



DEAR GUEST,

Thank you for visiting us!

Among the VakVarjú family of restaurants, our ever-cheerful VígVarjú stands out with its unique atmosphere and refined menu.

While preserving the familiar friendly and playful spirit, it is the sparkle and elegance that make the carefree hours spent with us truly unforgettable.

Our restaurant is beloved by both Hungarian and international regulars, and is defined by light sophistication, understated grandeur, clean design, harmony, and brilliant gourmet delights. We also remain faithful to the historical legacy of our building: back in 1867, Emperor Franz Joseph himself attended a banquet held in the Pesti Vigadó in honor of his coronation. Inspired by this, we continue to offer our guests a royal welcome to this day—through attentive service and delicious dishes.

We hope to have the honor of welcoming you again in the future!

 The team of VígVarjú restaurant



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!

BUBBLE BAR



Raspberry & Rose Wine Spritz

2 190 HUF

It is made with 100% Hungarian Captain Gubi's raspberry syrup.



HUGO – Elderflower & White Wine & Mint Spritz

2 190 HUF

It is made with 100% Hungarian, Great Taste Awards Winner Elderflower Syrup of Spájz Szörp, white wine & soda water.

Cuba Libre Spice (Blinderow Yuzu Cola, white rum, freeze-dried lime.)

2 980 HUF

A light Caribbean rum meets our handcrafted cola infused with Japanese yuzu.

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

2 980 HUF

The taste of the classic mojito with sweet mango juice.

VakVarjú Spritz (Aperol, watermelon, Prosecco)

3 390 HUF

A popular superstar boosted with watermelon.

Per Se Spritz (Per Se Aperitivo, marula tonic, orange peel)

3 390 HUF

Portugal's favorite refreshing aperitif, served with citrus tonic and orange.

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

3 390 HUF

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

Cherry Vermouth Spritz (Bodegas Yzaguirre Blanco Vermouth, J.Gasco cherry tonic, cinnamon stick, lemon peel)

3 390 HUF

A pleasantly spiced, refreshing cherry vermouth tonic.

Americano 2.0 (Bodegas Yzaguirre Rosso Vermouth, Per Se Aperitivo, soda water, fresh orange)

3 690 HUF

The Iberian twist on the iconic Americano, featuring a duo of catalan vermouth and Ligurian Per Se Aperitivo.

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

3 690 HUF

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

VígVarjú Speciality!

Sparkle with us all summer long!





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 – Non-Alcoholic “Aperol” Spritz

2 990 HUF

Torres Natureo 0.0% alcohol-free champagne, orange syrup, soda.

A stylish alternative if you don't want to give up champagne!

Lemon Spritz – Non-Alcoholic “Limoncello” Spritz

2 990 HUF

Made with Pallini Limoncello Zero Alcohol, soda water, fresh lemon, and mint – with perfect Italian vibe.



Strawberry Virgin Mojito

3 290 HUF

Made with Abstinence Cape Spice non-alcoholic rum, Spájz Szörp's 100% Hungarian Strawberry Syrup, lime, mint, and fresh strawberries.

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.

Galícia Garden

3 290 HUF

Driver-Friendly Gin & Tonic: Nordes 0.0% non-alcoholic Galician gin & Barker Quin Hibiscus tonic, pink grapefruit, rosemary, juniper

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.

Tarsier Oriental Pink Gin, Barker & Quin Hibiscus Tonic, raspberry, thyme 3 690 HUF

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

Caorunn Blood Orange, Barker & Quin Marula Tonic, blood orange, juniper 3 690 HUF

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

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 4 190 HUF

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

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 & 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 Sodarosa, blueberry 4 490 HUF

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

HOMEMADE LEMONADE 1 690 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.



Strawberry-Rhubarb Lemonade

Made with Spájsz Syrup's 100% Hungarian, Great Taste Award-winning strawberry syrup, blended with rhubarb purée, fresh lemon and lime juice, soda water.



Elderflower-Cucumber Lemonade

Made with 100% Hungarian ingredients, using Spájsz Szörp's Great Taste Award-winning elderflower and cucumber syrups, fresh lemon and lime juice, cucumber peel, soda water.



