer Awards 2019 Specialty IPA - Hungary Winner)</i>	1 890 HUF (0,33 l)
Szent András Brewery Weisz <i>(pear, pleasantly sour, unfiltered berliner weisse)</i>	1 790 HUF (0,33 l)
Nyéki Beer Imperial Sout <i>(top fermented brown ale)</i>	1 790 HUF (0,33 l)
Budaprés Cider Komlós 2020 <i>(hoped craft cider made from four types of apples)</i>	1 890 HUF (0,33 l)

## BEFORE EATING

(4 cl)

Kosher szilva

1 890 HUF

Calvados Chateau du Breuil VSOP *(Calvados VSOP is made from the highest quality apple cider, it is distilled and aged for at least 4 years in oak barrels.)*

1 890 HUF

## VODKA

(4 cl)

Finlandia

1 190 HUF

Absolut Blue Vodka

1 490 HUF

Eiko Handcrafted Vodka *(Crystal-clear, triple-distilled Japanese vodka from the Island of Hokkaido.)*

2 490 HUF

Grey Goose Original *(Pure, elegant French vodka made with 5 times distillation.)*

2 890 HUF

Beluga Noble *(Russian premium vodka based on Siberian artesian water, honey, oats and milk thistle extract.)*

3 290 HUF

## TEQUILA, MEZCAL

(4 cl)

El Jimador Tequila Blanco *(Unaged tequila made from 100% agave.)*

1 790 HUF

El Jimador Tequila Reposado *(Made from 100% agave, matured in oak barrels for 2 months.)*

1 790 HUF

La Cofradia Catrina Anejo *(Premium tequila made from 100% blue agave, matured in oak barrels for 14 months.)*

3 190 HUF

Montelobos Espadin Joven Mezcal Artesanal *(Made exclusively from organic planed Espadin agave, by ancient process, a pleasantly smoky mezcal.)*

3 690 HUF

Se Busca Mezcal Anejo *(Traditional Anejo mezcal distilled from Espadin agave and aged in French oak barrels for 2 years.)*

3 490 HUF

# GIN

(4 cl)

Beefeater

1 650 HUF

BlindCrow Gin *(Our own gin distilled with wild fruits, hawthorn, Seville orange and lemon peel, leaves, and organic spices, anise, and thyme.)*

1 790 HUF

Hautefeuille Elderflower Gin *(French elderflower, chamomile flower, rosehip, wild flowers and wheat distillate.)*

1 890 HUF

Caorunn Raspberry Gin *(Raspberry, sweet, summer special edition of Scottish gin.)*

1 890 HUF

Nordes Gin *(Albarino grape variety base distillate, enriched with herbs, eucalyptus, hibiscus, lemon peel.)*

1 990 HUF

Mermaid Pink Gin *(Pink gin made with strawberry, see fennel, elderflower, tomato, lemon zest, hop, coriander, angelica, licorice, juniper and orris.)*

2 790 HUF

Ginifer Chili Gin *(A pleasantly spicy, peppery gin from Johannesburg steamed with chili aged for 2 years in cherry barrels.)*

2 790 HUF

Taurus Black gin *(Italian gin made with a secret recipe with classic spices, in black color.)*

2 990 HUF

Gin Mare Capri *(Special edition of Spain's most popular gin named after the island of Capri. Lemon and bergamot from the island of Capri make the usual „Gin Mare Mediterranean taste“ fresher and more exciting.)*

2 990 HUF

Hendrick's *(Popular Scottish gin, with a unique aroma thanks to its finish with rose petals and cucumber essence.)*

3 290 HUF

Monkey 47 *(Gin speciality from the Black Forest in Germany with 47 unique ingredients including blueberries.)*

3 290 HUF

Isle of Harris *(Premium Scottish gin distilled with sugar kelp, spring water, cassia bark and other secret ingredients.)*

3 290 HUF

# WHISKEY, WHISKY

(4 cl)

