



Varyú Vár  
restaurant

# THANK YOU FOR VISITING US!

Our restaurant, envisioned in the Várkert Bazár - the jewel of Buda, welcomes you with breathtaking views, modern elegance, and great service! The perfect harmony of historical surroundings and charming style is reflected not only in the atmosphere of our restaurant but also in the creations of our chef. Inspired by traditional Hungarian cuisine, our dishes are elevated with a signature Vakvarjú twist, turning every moment into a memorable gastronomic journey!

For the full **VarjúVár** experience, visit us in the summer as well—our rooftop terrace offers an unforgettable view of the stunning Pest skyline. As you leave, take a piece of this experience with you, and if you ever wish to relive it, we look forward to welcoming you back!

# VIELEN DANK FÜR IHREN BESUCH BEI UNS!

Unser Restaurant, das im Várkert Bazár, dem Juwel von Buda, erdacht wurde, empfängt Sie mit atemberaubender Aussicht, moderner Eleganz und unvergleichlichem Service!

Die perfekte Harmonie aus historischer Umgebung und charmantem Stil spiegelt sich nicht nur in der Atmosphäre unseres Restaurants, sondern auch in den Kreationen unseres Küchenchefs wider. Inspiriert von der traditionellen ungarischen Küche, veredeln wir unsere Gerichte mit einem einzigartigen **Vakvarjú-Twist**, sodass jeder Moment zu einer unvergesslichen kulinarischen Reise wird! Für das vollständige **VarjúVár-Erlebnis** besuchen Sie uns auch im Sommer - von unserer Dachterrasse aus bietet sich Ihnen ein unvergesslicher Blick auf die atemberaubende Skyline von Pest.

Nehmen Sie beim Verlassen ein Stück dieses Erlebnisses mit und kehren Sie gerne zurück, wenn Sie es noch einmal genießen möchten!

VarjúVár Team





OUR "CROWFARMERS PANTRY PROGRAM"  
CONTINUES!



Our goal is to ensure that the plates and glasses are filled with as many Hungarian products from local farmers as possible!

*“As a Hungarian restaurant, it’s important for us to collaborate with more and more local producers, standing by them as a reliable and long-term business partner, providing them with a dependable and predictable source of income, as well as opportunities for development and growth. While we prepare our dishes and drinks from the finest and most delicious products, we can also showcase many talented and passionate farmers working in our country.”*

Rudolf Semsei, owner



Look for the CrowFarmers symbols on our menu, and you can be sure you are consuming 100% Hungarian products from Hungarian farmers!



# APERITIF COCKTAILS

VakVarjú Spritz (Aperol, watermelon, Prosecco)

3 290 HUF

*A popular superstar boosted with watermelon.*

Limoncello Spritz (Santoni Limoncello, prosecco, soda, lemon, fresh basil)

3 290 HUF

*A classic aperitif made with Tuscan lemon liqueur, prosecco, soda, lots of lemon, and fresh basil.*

Cuba Libre Spice (Plantation Original Dark rum, BlindCrow Cola Yuzu, dried pineapple)

3 290 HUF

*A light, spicy blend of Caribbean rums combined with our cola infused with Japanese yuzu and dried pineapple.*

Mojito Mango Splash (BlindCrow Mango Mojito, white rum, mint, lime)

3 190 HUF

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

Americano (Campari, Miró Rosso, soda)

3 190 HUF

*The iconic Americano, a duo of Vermuth and Campari.*

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

3 290 HUF

*One of Mexico's favorite cocktails, with the delicate bubbiness of the tonic and citrus lightness.*

Negroni Miró (BlindCrow - VakVarjú craft gin, Campari, Miró Riserva, fresh orange)

3 980 HUF

*The classic Negroni cocktail is made with our own gin & for 1 year in wooden barrels aged Catalan vermouth & orange liqueur.*

El Patron (Mezcal, lemon, guava, lyophilized raspberry)

4 190 HUF

*The smoky, deep flavor of mezcal with tropical feeling of guava and a hint of raspberry fruitiness.*

# VakVarjú Speciality!

Get in the mood for our dishes  
with a special aperitif cocktail!







## VakVarjú Speciality!

0% alcohol, 100% enjoyment!  
Try our driver-friendly drinks!



## FRESH FRUITY SPRITZER (WINE&SODA)

-  Elderflower & Mint & White wine spritz 1 890 HUF  
*It is made with white wine and 100% Hungarian, Great Taste Awards Winner Elderflower Syrup of Spájz Szörp.*
-  Raspberry & Rose Wine spritz 1 890 HUF  
*It is made with fruity rose wine and 100% Hungarian Captain Gubi's raspberry syrup.*

