



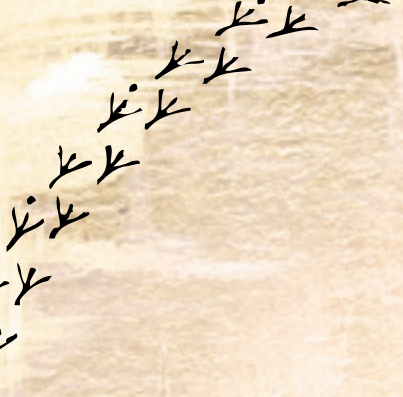
Vig Varjú
restaurant



ITALIAN



KOREAN



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

Classic mojito with a touch of exotic adventure, featuring our mango-mojito craft soda.

VakVarijú 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

With Tuscan lemon liqueur, Prosecco, soda, lemon, and fresh basil.

Paloma Spicy Tequila (Tequila Reposado, Thomas Henry Pink Grapefruit, ginger syrup, freeze-dried lime, thyme, beech-smoked sea salt)

3 690 HUF

A citrusy tequila experience brightened with grapefruit soda and spiced with ginger and thyme.

VígVarjú Speciality!

Sparkle with us all summer long!



VígVarjú Speciality!

A little taste of the Italian
and Spanish world of vermouth!



VERMUTERIA - VAKVARJÚ'S VERMOUTH-BAR

Bodegas Yzaguirre Rojo Vermouth / Catalonia, Spain

1 990 HUF

A truly Spanish-style sweet vermouth, infused with clove, coriander, vanilla, cinnamon, white wormwood, and more than 80 other botanicals.

Nordés Vermouth Blanco / Galicia, Spain

2 190 HUF

Refreshing and herbaceous with a hint of salinity and gentle bitterness, crafted with distinctive Galician plants such as sage, samphire, and bay leaf.

Canone Occidentale Vermouth di Torino Superior Extra Dry / Turin, Italy

3 490 HUF

An elegant dry vermouth from the drink's original homeland, made from Cortese grape juice and delicately flavored with thyme, rosemary, chamomile, and elderflower.

Cocchi Storico Vermouth di Torino / Turin, Italy

3 490 HUF

A revival of Giulio Cocchi's original 1891 recipe, based on Muscat wine and seasoned with Piedmontese mint, lemon, wormwood, cardamom, and angelica root.

Vermouth Spritz (Nordés Blanco Vermouth, Per Se Aperitivo, Cava, soda, cinnamon syrup, freeze-dried orange, cinnamon stick, star anise)

3 490 HUF

Pleasantly spiced with notes of cinnamon, clove, and orange.

Il Giardino Fizz (Canone Occidentale Vermouth di Torino Superior Extra Dry, Thomas Henry Pink Grapefruit, thyme, pink grapefruit)

3 490 HUF

Quintessentially Mediterranean—a garden of herbs and elderflower with the lively sparkle of grapefruit soda.

Americano Classico (Cocchi Storico Vermouth di Torino, Campari, soda, orange peel, lemon wedge)

3 690 HUF

The iconic Americano cocktail with Turin vermouth, Milanese Campari, and refreshing soda.



Negroni Ibérico (BlindCrow - VakVarjú Craft Gin, Per Se Aperitivo, Bodegas Yzaguirre Rojo Vermouth, fresh orange)

4 590 HUF

Our house gin blended with Catalan vermouth and Portuguese orange aperitivo for a distinctive Negroni twist.

DRIVER-FRIENDLY FAVOURITES



Strawberry-Basil non-alcoholic Rosé Spritz

2 190 HUF

*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

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

*Undone Not Rum (alcohol-free rum), award-winning Spájz strawberry syrup,
lime, mint, fresh strawberries, and soda.*

Galícia Garden

3 390 HUF

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

Negroni Free

3 390 HUF

*Non-alcoholic version of Italian favourite: Martini Vibrante alcohol-free vermouth,
Nordes 0,0% non-alcoholic gin, Undone Not Italian Aperol*

Palomita – Non-alcoholic Paloma cocktail

3 390 HUF

Non-alcoholic tequila with grapefruit soda, fresh pink grapefruit, and rosemary



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.

