

FELIX

KITCHEN & BAR

SNACKS

Olive selection | 2990 HUF (12)

San Daniele ham, Cristal bread | 8990 HUF (1, 12)

Chef's cheese selection
(Truffle Brie de Meaux, Pélardon, 24-month Comté,
Fourme d'Ambert) | 6990 HUF (7, 12)

Greek-style mezze selection
(Tzatziki, olive tapenade, tarama, Arabic bread,
vegetable crudités) | 5990 HUF (1, 4, 7, 9, 12)

SOUPS · STARTERS

Oxtail consommé & ravioli | 3990 HUF (1, 3, 9, 12)

Gazpacho | 3990 HUF (9, 12)

Free-range chicken croquetas,
soy aioli | 4990 HUF (1, 3, 6, 7)

Spicy salmon tartare, crispy Japanese rice,
soy aioli | 6990 HUF (4, 6, 11, 12)

Calamari fritti, Thai lemongrass aioli | 6990 HUF
(1, 3, 14)

Foie gras terrine, pear compote | 8490 HUF
(1, 3, 7, 8, 12)

Octopus ceviche | 8490 HUF (10, 12, 14)

Burrata royale, zucchini, pistachio,
Castillo de Canena extra virgin
olive oil | 7490 HUF (7, 8)

Beef steak tartare, truffle | 9990 HUF (1, 3, 10, 12)

SALADS

Quinoa, avocado, citrus, yuzu
vinaigrette | 4900 HUF (11, 12)

Watermelon and Dodoni feta salad,
cherry tomato, rusk | 6990 HUF (1, 7, 12)

Niçoise salad | 8990 HUF (3, 4, 12)

Pasta salad with avocado pesto,
burrata / tuna confit | 6990 / 7990 HUF
(1, 3, 7, 8, 12) / (1, 3, 4, 8, 12)

Greek salad, Dodoni feta cheese | 8490 HUF (7, 12)

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

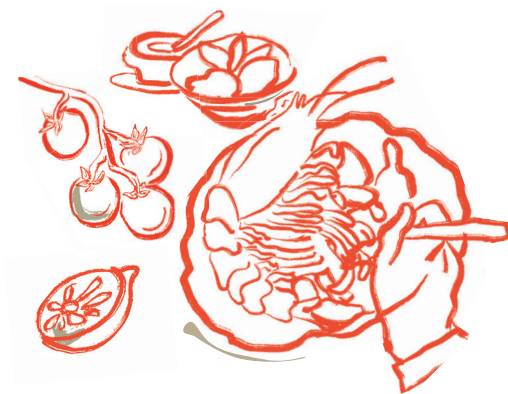
PASTA · RICE

Truffle pasta (casarecce) | 10990 HUF
(1, 7, 12)

Black tiger prawn linguine | 11990 HUF
(1, 2, 4, 7, 9, 12)

Acquerello risotto, saffron | 7990 HUF
(7, 8, 9, 12)

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



CARPACCIO

Classic beef carpaccio | 7490 HUF (7, 10, 12)
+ truffle 4990 HUF (7, 10, 12)
+ 20 g caviar 19990 HUF
(4, 7, 10, 12)

Gambero Rosso carpaccio, shrimp oil,
saffron aioli | 14990 HUF
(2, 3, 12)

Beetroot carpaccio, blackberry, blueberry,
red cabbage | 5490 HUF
(8, 12)

FELIX SIGNATURE

FELIX beef tenderloin piccata,
mashed potatoes | 13990 HUF (1, 7, 9, 12)

Veal Milanese, rocket, tomato,
Parmesan | 14990 HUF (1, 3, 10, 12)

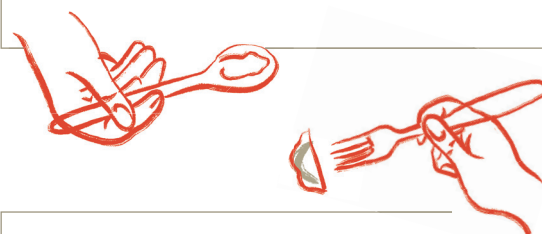
Giant black tiger prawns, bisque | 15990 HUF
(1, 2, 7, 9, 11, 12)

Chicken supreme, morel mushroom sauce,
potatoes | 10990 HUF (7, 9, 12)

Dover sole beurre blanc,
mashed potato | 29990 HUF (4, 7, 9, 12)

Vegan celeriac steak, pure, chips | 5990 HUF
(6, 7, 9, 11, 12)

Parmigiana - Eggplant casserole | 7990 HUF
(1, 3, 7, 12)



PERFECT TO SHARE

Tomahawk beef (1000 g) - Hungarian | 49990 HUF

Beef Wellington, butter mashed potatoes,
grilled tenderstem broccolini,
jus (serves 2-3) | 54990 HUF (1, 3, 7, 9, 10, 12)

Daily roast | MARKET PRICE
(Please request information)

Catch of the day | MARKET PRICE (4)

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

OYSTERS · CAVIAR



Gillardeau oysters on ice
(6 / 12 pcs) | 19990 HUF / 38990 HUF (12, 14)

Kaviari

Kaviari salmon caviar
(50 g) | 18900 HUF (1, 3, 4, 7, 12)

Kaviari Ossetra Prestige caviar
(30 g / 100 g) | 39990 HUF / 99990 HUF (1, 3, 4, 7, 12)

PETROSSIAN

Petrossian Beluga caviar
(30 g) | 99990 HUF (1, 3, 4, 7, 12)

JOSPER GRILL

Dorade fillet | 12990 HUF (4)

Octopus tentacles | 13990 HUF (14)

Scottish salmon fillet | 9990 HUF (4)

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 (7)

Butter mashed potatoes | 2490 HUF
+ truffle 4990 HUF (7)

Mixed green salad | 2490 HUF (10, 12)

Risi e bisi | 3490 HUF (7, 9, 12)

French beans | 2990 HUF (7)

Grilled asparagus | 3990 HUF

Grilled tenderstem broccolini | 4990 HUF

Grilled zucchini | 3490 HUF

SAUCES

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

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

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

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 Csinkai 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.