## DRIVER-FRIENDLY FAVOURITES

-  Strawberry-Basil non-alcoholic rosé spritz 2 190 HUF  
*With non-alcoholic Spanish rosé wine & 100% Hungarian, Great Taste Awards Winner Strawberry Syrup of Spájz Szörp & basil.*
- Apricot-Rosemary non-alcoholic spritz 2 190 HUF  
*With non-alcoholic Chilean white wine, dried apricots, apricot syrup and rosemary.*
- Driver Spritz 2 890 HUF  
*Torres Natureo 0.0% alcohol-free champagne, orange syrup, soda.  
A stylish alternative if you don't want to give up champagne!*
- Abstinence Cape Spice non-alcoholic gin & J.Gasco Sodarosa, dried mango, cinnamon ring 2 990 HUF  
*"Driver-friendly" cocktail with alcohol-free gin and a pinch of mango and cinnamon.*
- Negroni Sbagliato Liberta 3 190 HUF  
*Martini Vibrante alcohol-free vermouth, Torres Natureo 0.0% alcohol-free champagne, orange syrup. Non-alcoholic version of Italian favourite: Negroni Sbagliato.*



# GIN & TONIC BAR

BlindCrow Gin & Barker Quin Marula Tonic, dried orange, hawthorn 3 290 HUF

*Our own gin made with wild herbs and organic spices will be even more exciting with citrus-marula tonic.*

Hautefeuille Elderflower Gin & BlindCrow Hop Tonic, thyme, grapefruit 3 290 HUF

*Elderflower, chamomile, "herbal" French gin with cold-hopped tonic, thyme and fresh grapefruit.*

Caorunn Blood Orange & Barker Quin Marula Tonic, blood orange, juniper 3 490 HUF

*Blood orange Scottish gin with tonic flavored with marula, South Africa's favorite fruit.*

Masons of Yorkshire Pear and Pink Peppercorn Gin & BlindCrow Hop Tonic, pear, pink pepper 3 490 HUF

*British award-winning gin distilled with pear and pink pepper, in a perfect GT version.*

Tarsier Oriental Pink Gin & Barker Quin Hibiscus Tonic, raspberry, thyme 3 590 HUF

*Raspberry, lychee, dragon fruit pink gin and tonic with raspberry and fresh thyme.*

Mermaid Pink Gin & BlindCrow Hop Tonic, fresh strawberries, juniper 3 890 HUF

*British gin distilled with strawberries, elderberry, 11 types of herbs, cold-hopped tonic. The taste of many spices...*

Gin Mare Capri & J.Gasco Cherry Tonic, lime, sour cherry, rosemary 3 990 HUF

*Italian tonic from Hungarian Cherries & Spanish Classic Gin with lemon and bergamot from the island of Capri.*

Bobby's Pinang Raci Spice Blend No.1. & BlindCrow Hop Tonic, dried pineapple, allspice 4 190 HUF

*Gin made with exotic Asian spices, paired with our cold-hopped tonic.*

LA SU MGO Mango Gin, Barker & Quin Indian Tonic, dehydrated mango, rosemary

4 190 HUF

*Naturally flavored but intensively mango gin made with cold-hopped tonic.*

Hendricks & Fitch and Leedes Pink Tonic, cucumber, pink pepper

4 390 HUF

*Rose water and rose pepper are added to the cucumber. It'll be unforgettable!*

Monkey 47 & J.Gasco Soda Rosa, blueberry

4 190 HUF

*47 spices straight from the Black Forest. Refreshing flavour bomb with sweet grapefruit soda and dried blueberries.*





# HOMEMADE LEMONADE 1 590 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 lemonade

*Made from 100% Hungarian, Great Taste Awards Winner Elderflower Syrup of Spájz Szörp, fresh lemon and lime juice, soda water.*



Pear lemonade

*It is made with 100% Hungarian Pear Syrup of Full Natural, fresh lemon, lime and orange juice, soda water.*



Strawberry lemonade with basil leaves

*Made with 100% Hungarian, Great Taste Awards Winner Strawberry Syrup of Spájz Szörp, fresh lemon and lime juice, soda water.*

Apricot-rosemary lemonade

*Fresh squeezed lemon and lime, apricot syrup, rosemary, soda water.*

# SUGAR FREE LEMONADE 1 690 HUF (0,45 l)



Lavender-sage lemonade

*Made with 100% Hungarian sugar-free Lavender Syrup of Spájz Szörp, sweetened with sucralose, fresh lemon, lime juice and soda water.*

Mango-coconut lemonade

*Made with lemon juice, mango & coconut syrup, soda water.*

# HOMEMADE SYRUPS 1 590 HUF (0,45 l)

*made from 100% Hungarian fruit*



Raspberry syrup with raspberry seeds

*Made with Captain Gubi' 100% Hungarian artisanal Raspberry Syrup.*



Cherry syrup with juicy cherries

*Made with Full Natural's 100% Hungarian Cherry Syrup.*

# HOMEMADE ICED TEA

Red Berry Ice Tea

*Forest fruit tea with fresh raspberry.*

1 690 HUF



Fresh Mint Ice Tea

*Cooling mint tea, with Captain Gubi's 100% Hungarian Nettle Syrup, fresh lime and mint leaves.*

1 690 HUF

# MINERAL WATER

Szentkirályi *(sparkling, still)*

750 HUF (0,33 l) 1 090 HUF (0,75 l)

Römerquelle *(sparkling, still)*

1 090 HUF (0,33 l)