Knut Hansen Earl Grey & Bergamot – Thomas Henry Botanical Tonic, lemon peel, pink peppercorn, rosemary 3 690 HUF

The unique meeting of black tea and bergamot with herbal tonic, featuring bright citrus and spicy notes.

Kapriol Blood Orange & Peach Gin – Thomas Henry Pink Grapefruit, dried peach 3 890 HUF

An unbeatable, light and fruity gin & tonic: blood orange and peach in a generous goblet.

Drumshanbo Gunpowder Fig & Laurel – J.Gasco Cherry Tonic, fig, rosemary 3 890 HUF

A delightful blend of sweet fig and aromatic bay leaf with cherry tonic— an exceptional flavor experience.

Mermaid Pink Gin & BlindCrow Hop Tonic – strawberry, juniper 3 890 HUF

British gin distilled with strawberry, elderflower, and 11 botanicals, paired with our cold-hopped, house-made citrus tonic.

Gin Mare Capri & J.Gasco Cherry Tonic – sour cherry, thyme 4 190 HUF

Hungarian cherry tonic in perfect harmony with the Spanish classic gin, brightened by lemon and bergamot from Capri.

Aqua Luce Dry Gin – Barker & Quin Hibiscus Tonic, blueberry, bay leaf 4 190 HUF

A bold, spicy Italian gin with hibiscus tonic and blueberries— an authentic Mediterranean adventure.



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 Spájz 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 Spájz 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 Spájz Szörp, sweetened with sucralose, fresh lemon, lime juice and soda water.

Mango-coconut lemonade

Lemon juice, sugar-free mango & coconut syrup, soda water.

HOT LEMONADE 1 690 HUF (0,45 l)



Hot Apple-Ginger lemonade

Steamed 100% farm-fresh apple juice infused with citrus and a touch of ginger syrup.



Hot Plum-Clove lemonade

Unfiltered plum juice gently heated with homemade clove syrup and fresh lemon juice.

HOMEMADE SYRUPS 1 690 HUF (0,45 l)

made from 100% Hungarian fruit



Raspberry Syrup with Whole Raspberries

Made from Gubi Kapitány's 100% Hungarian artisanal raspberry syrup.



Sour Cherry Syrup with Juicy Cherries

Crafted from A Full Natural's 100% Hungarian sour cherry syrup.

MINERAL WATER

Szentkirályi *(sparkling, still)*

Römerquelle *(sparkling, still)*

Soda water

790 HUF (0,33 l) 1 390 HUF (0,75 l)

850 HUF (0,33 l)

100 HUF (0,1 l)



BlindCrow

Mango Mojito

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, Fanta, Kinley Tonic,

890 HUF (0,25 l)

Kinley Pink Tonic, Kinley Purple, Kinley Ginger Ale, Kinley Ginger Beer

J.Gasco Premium Cherry Tonic

990 HUF (0,2 l)

Barker & Quin Marula Tonic / Barker & Quin Hibiscus Tonic

990 HUF (0,2 l)

Thomas Henry tonic – Botanical, Pink grapefruit

990 HUF (0,2 l)

Cappy juice

950 HUF (0,25 l)

orange, apple, pineapple, peach

FuzeTea

990 HUF (0,25 l)

lemon, peach

Grante juice

990 HUF (0,25 l)

watermelon, white guava

APPETIZER / VORSPEISEN

VígVarjú Dip Selection (olive tapenade, feta cream with roasted red pepper, Transylvanian-style smoky eggplant spread)

VígVarjú Häppchen (Oliven-Tapenade, Feta-Creme mit gerösteter Paprika, rauchige Auberginencreme nach siebenbürgischer Art)

Plato de tapas à la Corneja Alegre (tapenade de aceitunas, crema de berenjena de Transilvania, crema de queso feta con pimiento capia)

Pancake Hortobágy style - savory crêpe filled with meat ragout, served with sour cream sauce

Hortobagyer palatschinken - herzhafte Crêpe mit Fleischragout, Sauerrahmsauce

Crêpe à la Hortobágy (crêpes rellenos de carne picada con salsa al pimentón)

Foie Gras Brûlée with fig chutney, plum & walnut

Gänseleber-Brûlée mit Feigenchutney, Pflaume & Walnuss

Brûlée de hígado de ganso, chutney de higo, ciruela, nueces

Beef Tartare with dehydrated egg yolk, marinated vegetables & truffle aioli

Rinder-Tatar mit dehydriertem Eigelb, mariniertem Gemüse & Trüffel-Aioli

Tartar de solomillo, yema de huevo deshidratado, verduras en escabeche, alioli con trufa