Pear-Ginger Lemonade

Made with Full Natural's 100% Hungarian pear and ginger syrups, fresh lemon, lime, and orange 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 Spájsz Szörp, sweetened with sucralose, fresh lemon, lime juice and soda water.

Mango-coconut Lemonade

Lemon juice, mango & coconut syrup, soda water.

HOMEMADE SYRUPS 1 690 HUF (0,45 l)

made from 100% Hungarian fruit



Raspberry syrup with raspberry seeds

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



Cherry syrup with juicy cherries

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

HOMEMADE ICED TEA 1 690 HUF (0,45 l)

Red Berry Ice Tea

Forest fruit tea with fresh raspberry.



Fresh Mint Ice Tea

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

MINERAL WATER

Szentkirályi *(sparkling, still)*

Römerquelle *(sparkling, still)*

Soda water

790 HUF (0,33 l) 1 350 HUF (0,75 l)

850 HUF (0,33 l)

100 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)

Coca-Cola, Coca-Cola Zero, Coca-Cola Cherry, Kinley Tonic,
Kinley Pink Tonic, Kinley Ginger Ale, Fanta

890 HUF (0,25 l)

J.Gasco Sodarosa Evia Tonic / J.Gasco Premium Cherry Tonic

990 HUF (0,2 l)

Barker & Quin Marula Tonic / Barker & Quin Hibiscus Tonic

990 HUF (0,2 l)

Fitch & Leedes Pink Tonic

990 HUF (0,2 l)

Cappy juice

orange, apple, pineapple, peach

950 HUF (0,25 l)

FuzeTea

lemon, peach

950 HUF (0,25 l)

Grante juice

mango, watermelon, white guava

990 HUF (0,25 l)

APPETIZER / VORSPEISEN

VígVarjú dip selection

3 980 HUF

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

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

Plato de tapas à la Corneja Alegre con focaccia casera

(crema de atún, crema de berenjena, crema de queso feta con tomates secos)

Horseradish goat cheese mousse, raspberry, pepper, tomato jam

Meerrettich-Ziegenkäsemousse, Himbeere, Paprika, Tomatenmarmelade

Mousse de queso de cabra con rábano picante, frambuesa, pimienta, mermelada de tomate



4 390 HUF

Goose liver ganache, red onion jam, pearl coulis, pear compote, salted peanut crumble, homemade brioche

Gänseleber-Ganache, Rotzwiebelmarmelade, Quitten-Coulis, salziges Erdnuss-Crumble, hausgemachtes Brioche

Ganache de hígado de ganso, mermelada de cebolla roja, coulis de membrillo, crumble de cacahuete salado y bollo casero

Scallop, celery, green apple, parsley

Jakobsmuschel, Sellerie, grüner Apfel, Petersilie

Vieiras con apio, manzana verde, perejil



5 390 HUF

Beef tartare, red pepper coulis, marinated vegetables

Rindertatar, rote Paprika-Coulis, mariniertes Gemüse

Carne de vaca tártara, verduras en escabeche, coulis de pimienta morrón



5 290 HUF



Horseradish goat cheese mousse, raspberry, pepper, tomato jam



Goose liver ganache, red onion jam, pearl coulis, pear compote, salted peanut crumble, homemade brioche



Scallop, celery, green apple, parsley



Beef tartare, red pepper coulis, marinated vegetables



VigVarjú Speciality!

Chilled squash soup

SOUPS / SUPPEN

Beef consommé with home made pasta, root vegetables and soft boiled meat

Rinder-Consommé mit hausgemachte Pasta, Wurzelgemüse und zart gekochtem Fleisch

Caldo de carne de vaca, con fideos caseros, verduras raíces y carne de vaca tierna cocida



2 980 HUF

Hungarian Goulash Soup with freshly baked dough on top

Gulaschsuppe im Topf mit Brothaube

Sopa goulash con bulto



3 290 HUF

Chilled squash soup

Kalte Kürbissuppe

Sopa de calabaza fría

2 890 HUF

Bachelor-catching soup (a hearty Hungarian soup with sour cream, vegetables, smoked sausage, and spices)

Junggesellen-Fang-Suppe (eine herz hafte ungarische Suppe mit Sauerrahm, Gemüse, geräucherter Wurst und Gewürzen)

Sopa à la „Pillar novio” (sopa típica húngara, rica en carne y verduras)