Soda water

120 HUF (0,1 l)



# DRINKS

BlindCrow - Cola Yuzu

*Cola flavored with yuzu, a Japanese spicy lemon.*

990 HUF (0,33 l)

BlindCrow - Hop Tonic

*Our pleasantly spiced tonic made with citrus-infused hops.*

990 HUF (0,33 l)

BlindCrow - Mango Mojito

*Mango purée and refreshing mint spritzed with soda, then sealed in a can.*

990 HUF (0,33 l)

Soft drinks

*Coca-Cola, Coca-Cola Zero, Ginger, Fanta, Kinley Tonic*

890 HUF (0,25 l)

J.Gasco Tonic

*Sodarosa, Cherry*

990 HUF (0,2 l)

Barker & Quin Tonic Indian

*Marula, Hibiscus*

990 HUF (0,2 l)

Fitch & Leedes

*Pink Tonic*

990 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*

980 HUF (0,25 l)

VakVarjú Speciality!

Taste our handcrafted soft drinks!



BlindCrow



Mango Mojito





# YBL-MENU

Amuse bouche – daily offer

Duck liver terrine, Apricot chutney, pistachio babka

**Familia Torres Muscat Natureo 2023 non-alcoholic white wine (Catalonia, Spain)**

*Kvaszinger Borászat Sárgamuskotály 2023 (Tokaj)*

Wild boar ragout soup with sour cream, Tarragon seasoned matzo ball

Rosé duck breast

barley risotto with porcini mushrooms, pickled shimeji mushrooms

**Leitz Zero Point Five Pinot Noir NV non-alcoholic red wine (Rheingau, Germany)**

*Jakab Badacsony Pinot Noir High 2021 (Badacsony)*

Mouflon “Vadas style” with sour creamy-vegetable sauce  
colorful carrot brunoise, Bread pudding with truffle

**Familia Torres Garnacha-Syrah Natureo 2023 non-alcoholic red wine (Catalonia, Spain)**

*Riczu Tamás Borászata Villányi Franc 2019*

Somlói Galuska

Traditional Hungarian dessert with sponge cake, vanilla cream, chocolate sauce,  
walnuts, and whipped cream

**Familia Torres – Natureo non-alcoholic sparkling wine (Catalonia, Spain)**

*Áts Pince Áts Cuvée 2022 (Tokaj)*

Surprise

**Menu without beverages: 22 500 Ft/guest**

**Menu with non-alcoholic:  
wine selection: 27 900 Ft/guest**

**Menu with wine selection: 27 900 Ft/guest**

# DANUBE-MENU

Amuse bouche - daily offer

Goat Cheese Cream, home made sun-dried tomato, focaccia

**Familia Torres - Serena Mode Sauvignon Blanc NV non-alcoholic white wine (Central Valley, Chile)**

*Anonym Pince Frazír Sauvignon Blanc 2023 (Etyek-Buda)*

Green pea velouté, Sugar snap peas, green apple, soft boiled quail egg

Cod fillet

bulgur with sun-dried tomato, zucchini, roasted tomatoes, bacon

**Leitz Eins-Zwei-Zero Riesling NV non-alcoholic white wine (Rheingau, Germany)**

*Kislaki - Léglí Géza Matacs Chardonnay 2021/2022 (Balatonboglár)*

Pike-perch fillet Kárpáti-style

shrimp, shimeji mushrooms, dill seasoned butter sauce, sweet potatoes

**Leitz Eins-Zwei-Zero Chardonnay NV non-alcoholic white wine (Rheingau, Germany)**

*Bott Frigyes Hárslevelű 2021/2022 (Muzsla, Slovakia)*

Tapioca Pudding

passion fruit, coconut ice cream, coconut foam

**Familia Torres - Natureo non-alcoholic sparkling wine (Catalonia, Spain)**

*Oremus Pincészet Édes szamorodni 2018 (Tokaj)*



Surprise

**Menu without beverages: 22 500 Ft/guest**

**Menu with non-alcoholic: 27 900 Ft/guest  
wine selection**

**Menu with wine selection: 27 900 Ft/guest**



# APPETIZER / VORSPEISE

VakVarjú Dip Selection

3 980 HUF

Roasted capia pepper cream with walnut, smoky eggplant cream, goat cheese cream

*VakVarjú Dip Variation: Geröstete Kapia-Paprika-Creme mit Walnüssen, geräucherte Auberginencreme, Ziegenkäsecreme*

Duck liver terrine

5 290 HUF

Apricot chutney, pistachio babka

*Entenleberterrine, Aprikosen-Chutney, Pistazien-Babka*

Beef tartare French Style



5 190 HUF

Egg yolk crumble, truffle mayonnaise, cornichon pickles

*Rindertatar nach französischer Art, Eigelbcrumble, Trüffel-Mayonnaise, Cornichons*

Pan-seared tiger prawns



4 290 HUF

white wine & cream sauce, baby spinach, roasted tomatoes, focaccia

*Gebratene Tigergarnelen, Weißwein-Sahnesauce, Babyspinat, geröstete Tomaten, Focaccia*