## Scotland

Ballantine's	1 490 HUF
The Famous Grouse	1 490 HUF
Naked Grouse <i>(Blended Scotch whisky matured and finished in used oloroso sherry butts.)</i>	1 990 HUF
Arran Barrel Reserve <i>(Elegant single malt whisky aged in bourbon barrels.)</i>	2 490 HUF
Highland Park Viking Honour 10 years <i>(Single malt, aged in ex-sherry's barrels for 10 years.)</i>	2 790 HUF
Glenfarclas 12 years <i>(Double-distilled single malt post-matured in used oloroso sherry casks. 2020 International Spirit Challenge Gold Medal.)</i>	3 290 HUF
Kilchoman Machir Bay <i>(Elegant, pleasantly peat-smoky whisky from the island of Islay, finished in sherry and oloroso casks. Best Islay Single Malt Whisky of the Year 2015.)</i>	3 590 HUF
Glenfiddich 15 years Solera Reserve <i>(Single malt aged in American bourbon and sherry casks, solera system.)</i>	3 990 HUF
Smokehead High Voltage <i>(Intensely smoky, peaty, salty, iodine-rich Islay whisky. „Real manly, with thundering bass and pulsating energy.”)</i>	3 890 HUF

## Ireland

Jameson	1 850 HUF
Teeling Small Batch <i>(Hand-selected casks of grain and malt whiskey are initially fully aged in Ex-Bourbon barrels, then married together in Central American Rum casks for up to 12 months for a unique, dried fruit profile.)</i>	1 950 HUF
Jameson Black Barrel Select Reserve <i>(Triple distilled bourbon, aged in sherry barrels. The grain whiskey in is a unique brew, made only at certain times of the year.)</i>	2 650 HUF
Redbreast 12 years <i>(Made from a mash of malted and unmalted barley and then triple distilled in copper pot stills, Redbreast 12 boasts the flavour complexity and distinctive qualities of Pot Still whiskey. Matured in a combination of Bourbon seasoned American Oak barrels and Oloroso Sherry seasoned Spanish oak butts, the distinctive Redbreast sherry style is a joy to behold in each and every bottle.)</i>	3 290 HUF

## USA

Jim Beam	1 750 HUF
Jack Daniel's	1 850 HUF
Buffalo Trace Bourbon <i>(The iconic whiskey from America's oldest distillery. Jim Murray's Whiskey Bible: 95 points.)</i>	1 990 HUF
Jack Daniel's Gentleman Jack <i>(Smoky, soft whiskey due to double activated carbon filtration.)</i>	2 490 HUF
Jack Daniel's Single Barrel <i>(Jack Daniel's whiskey matured in single barrels.)</i>	2 790 HUF
Four Roses Single Barrel 7 years <i>(Selected 7-year-old oak barrel bourbon, bottled at 50% cask strength.)</i>	2 790 HUF

## Asia

Amrut Indian Single Malt Whisky <i>(This whisky is made from selected Indian barley grown at the feet of the Himalayas. It is carefully mashed and distilled in small batches to preserve the natural aroma and matured in oak barrels in a unique tropical condition, at an altitude of 3,000 feet above sea level at Bangalore, the garden city of India.)</i>	2 590 HUF
Kavalan Distillery Select No.1. <i>(Kavalan's Distillery Select series showcases the fine art of blending and the exquisite cask selection of Taiwan's premier distillery. Expression No.1 in this series exquisitely brings out the aroma of tropical fruits unique to Kavalan, creating a soft and thick multi-layered taste. Its aroma is long-lasting, lingering with creamy toffee, woodiness, and vanilla notes. A long finish with notes of sweetness.)</i>	3 190 HUF
Nikka Taketsuru Pure Malt 2020 <i>(This is a signature label in honor of Nikka's founder Masataka Taketsuru, the first Japanese who mastered whisky-making in Scotland and brought this expertise back to Japan. A „pure malt“ is a blend of malt whiskies from various distilleries, whereas a „single malt“ is a whisky made exclusively from one distillery.)</i>	3 590 HUF



## RUM

(4 cl)

Bacardi Carta Blanca

1 590 HUF

Rum The Demon's Share (*"Angel's Share": the romantic term for the annual rate of whisky lost during cask maturation due to evaporation. According to legend, this rum is guarded by demons, so the loss cannot belong to the angels, but goes into a bottle. Devilishly good.*)

2 090 HUF

Rum Nation Guatemala Gran Reserva (*Guatemalan rum fermented and distilled from high quality sugar cane molasses, aged in bourbon barrels on high humidity for 4 years.*)

2 690 HUF

Diplomatico Reserva Exclusiva (*12 years old Venezuelan rum aged in oak barrels.*)

2 890 HUF

Brugal 1888 (*In from ex-bourbons and ex sherrys barrel, min.12 years dominicans rum.*)

2 990 HUF

Dictador 20 years (*Colombian rum aged in the Solera system for 14-24 years.*)

3 290 HUF

Zacapa Centenario 23 years (*The most popular premium rum of the world, from Guatemala.*)

3 790 HUF

## BRANDY, COGNAC

(4 cl)

Metaxa 5\*

1 190 HUF

Hennessy VS.