3 190 HUF



Cajun chicken breast, parsnip cream, steamed tarragon
semolina strudel, root vegetable chips



Rib-eye steak, polenta cream, kimchi mayonnaise,
gremolata, zucchini spaghetti



Pork belly porchetta, layered potatoes, perfect egg



Rosé duck breast, sweet potato, chicory, Brie cheese

MAIN COURSES / HAUPTGERICHTE

Chicken paprikash with spaetzle and sour cream

Hühnerprikasch mit Spätzle und Sauerrahm

Pollo al pimentón con pasta spaetzle y crema de leche

5 390 HUF

Cajun chicken breast, parsnip cream, steamed tarragon semolina strudel,
root vegetable chips

*Cajun-Hähnchenbrust, Pastinakencreme, gedämpfter Estragon-Griessstrudel,
Wurzelgemüsechips*

Pechuga de pollo al cajún, con puré de nabo, strudel relleno de sémola
con estragón al vapor, chips de verduras raíces

Rosé duck breast, sweet potato, chicory, Brie cheese

Rosa Entenbrust, Süßkartoffel, Chicorée, Brie-Käse

Pechuga de pato rosé, con batatas, endibia, queso brie

VígVarjú Schnitzel with Viennese potato salad

VígVarjú Schnitzel mit Wiener Kartoffelsalat

Schnitzel (filete de ternera rebozado) à la Corneja Alegre, ensalada de patata
con cebollino à la vienesa

Pork tenderloin, Serrano ham, lentil falafel, feta cheese

Schweinefilet, Serrano-Schinken, Linsenfalafel, Feta-Käse

Solomillo de cerdo, jamón serrano, falafel de lentejas, queso feta

Pork belly porchetta, layered potatoes, perfect egg

Schweinebauch-Porchetta, geschichtete Kartoffeln, perfektes Ei

Porchetta de lechón, con patatas preparadas en cazuela, huevos perfectos

Rib-eye steak, polenta cream, kimchi mayonnaise, gremolata, zucchini spaghetti

Rib-Eye-Steak, Polentacreme, Kimchi-Mayonnaise, Gremolata, Zucchini-Spaghetti

Rib-Eye steak, con crema de polenta, mayonesa kimchi, gremolada,
espaguetis con calabacín

5 790 HUF



6 890 HUF



5 790 HUF

6 390 HUF



6 790 HUF



8 980 HUF

MAIN COURSES / HAUPTGERICHTE

Beef tenderloin steak, ratatouille-style vegetable stew (lecsó), spiced potato rösti 10 890 HUF

Rinderfiletsteak mit ungarischem Letscho und würzigem Kartoffelrösti

Steak de solomillo de vaca, con pisto, tortitas de patatas condimentadas

Lamb saddle, yellow split peas, bean salad

Lammrücken, Gelberbsen, Bohnensalat

Lomo de cordero, con guisante amarillo y ensalada de frijoles

Mouflon, bourguignon sauce, king oyster mushroom, colorful carrots, pearl onion, pan-fried dödölle 6 980 HUF

Mufflon, Bourguignon-Sauce, Kräuterseitling, bunte Karotten, Perlwiebel, gebratene Dödölle

Muflón con salsa bourguignon, seta de cardo, zanahorias de colores fritas, chalota, y "dödölle" (albóndigas de patatas fritas)

Wild boar neck, paprika potatoes, sausage crumble

Wildschweinnacken, Paprikakartoffeln, Wurstbrösel

Lomo de jabalí con patatas a la riojana, migas de chorizo

Halibut fillet, Parmesan arancini, spinach cream, wild broccoli, Parmesan chips 6 890 HUF

Heilbuttfilet, Parmesan-Arancini, Spinatcreme, Wildbrokkoli, Parmesan-Chips

Filete de fletán, arancini de parmesano, crema de espinacas, brécol, chips de parmesano

Salmon steak, cashew-miso, zucchini fritter, roasted onion, herb sauce 7 190 HUF

Lachssteak, Cashew-Miso, Zucchini-puffer, geröstete Zwiebel, Kräutersauce

Steak de salmón con kesu-miso, tortita de calabacín, cebollas fritas, salsa de condimentos verdes