“CrowFarmers’ Pantry Selection”



4 790 HUF

Mangalitsa Delicacies from Gesztely: mangalica ham & rilette, country-style liver pâté, smoked sausage, St. Jakob cheese (camembert style) and semi-hard cheese from Vászoly, onion salad, sourdough bread

*„KrähenBauern Hofprodukte Selection“*

*Mangalitsa-Spezialitäten aus Gesztely: Mangalitsa-Schinken & Rilette, hausgemachte Leberpastete, geräucherte Wurst, St. Jakob Käse (Camembert-Stil) und halbfester Käse, Zwiebelsalat, Sauerteigbrot*





VakVarjú Dip Selection: Roasted capia pepper cream with walnut, smoky eggplant cream, goat cheese cream



Duck liver terrine, Apricot chutney, pistachio babka



Pan-seared tiger prawns, white wine & cream sauce, baby spinach, roasted tomatoes, focaccia



“CrowFarmers’ Pantry Selection”





## VakVarjú Speciality!

Wild boar ragout soup with sour cream  
Tarragon seasoned matzo ball

# SOUPS / SUPPE

Pheasant consommé

2 890 HUF

Ravioli stuffed with pheasant meat, vegetables

*Fasanen-Consomme*

*Fasan gefüllt Ravioli, Gemüse*

Goulash soup

2 980 HUF

Fresh sourdough homemade bread

*Gulaschsuppe*

*Frisches hausgemachtes Sauerteigbrot*

Wild boar ragout soup with sour cream

2 980 HUF

Tarragon seasoned matzo ball

*Wildschwein-Ragoutsuppe mit Sauerrahm*

*Estragon gewürzter Matzeknödeln*

Green pea velouté

2 790 HUF

Sugar snap peas, green apple, soft boiled quail egg

*Grüne Erbsen-Velouté*

*Zuckerschoten, grüner Apfel, weich gekochtes Wachtelei*







Farm-style chicken paprikash, egg dumplings,  
sour cream foam, homemade cucumber salad



“Chicken Gödöllő-style”: Pressed chicken leg, crispy cheese  
croquette, green pea cream, pickled shimeji mushrooms



Rosé duck breast, barley risotto with porcini mushrooms,  
pickled shimeji mushrooms



Mangalitsa Collar Roast, crispy carved pork lard,  
Anna potatoes, ratatouille-ajvar, pickled onions



# MAIN COURSES / HAUPTGERICHTE

Farm-style chicken paprikash  
egg dumplings, sour cream foam, homemade cucumber salad

*Ungarisches Paprikahuhn  
Eierknockerln, Sauerrahm, hausgemachter Gurkensalat*



5 490 HUF

“Chicken Gödöllő-style”

Pressed chicken leg, crispy cheese croquette, green pea cream,  
pickled shimeji mushrooms

*Hähnchen nach Gödöllő-Art  
Gepresste Hähnchenkeule, Knusprige Käsekroquette,  
Erbsencreme, eingelegte Shimeji-Pilze*

5 790 HUF

Rosé duck breast

barley risotto with porcini mushrooms, pickled shimeji mushrooms

*Rosé-Entenbrust  
Gersten-Risotto mit Steinpilzen, marinierte Shimeji-Pilze*

6 980 HUF

Pan-seared duck liver medallions

Fresh ratatouille, homemade sourdough bread

*Entenleber-Medaillons  
Frisches Ratatouille, hausgemachtes Sauerteigbrot*

8 980 HUF

VakVarjú schnitzel in panko breadcrumbs

Potato with yogurt & harissa

*VakVarjú-Schnitzel in Panko-Panade  
Kartoffeln mit Joghurt & Harissa*

5 490 HUF



# MAIN COURSES / HAUPTGERICHTE

Mangalitsa Collar Roast

Crispy carved pork lard, Anna potatoes, ratatouille-ajvar, pickled onions

*Mangalica-Schopfbraten*

*Knuspriger geschnittener Speck, Anna-Kartoffeln,*

*Ratatouille-Ajvar, marinierte Zwiebeln*



7 390 HUF

Mangalitsa tomahawk

bacon, pearl onions, mushrooms, sugar snap peas, oven baked potatoes

*Mangalitsa-Tomahawk*

*Speck, Perlzwiebeln, Pilze, Zuckerschoten, im Ofen gebackene Kartoffeln*



7 690 HUF

Mouflon "Vadas style" with sour creamy-vegetable sauce

colorful carrot brunoise, Bread pudding with truffle

*Mufflon nach „Vadas-Art“ mit Sauerrahm-Gemüsesauce*

*Bunte Karottenbrunoise, Brotauflauf mit Trüffel*

6 490 HUF

Beef tenderloin steak from Dembrovsky Farm

grilled duck liver, fondant potatoes, sweet potato foam, fermented potato chips

*Rinderfiletsteak von Dembrovsky-Farm*

*Gegrillte Entenleber, Fondant-Kartoffeln, Süßkartoffelschaum,*

*fermentierte Kartoffelchips*



9 890 HUF

Confit lamb shank

Palóc-Style, potato doughnut, buttered green beans, carrot purée

*Geschmorte Lammhaxe*

*Nach Palóc-Art, Kartoffelkrapfen, grüne Bohnen in Butter, Karottenpüree*

6 490 HUF





Mouflon "Vadas style" with sour creamy-vegetable sauce, colorful carrot brunoise, Bread pudding with truffle