2 550 HUF

Cognac Meukow VSOP (*Aged for 5 years, the soft, aroma-rich VSOP from the Meukow Cognac House, founded in 1862.*)

2 890 HUF

## LIQUEUR

(4 cl)

Bailey's

1 590 HUF

Tatratea Original 52% *(Tea based herbal liquor from the High Tatras.)*

2 190 HUF

Tatratea Forrest 63% *(Tea based forest fruit liqueur from our northern neighbours.)*

2 390 HUF

## VERMOUTH

(8 cl)

Martini Dry/Bianco

1 590 HUF

Martini Rosso

1 490 HUF

Campari Bitter

1 750 HUF

Carpano Antica Formula *(The ancestor of all vermouths, by the 1786 recipe.)*

2 290 HUF

## DIGESTIVE

(4 cl)

Unicum

1 690 HUF

Unicum Plum

1 790 HUF

Unicum Barista

1 790 HUF

Jägermeister

1 690 HUF

Fernet Branca Menta *(Italian aperitif made from 40 types of herbs.)*

1 790 HUF

Unicum Riserva *(Unicum advanced in Tokaji barrel, with Tokaji aszú.)*

2 290 HUF



VarjúPapa's rosé wine 4 290 HUF/bottle/take away



VarjúPapa's palinka 6 890 HUF/bottle/take away



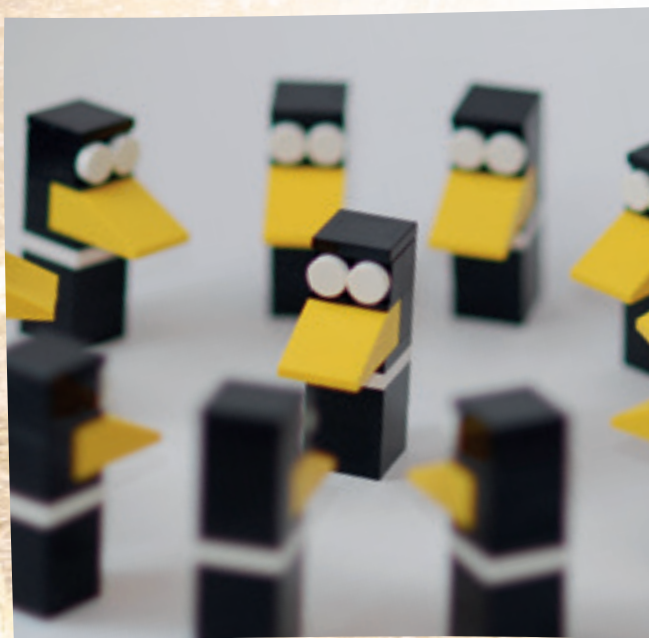
VarjúPapa chili cream: 1 990 HUF/piece



VakVarjú's cup 2 490 HUF/piece



Give away VakVarjú's experience!



VakVarjú's lego 1 090 HUF/piece



VakVarjú's t-shirt 4 390 HUF/piece

(color and themes: please inquire for more details by our colleagues)



# VÍGVARJÚ RESTAURANT

Pesti Vigadó

István Kurucz - restaurant manager • Gyula Molnar - chef

1051 Budapest, Vigadó square 2.

Booking: + 36 1 426 11 32

[vigvarju@vakvarju.com](mailto:vigvarju@vakvarju.com)

Opening hours: monday-sunday - 10:00-23:30

And what are all the things included in the prices on the menu? Beyond the expense of divine courses, the joy you feel when eating them, the enthusiasm of our colleagues, service fee and VAT.

No further charges will be added, and the tip is up to our Guests' decision.

In the kitchen of our restaurant, we work with ingredients containing gluten and lactose, therefore we can not guarantee 100% allergenic free meals even in case of dishes marked with gluten-free and lactose-free signs.

[www.vakvarju.com](http://www.vakvarju.com)