Celery root steak, celery chips, celery cream, vegetable bulgur

Selleriesteak, Selleriechips, Selleriecreme, Gemüse-Bulgur

Steak de apio con chips y crema de apio, bulgur con verduras

Grilled goat cheese with fresh mixed salad, pomegranate, and citrus dressing 6 190 HUF

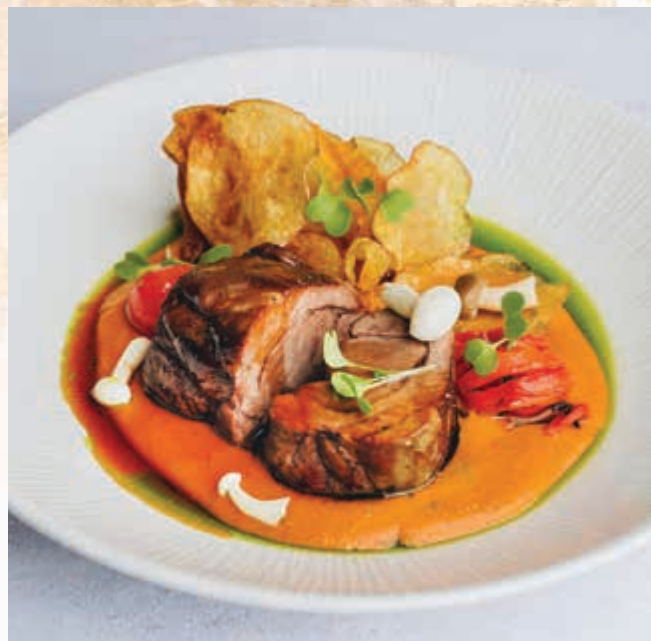
Gegrillter Ziegenkäse mit frischem Blattsalat, Granatapfel und Zitrus-Dressing

Queso de cabra a la parrilla, ensalada mixta fresca, granada y dressing de cítricos





Beef tenderloin steak, ratatouille-style vegetable stew (lecsó),
spiced potato rösti



Wild boar neck, paprika potatoes, sausage crumble



Mouflon, bourguignon sauce, king oyster mushroom,
colorful carrots, pearl onion, pan-fried dödölle



Salmon steak, cashew-miso, zucchini fritter,
roasted onion, herb sauce



VígVarjú Speciality!

Hello kids! Find the children's corner!



FOR KIDS / KINDERMENÜS

(under 120 cm / unter 120 cm)

Dedicate from Danny DeVito / Empfehlung von Danny De Vito

3 790 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 SAUERGEREMÜSE

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



VigVarjú Somló-style sponge cake



Floating Island with whipped egg white bal



VigVarjú Hungarian bread pudding (Máglyarakás)



Dark chocolate mousse with raspberry foam and almond crumble

DESSERTS / DESSERTS

VígVarjú Somló-style sponge cake

VígVarjú Schomlauer Nockerln

Bizcocho de Somló à la Corneja Alegre

2 890 HUF

VígVarjú cottage cheese dumplings

VígVarjú Quarkknödel

Bolas de requesón à la Corneja Alegre

2 890 HUF

Floating Island with whipped egg white bal

Schnee-Eier mit Schaumflocken

Islas flotantes (crema inglesa con merengue flotando)



2 690 HUF

VígVarjú Hungarian bread pudding (Máglyarakás)

VígVarjú Ungarischer Brotauflauf (Máglyarakás)

„Máglyarakás” à la Corneja Alegre (postre típico húngaro a base de bollo, manzana, huevos, mermelada, leche, canela y vainilla)

2 890 HUF

Dark chocolate mousse with raspberry foam and almond crumble

Zartbitterschokoladenmousse mit Himbeerschaum und Mandelcrumble

Mousse de chocolate negro con frambuesa, espuma de frambuesa y migas de almendra



2 980 HUF

COFFEE, HOT DRINKS

Espresso	790 HUF
Doppio Espresso	1 390 HUF
Ristretto	790 HUF
Macchiato <i>(espresso with milk foam)</i>	790 HUF
Long Coffee <i>(long thawed espresso)</i>	790 HUF
Cappuccino <i>(espresso with hot milk, milk foam)</i>	750 HUF
Flat white <i>(double ristretto with hot milk, milk foam)</i>	1 490 HUF
Wiener Melange <i>(long coffee, honey, hot milk and milk foam, cinnamon)</i>	1 190 HUF
Latte macchiato <i>(creamy espresso with a lot of creamy milk foam)</i>	1 090 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>	1 160 HUF
Ice coffee <i>(long coffee, vanilla ice cream, milk, whipped cream)</i>	1 790 HUF
Hot chocolate <i>(white chocolate, sugar free dark chocolate, classic milk chocolate, and pistachio chocolate)</i>	1 690 HUF
VígVarjú's coffee with gratis cup	3 590 HUF