Confit lamb shank Palóc-Style, potato doughnut, buttered green beans, carrot purée



Pike-perch fillet Kárpáti-style, shrimp, shimeji mushrooms, dill seasoned butter sauce, sweet potatoes



Salt-baked smoked celery, parmesan arancini, tarragon seasoned butter sauce, cherries, crispy buckwheat



# MAIN COURSES / HAUPTGERICHTE

Cod fillet

6 590 HUF

bulgur with sun-dried tomato, zucchini, roasted tomatoes, bacon

*Kabeljaufilet*

*Bulgur mit getrockneten Tomaten, Zucchini, geröstete Tomaten, Speck*

Pike-perch fillet Kárpáti-style

6 790 HUF

shrimp, shimeji mushrooms, dill seasoned butter sauce, sweet potatoes

*Zanderfilet nach Kárpáti-Art*

*Garnelen, Shimeji-Pilze, Dill-Butter-Sauce, Süßkartoffeln*

Salt-baked smoked celery

5 390 HUF

parmesan arancini, tarragon seasoned butter sauce, cherries, crispy buckwheat

*In Salzteig gebackene, geräucherte Sellerie*

*Parmesan-Arancini, Estragon-Butter-Sauce, Kirschen, knuspriger Buchweizen*

Grilled, smoked fresh cow cheese from Alpokalja

5 890 HUF

Cheese Manufactory

toasted romaine lettuce, chimichurri

*Gegrillter, geräucherter Frischkäse von der Alpokalja Käserei*

*Getoasteter Römersalat, Chimichurri*



# MENU FOR CHILDREN / KINDERMENÜS

(under 120 cm / unter 120 cm)

Dedicate from Danny DeVito / Empfehlung von Danny De Vito /

3 590 HUF

Plate of beef consommé with vegetables and one of these delicacies below:

Eine Tasse Rinderconsommé mit Gemüse und eine von der unten genannten Leckerheiten:

Chicken run

*fried chicken breast with french fries / gebratene Hühnerbrust mit Pommes Frites*

Pinocchio's favourite

*Spaghetti Bolognese with grated cheese / Spaghetti Bolognese mit geriebenem Käse*

Nemo's favourite

*fried fish fingers with mashed potato / gebratene Fischstäbchen mit Kartoffelpüree*

Cat trap

*fried cheese with steamed rice / gebratener Käse mit Reis*



# SALADS AND PICKLES / SALATE UND SAUERGEMÜSE

Home-made cabbage salad

890 HUF

*Hausgemachter Krautsalat*

Cucumber salad with sour cream

980 HUF

*Gurkensalat mit Sauerrahm*

Hot Hungarian apple-pepper

890 HUF

*Scharfe eingelegte Paprika*

VakVarjú small mixed salad

1 590 HUF

*Kleiner gemischter VakVarjú Salat*





Floating Islands, whipped egg white cloud



Tapioca Pudding, passion fruit,  
coconut ice cream, coconut foam



Mandarin Dark chocolate mousse,  
blackberry coulis & almond crumble



Cottage cheese dumplings in panko crumbs,  
elderflower-acacia honey seasoned sour cream



# DESSZERTEK / DESSERTS

Somlói Galuska:

Traditional Hungarian dessert with sponge cake, chocolate sauce, walnuts, and whipped cream

*Schomlauer Nockerl: Traditionelles ungarisches Dessert mit Biskuitkuchen, Vanillecreme, Schokoladensauce, Walnüssen und Schlagsahne*

2 690 HUF

Floating Islands

whipped egg white cloud

*Schnee-Eier mit Vanillesoße*

2 590 HUF

Cottage cheese dumplings

in panko crumbs, elderflower-acacia honey seasoned sour cream

*Quarkknödel in Panko-Brösel, Sauerrahm mit Holunderblüten-Akazienhonig*



2 790 HUF

Mandarin Dark chocolate mousse

blackberry coulis & almond crumble

*Mandarinen-Zartbitterschokoladen Mousse, Brombeer-Coulis, Mandel-Crumble*



2 690 HUF

Tapioca Pudding

passion fruit, coconut ice cream, coconut foam

*Tapioka-Pudding, Passionsfrucht, Kokos-Eiscreme, Kokosschaum*



2 690 HUF



# COFFEE, HOT DRINKS

Espresso	750 HUF
Doppio Espresso	1 350 HUF
Ristretto	750 HUF
Macchiato ( <i>espresso with milk foam</i> )	750 HUF
Long coffee ( <i>long thawed espresso</i> )	750 HUF
Cappuccino ( <i>espresso with hot milk, milk foam</i> )	950 HUF
Flat white ( <i>double ristretto with hot milk, milk foam</i> )	1 450 HUF
Wiener Melange ( <i>long coffee, honey, hot milk and milk foam, cinnamon</i> )	1 150 HUF
Latte macchiato ( <i>creamy espresso with a lot of creamy milk foam</i> )	1 050 HUF
Irish coffee ( <i>long coffee, whisky, brown sugar, whipped cream</i> )	1 690 HUF
Bailey's mokka ( <i>espresso, Bailey's, choco, milk foam</i> )	1 690 HUF
Ice coffee ( <i>long coffee, vanilla ice cream, milk, whipped cream</i> )	1 690 HUF
Hot chocolate ( <i>white chocolate, sugar free dark chocolate, classic milk chocolate and pistachio chocolate</i> )	1 490 HUF
VakVarjú's coffee with gratis cup	2 990 HUF

# VakVarjú Speciality!

Dobay Confectioneries now in 3 locations in Budapest!

[www.dobaycukraszda.hu](http://www.dobaycukraszda.hu)





# MATCHA DRINKS

Matcha Latte

1 290 HUF

*(traditional hot Japanese matcha tea with oat milk)*

Vanilla Matcha Frappuccino

1 390 HUF

*(frothy vanilla matcha frappuccino)*

Mango Matcha Latte

1 590 HUF

*(iced matcha latte with Japanese matcha tea, oat milk and mango purée)*

# DILMAH TEA

Earl Grey

1 390 HUF

*(black tea with bergamot taste)*

Ceylon green tea

1 390 HUF

*(ceylon premium green tea)*

Moroccan mint tea

1 390 HUF

*(green tea with mint leaves)*

Forest fruit mix

1 390 HUF

*(blueberry-pomegranate mix)*

Roseship-hipiscus tea

1 390 HUF





# VakVarjú Speciality!

AranyVarjú  
Handcrafted American Pale Ale



## DRAUGHT BEER

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

## BOTTLED BEER

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

## HANDCRAFTED BEER, CIDER *(0,33 l)*

Szent András Sörfözde Majdnem IPA <i>(non-alcoholic top-fermented beer)</i>	1 890 HUF
Szent András Sörfözde Majdnem Mango IPA <i>(mango, alcohol-free top-fermented beer)</i>	1 890 HUF
First Craft Mexicano <i>(low-fermented Hungarian corn beer with lemon slice)</i>	1 980 HUF
Szent András Sörfözde Napkincs <i>(unfiltered Bavarian wheat beer)</i>	1 980 HUF
Horizont Budapest Hazy Queen New England IPA <i>(World Beer Awards 2019 Specialty IPA - Hungary Winner)</i>	2 490 HUF
Pannonhalmi Főapátság Dubbel <i>(Belgian-style abbey dubbel, top-fermented, unfiltered brown beer)</i>	2 490 HUF
Budaprés Cider Komlós 2021 <i>(hopped artisanal cider made from four varieties of apples)</i>	2 390 HUF



## BEFORE EATING

Campari Bitter	1 590 HUF (4 cl)
Kosher plum	1 890 HUF (4 cl)
Aperol	1 490 HUF (8 cl)
Christian Drouin Calvados VSOP <i>(An aromatic spirit distilled twice from selected apple cider and aged in wine oak barrels.)</i>	2 990 HUF (4 cl)

## VODKA

(4 cl)

Finlandia	1 190 HUF
Absolut Blue Vodka	1 490 HUF
Eiko Handcrafted Vodka <i>(Crystal-clear, triple-distilled Japanese vodka from the Islando of Hokkaido.)</i>	2 490 HUF
Grey Goose Original <i>(Pure, elegant French vodka made with 5 times distillation.)</i>	2 890 HUF
Beluga Noble <i>(Russian premium vodka based on Siberian artesian water, honey, oats and milk thistle extract.)</i>	3 490 HUF

## TEQUILA, MEZCAL

(4 cl)

El Jimador Tequila Blanco <i>(Unaged tequila made from 100% agave.)</i>	1 850 HUF
El Jimador Tequila Reposado <i>(100% agave tequila aged in oak barrels for 2 months.)</i>	1 850 HUF
La Cofradia Anejo <i>(Tequila distilled from 100% Blue agave and aged in white oak barrels for 2 years.)</i>	3 290 HUF
Local mezcal <i>(Pechuga mezcal is a pleasantly smoky premium mezcal made from the "heart" of the agave plant and its fruit.)</i>	3 790 HUF
Se Busca Mezcal Anejo <i>(Anejo mezcal, distilled from Espadin agave, using a traditional method, aged for 2 years in French oak barrels.)</i>	3 790 HUF

# GIN

(4 cl)