DILMAH TEA

1 490 HUF

Earl Grey <i>(black tea with bergamot taste)</i>	Ceylon green tea <i>(ceylon premium green tea)</i>
Moroccan mint tea <i>(green tea with mint leaves)</i>	Forest fruit mix <i>(blueberry-pomegranate mix)</i>
Roseship-hibiscus tea	

Dobay Confectioneries
now in 3 locations in Budapest!

www.dobaycukraszda.hu



VígVarjú Speciality!

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

MATCHA DRINKS

Matcha Latte *(Traditional hot Japanese matcha tea with oat milk.)*

1 290 HUF

Vanilla Matcha Frappuccino *(Foamy-vanilla matcha frappuccino.)*

1 390 HUF

Mango Matcha Latte *Iced matcha latte with Japanese matcha tea, oat milk and mango puree.)*

1 590 HUF

AFTER THE MEAL – ALONGSIDE COFFEE

Fig Whiskey

3 990 HUF

(Whiskey, Bisetti fig liqueur, lemon juice, apple cider, freeze-dried fig, rosemary)

A fig-infused Mediterranean experience for whiskey enthusiasts.

Banana Colada

3 990 HUF

(Kick the Rules Banana Tequila cream liqueur, Rosemont Rhum Ananas, pineapple juice, freeze-dried pineapple, mint)

A coconut-pineapple classic elevated with banana tequila cream liqueur and a hint of pineapple rum.

Negroni Iberico

4 590 HUF

(BlindCrow – VakVarjú Craft Gin, Per Se Aperitivo, Bodegas Yzaguirre Rosso Vermouth, fresh orange)

Our signature Negroni, crafted with our own gin, blended with Catalan vermouth and a Portuguese orange-infused aperitivo.

El Patron

4 590 HUF

(Mezcal, lemon, guava juice, freeze-dried raspberry)

The smoky, deep character of mezcal paired with tropical notes of guava and a hint of raspberry fruitiness.

VígVarjú Speciality!

For a gentle ending –
or a sparkling new beginning.



VígVarjú Speciality!

AranyVarjú
Handcrafted American Pale Ale



DRAUGHT BEER

AranyVarjú

(our handcrafted American Pale Ale)

1 290 HUF *(0,3 l)*

1 890 HUF *(0,5 l)* 3 690 HUF *(1 l)*

Soproni

1 190 HUF *(0,3 l)*

1 790 HUF *(0,5 l)* 3 590 HUF *(1 l)*

Edelweiss wheat beer

1 290 HUF *(0,3 l)*

1 890 HUF *(0,5 l)* 3 690 HUF *(1 l)*

Mort Subite Kriek

(Belgian sour cherry beer)

1 290 HUF *(0,25 l)*

1 890 HUF *(0,4 l)* 4 590 HUF *(1 l)*

BOTTLED BEER

Heineken

1 090 HUF *(0,33 l)*

NOAM

(Bavarian unfiltered premium lager. Award-winning Munich beer, recipient of the European Beer Star and Cannes Lion Design awards.)

1 980 HUF *(0,33 l)*

Heineken 0.0% *(non-alcoholic)*

1 090 HUF *(0,33 l)*

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

Szent András Sörfőzde Majdnem IPA

1 890 HUF

Szent András Sörfőzde Majdnem Mango IPA

1 990 HUF

First Craft Mexicano

1 990 HUF

Horizont Budapest Hazy Queen New England IPA

2 490 HUF

Pannonhalmi Főapátság Dubbel

2 490 HUF

Budaprés Cider Komlós 2021

2 390 HUF

BEFORE EATING

Campari Bitter	1 590 HUF (4 cl)
Kosher plum	1 890 HUF (4 cl)
Aperol	2 490 HUF (8 cl)
Per Se Aperitivo <i>(An authentic Portuguese aperitif crafted from 24 spices and herbs.)</i>	2 990 HUF (8 cl)
Christian Drouin Calvados VSOP <i>(An aromatic spirit distilled twice from selected apple cider and aged in wine oak barrels.)</i>	3 690 HUF (4 cl)