- BlindCrow Gin *(Our own gin distilled with wild fruits, hawthorn, Seville orange and lemon peel, leaves, and organic spices, anise, and thyme.)* 1 850 HUF
- Hautefeuille Elderflower Gin *(French elderflower, chamomile flower, rosehip, wild flowers and wheat distillate.)* 1 950 HUF
- Caorunn Blood Orange Gin *(A special edition of Scottish gin, with a mixture of blood orange, red currant, Chinese cinnamon and bog myrtle.)* 1 950 HUF
- Masons of Yorkshire Pear & Pink Peppercorn Gin *(Gin specialty distilled with pear and pink pepper, made in Yorkshire, the homeland of black tea. 2018 World Gin Awards Gold Medal.)* 2 250 HUF
- Tarsier Oriental Pink Gin *(Fruity gin distilled with raspberry, lychee, dragon fruit and galangal root.)* 2 250 HUF
- Mermaid Pink Gin *(Richly flavored pink gin distilled with strawberries, sea fennel, elderberry, tomatoes, lemon peel, hops, coriander, angelica root, licorice root, juniper and orris root.)* 2 850 HUF
- Hendrick's *(Popular Scottish gin, with a unique aroma thanks to its finish with rose petals and cucumber essence.)* 2 980 HUF
- Bobby's Pinang Raci Spice Blend No.1. *(A classic Dutch gin enhanced with galangal, ginger, bay leaf, and turmeric.)* 2 990 HUF
- LA SU MGO Mango Gin *(Spanish gin with a natural aroma infused with fresh mango, lavender, orange peel, cardamom, star anise.)* 2 980 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.)* 2 980 HUF
- Monkey 47 *(Gin speciality from the Black Forest in Germany with 47 unique ingredients including blueberries.)* 3 290 HUF



# WHISKEY, WHISKY

(4 cl)

## Scotland

- Ballantine's *(One of the most popular blended whiskeys in the world, blended from 57 types of malt whiskey and corn whiskey.)* 1 490 HUF
- Arran Barrel Reserve / Highland *(100% bourbon barrel-aged, elegant single malt whiskey.)* 2 690 HUF
- Highland Park Viking Honour 10 years / Highland *(Single malt, aged in ex-sherry's barrels for 10 years.)* 2 890 HUF
- Glenmorangie Lasanta 12 years / Highland *(Single malt matured in bourbon casks, then aged in Oloroso sherry casks for a minimum of 12 years.)* 2 980 HUF
- Kilchoman Mahir Bay / Islay *(An elegant, pleasantly peat-smoky whiskey from the island of Islay, finished in sherry and oloroso barrels. Best Islay Single Malt Whiskey of the Year 2015.)* 3 590 HUF
- Glenfiddich 15 years / Speyside *(Single malt aged in American bourbon and sherry casks, solera system.)* 4 190 HUF
- Ardbeg An Oa / Islay *(Extra smoky, salty, iodized whiskey aged in reburnt Pedro Ximenez sherry and used bourbon barrels.)* 3 980 HUF

## Ireland

- Jameson *(A classic triple-distilled Irish icon.)* 2 190 HUF
- Teeling Small Batch *(Irish whiskey released in small batches, with rare post-maturation in rum barrels.)* 2 290 HUF
- Jameson Black Barrel Select Reserve *(Triple-distilled and double-burnt 'black' bourbon and whiskey aged in sherry casks. The grain whiskey in it is a unique concoction that is made only at certain times of the year.)* 2 890 HUF
- Redbreast 12 years *(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 whisky. 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.)* 3 590 HUF

## Scandinavia

Stauning Rye *(Danish whisky distilled twice from malted rye and barley sourced from Denmark's 2000-year-old rye-growing regions, aged in American oak barrels with a smoky, complex flavor profile)* 2 890 HUF

## USA

Jim Beam / Kentucky *(The world's best-selling bourbon whiskey, which is guaranteed to be made from at least 51% corn and reaches the shelves after 4 years of aging.)* 1 790 HUF

Jack Daniel's / Tennessee *(It is distilled from 80% corn, 12% rye and 8% barley malt, then filtered over maple charcoal to achieve a slightly smoky, sweet taste.)* 1 890 HUF

Buffalo Trace Bourbon / Kentucky *(The iconic whiskey from America's oldest distillery. Jim Murray's Whisky Bible: 95 points.)* 2 190 HUF

Makers Mark / Kentucky *(Most popular bourbon, light and easy to drink.)* 2 290 HUF

Jack Daniel's Gentleman Jack / Tennessee *(Smoky, soft whiskey due to double activated carbon filtration.)* 2 390 HUF

Woodford Reserve / Kentucky *(Bourbon, which won the most professional awards in the USA, is made from 72% corn, 18% rye, 10% malted barley.)* 2 790 HUF

## Asia

Amrut Indian Single Malt Whisky *(Indian single malt whiskey made from selected barley grown in the Himalayas, matured in oak barrels.)* 2 690 HUF

Nikka Taketsuru Pure Malt 2020 *(In honor of the founder of Nikka, Masataka Taketsuru, a blend made from the best distillates of her two distilleries.)* 3 690 HUF

Hibiki Japanese Harmony *(Premium whiskey aged in five types of barrels from selected malt and grain whiskeys of the three best Japanese whiskey distillers.)* 4 290 HUF



## RUM

(4 cl)