VODKA

	(4 cl)
Finlandia	1 290 HUF
Absolut Blue Vodka	1 490 HUF
Eiko Handcrafted Vodka <i>(Crystal-clear, triple-distilled Japanese vodka from the Island of Hokkaido.)</i>	2 790 HUF
Grey Goose Original <i>(Pure, elegant French vodka made with 5 times distillation.)</i>	3 190 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>	2 190 HUF
Vivir Blanco <i>(A pure, smooth, and multi-award-winning blanco tequila made from 100% premium Blue Weber agave.)</i>	3 240 HUF

Casamigos Reposado Tequila *(Crafted in George Clooney's Mexican distillery from hand-selected, 7-year-old 100% Blue Weber agave, distilled in small batches, and aged for 7 months in American oak barrels.)* 4 190 HUF

Don Julio Anejo Tequila *(Made from 7- to 10-year-old Blue Weber agave grown in the highlands of Jalisco, steam-cooked in traditional ovens, fermented, distilled, and aged for 12 months in American white oak barrels.)* 4 090 HUF

Bozal Single Maguey Mezcal 47% *(A smoky mezcal specialty distilled from wild Durangensis agave in copper pot stills using traditional methods.)* 4 190 HUF

GIN

(4 cl)

Blind Crow Gin *(Our own gin distilled with wild fruits, hawthorn, Seville orange and lemon peel, leaves, and organic spices, anise, and thyme.)* 1 890 HUF

Caorunn Blood Orange Gin *(A special edition of Scottish gin, with a mixture of blood orange, red currant, Chinese cinnamon and bog myrtle.)* 2 190 HUF

Tarsier Oriental Pink Gin *(Fruity gin distilled with raspberry, lychee, dragon fruit and galangal root.)* 2 290 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.)* 2 890 HUF

Hendrick's *(Popular Scottish gin, with a unique aroma thanks to its finish with rose petals and cucumber essence.)* 2 990 HUF

LA SU MGO Mango Gin *(Spanish gin with a natural aroma infused with fresh mango, lavender, orange peel, cardamom, star anise.)* 3 190 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.)* 3 490 HUF

Monkey 47 *(Gin speciality from the Black Forest in Germany with 47 unique ingredients including blueberries.)* 3 490 HUF

WHISKEY, WHISKY

(4 cl)

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

Scotland

Glenmorangie Lasanta 12 years / Highland *(Single malt matured in bourbon casks, then aged in Oloroso sherry casks for a minimum of 12 years.)* 3 290 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.)* 4 190 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)* 3 490 HUF

USA

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

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.)* 2 490 HUF

Buffalo Trace Bourbon / Kentucky *(The iconic whiskey from America's oldest distillery. Jim Murray's Whisky Bible: 95 points.)* 2 490 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

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 / Puerto Rico

1 590 HUF

Rum The Demon's Share 6 years / Panama (*"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 from high-quality sugar cane molasses, distilled and then matured in bourbon barrels for 4 years at high humidity.*)

2 790 HUF

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

2 990 HUF

Rosemont Rhum Ananas / Canada (*Made from pressed juice of Costa Rican pineapple flesh, distilled with sugarcane molasses from Guatemala and Colombia, then aged in French oak barrels.*)

3 190 HUF

A.H. Riise XO Reserve Rum / Virgin szigetek (*Light, extremely spicy rum from the Virgin Islands, matured for a maximum of 20 years.*)

3 190 HUF

Auténtico Nativo Overproof 54% / Panama (*An 8-year-old rum aged in ex-bourbon barrels, infused with dark chocolate.*)

3 490 HUF

Zacapa Centenario 23 Years Old / Guatemala (*Distilled from concentrated sugarcane juice, known as „sugarcane honey,” and aged using the Solera system in ex-bourbon, ex-sherry, and Pedro Ximénez casks.*)

4 290 HUF

BRANDY, COGNAC

(4 cl)

Metaxa 5*

1 190 HUF

Hennessy VS.