Bacardi Carta Blanca	1 590 HUF
Plantation Original Dark <i>(A light, spicy Trinidad rum aged for 3 years in American oak barrels, blended with 15-20 year old Jamaican rum.)</i>	1 890 HUF
Rum The Demon's Share 6 years <i>(“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.)</i>	2 090 HUF
Rum Nation Guatemala Gran Reserva <i>(Guatemalan rum fermented from high-quality sugar cane molasses, distilled and then matured in bourbon barrels for 4 years at high humidity.)</i>	2 790 HUF
Diplomatico Reserva Exclusiva <i>(12 years old Venezuelan rum aged in oak barrels.)</i>	2 950 HUF
A.H. Riise XO Reserve Rum <i>(Light, extremely spicy rum from the Virgin Islands, matured for a maximum of 20 years.)</i>	3 090 HUF
Dictador 20 years <i>(Colombian rum aged in the Solera system for 14-24 years.)</i>	3 590 HUF
Zacapa Centenario 23 years <i>(The most popular premium rum of the world, from Guatemala.)</i>	4 290 HUF

## BRANDY, COGNAC

(4 cl)

Metaxa 5*	1 190 HUF
Hennessy VS.	2 690 HUF
Cognac Meukow VSOP <i>(Aged for 5 years, the soft, aroma-rich VSOP from the Meukow Cognac House, founded in 1862.)</i>	3 290 HUF

## VERMOUTH

(8 cl)

Martini Extra Dry	<i>(Extra dry white vermouth with olives.)</i>	1 590 HUF
Miró Blanco	<i>(Mulled wine made with orange peel, lily, green coriander, cloves and wormwood.)</i>	1 790 HUF
Miró Rosso	<i>(Catalan liqueur wine flavored with 52 types of herbs.)</i>	1 790 HUF
Miró Reserva	<i>(Red vermouth matured in oak barrels for 12 months.)</i>	2 090 HUF
Martini Vibrante	<i>(Alcohol-free red vermouth from Turin with fresh orange.)</i>	2 490 HUF

## LIQUEUR, BITTERS

(4 cl)

Fernet Branca Menta	<i>(Italian aperitif made from 40 types of herbs.)</i>	1 790 Ft
Unicum, Unicum Szilva, Unicum Barista		1 890 Ft
Jägermeister		1 890 Ft
Bailey's		1 790 Ft
Limoncello Santoni	<i>(Italian premium lemon liqueur.)</i>	1 890 Ft
Tatratea Original 52%	<i>(Tea-based herbal liqueur from the High Tatras.)</i>	2 190 Ft
Tatratea Forest Fruit 62%	<i>(Tea-based forest fruit liqueur from our northern neighbors.)</i>	2 390 Ft
Unicum Riserva	<i>(Unicum at the top. Aged in Tokaji barrel, with Tokaji aszú.)</i>	2 390 Ft





VarjúPapa's rosé wine 4 490 HUF/bottle/take away



VarjúPapa's palinka 7 350 HUF/bottle/take away



VarjúPapa chili cream: 1 990 HUF/piece

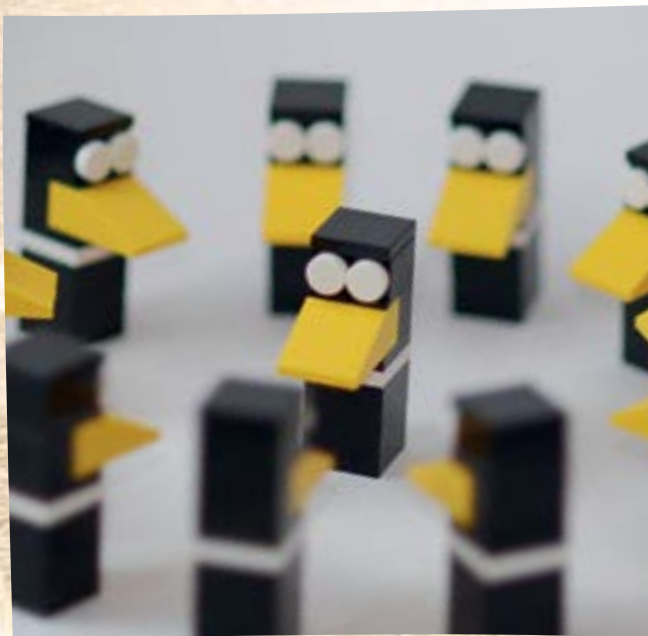


VakVarjú's cup 3 190 HUF/piece





Give away VakVarjú's experience!



VakVarjú's lego 1 090 HUF/piece



VakVarjú's t-shirt 4 990 HUF/piece

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





# VAKVARJÚ RESTAURANT

Castle Garden Bazaar - Öntóház udvar

Berki Tamás - restaurant manager • Ernő Parcsetich - chef

Booking: +36 20 271 0957

varjuvar@vakvarju.com

OPENING HOURS:

Monday-Thursday: 12:00-23:00

Friday-Saturday: 12:00-24:00

Sunday: 12:00-23:00

*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)