2 690 HUF

Martell VSOP (*First crafted in 1840, its label features the image of King Louis XIV of France, paying tribute to the year 1715 — the founding year of the House of Martell and the final year of the Sun King's reign.*)

3 690 HUF

VERMOUTH

(8 cl)

Martini Extra Dry	<i>(Extra dry white vermouth with olives.)</i>	1 690 HUF
Bodegas Yzaguirre Clasico Blanco Vermouth	<i>(An aromatic fortified wine made by macerating cloves, coriander, vanilla, white wormwood, and over 80 other herbs and spices in alcohol.)</i>	1 990 HUF
Bodegas Yzaguirre Rojo Vermouth	<i>(The most popular vermouth in Spain.)</i>	1 990 HUF
Bodegas Yzaguirre Rojo Reserva Vermouth	<i>(Red vermouth aged for 12 months in oak barrels.)</i>	2 490 HUF
Martini Vibrante	<i>(Alcohol-free red vermouth from Turin with fresh orange.)</i>	2 490 HUF

LIQUEUR, BITTERS

(4 cl)

Bailey's		1 790 HUF
Kick the Rules Banana – Banana Tequila Cream Liqueur	<i>(A sweet, creamy banana liqueur made with tequila from agave grown in Jalisco, Mexico.)</i>	 1 790 HUF
Kick the Rules Watermelon – Watermelon Tequila Cream Liqueur	<i>(A spanyol fiatalok kedvelt tequila alapú, gyümölcsös, laktózmentes itala.)</i>	 1 790 HUF
Briottet Crème de Figue Liqueurs	<i>(A fruity, lactose-free tequila-based drink, popular among young people in Spain.)</i>	1 890 HUF
Jägermeister		1 890 HUF
Unicum, Unicum Szilva, Unicum Barista		1 890 HUF
Unicum Orange		1 990 HUF
Limoncello Santoni	<i>(Italian premium lemon liqueur.)</i>	1 990 HUF
Tatratea Original 52%	<i>(Tea-based herbal liqueur from the High Tatras.)</i>	2 190 HUF
Unicum Riserva	<i>(Unicum at the top. Aged in Tokaji barrel, with Tokaji aszú.)</i>	2 390 HUF



VarjúPapa's rosé wine



VarjúPapa's palinka



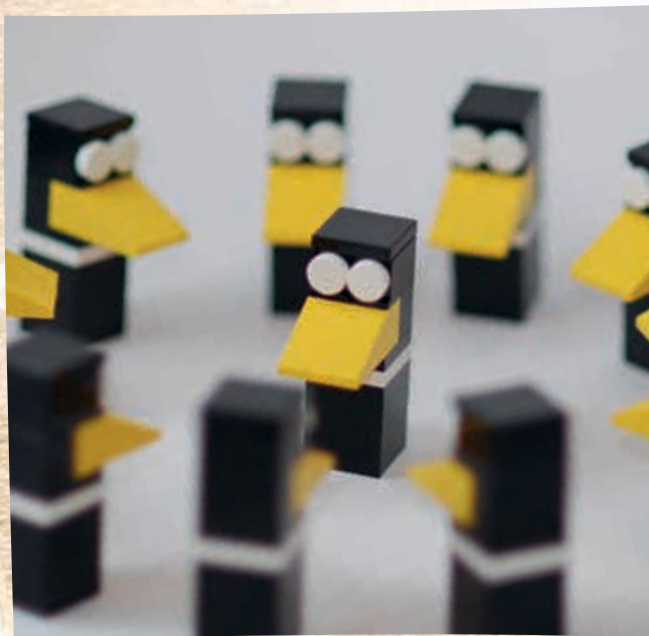
VarjúPapa chili cream



VakVarjú's cup



Give away VakVarjú's experience!



VakVarjú's lego



VakVarjú's t-shirt

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



VÍGVARJÚ RESTAURANT

Pesti Vigadó

1051 Budapest, Vigadó square 2.

István Kurucz – restaurant manager • Krisztián Dózsa – chef

BOOKING:

+ 36 1 426 11 32

vigvarju@vakvarju.com

OPENING HOURS:

monday-sunday – 12:00-23:30

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