Tuna Ceviche with miso dressing, mango, avocado, coriander & black sesame

Thunfisch-Ceviche mit Miso-Dressing, Mango, Avocado, Koriander & schwarzem Sesam

Ceviche de atún con aderezo miso, mango, aguacate, cilandro, sésamo negro



4 190 HUF

4 190 HUF

5 490 HUF



5 390 HUF



4 890 HUF



VígVarjú Dip Selection



Pancake Hortobágy style - savory crêpe filled with meat ragout,
served with sour cream sauce



Foie Gras Brûlée with fig chutney, plum & walnut



Tuna Ceviche with miso dressing, mango,
avocado, coriander & black sesame



VígVarjú Speciality!

Lamb Ragout Soup with sage & lemon



SOUPS / SUPPEN

Lamb Ragout Soup with sage & lemon

Lammragoutsuppe mit Salbei & Zitrone

Sopa de cordero con salvia y limón



3 290 HUF

Guinea Fowl Consommé with its meat, noodles, root vegetables
& sugar snap peas

*Perlhuhn-Consommé mit Fleisch, Fadennudeln,
Wurzelgemüse & Zuckerschoten*

Consommé de gallina de Guinea con su carne,
con fideos finos, verduras raíces,
guisantes



2 980 HUF

Goulash Soup with homemade “búb” oven-baked bread dough

Gulaschsuppe mit „Búb“ Ofenbrotkruste

Sopa goulash con bulto



3 290 HUF

Jerusalem Artichoke Cream Soup with pear, roasted sunchoke
& toasted almonds

*Topinambur-Cremesuppe mit Birne, gerösteter Topinambur
& gerösteten Mandeln*

Crema de patata (alcachofa de Jerusalén) con pera,
patata frita y almendras tostadas



2 690 HUF



Grilled Cajun Chicken Breast with skin on, vegetable quinoa, coconut-carrot purée, radicchio & marinated golden beetroot



Rosé Duck Breast with pumpkin, chestnut dumplings, quince coulis & orange-hoisin jus



Pan-seared Foie Gras with brioche pudding, cinnamon-celery purée, green apples & parsley



Slow roasted Pork Tenderloin with Bakony-style mushroom sauce, egg barley, sautéed mushrooms, sour cream & bacon chips

MAIN COURSES / HAUPTGERICHTE

Chicken Paprikash with spätzle, sour cream & pickled cucumber

Paprikahuhn mit Spätzle, Sauerrahm & Essiggurke

Pollo al pimentón con pasta spaetzle (ñoquis) crema de leche, pepino encurtido

Grilled Cajun Chicken Breast with skin on, vegetable quinoa, coconut-carrot purée, radicchio & marinated golden beetroot

Gegrillte Cajun-Hühnerbrust mit Haut, Gemüse-Quinoa, Kokos-Karottenpüree, Radicchio & mariniertes Gelber Bete

Pechuga de pollo al cajún a la parrilla, quinoa con verduras, crema de zanahoria con leche de coco, radicchio, remolacha amarilla en escabeche

Rosé Duck Breast with pumpkin, chestnut dumplings, quince coulis & orange-hoisin jus

Rose Entenbrust mit Kürbis, Kastanien-Nockerl, Quitten-Coulis & Orangen-Hoisin-Jus

Pechuga de pato rosé con calabaza, ñoquis con castañas, coulis de membrillo, jus hoisin con naranja

Pan-seared Foie Gras with brioche pudding, cinnamon-celery purée, green apples & parsley

Gebratene Gänseleber mit Brioche-Pudding, Zimt-Sellerie-Püree, grünen Äpfeln & Petersilie

Hígado graso de ganso a la parrilla, budín de bollo, puré de apio con canela, manzana verde, perejil

VígVarjú Pork Schnitzel with Viennese potato salad

VigVarjú Schweine-Schnitzel mit Wiener Kartoffelsalat

Schnitzel de cerdo estilo VígVarjú con ensalada de patata vienesa

Slow roasted Pork Tenderloin with Bakony-style mushroom sauce, egg barley, sautéed mushrooms, sour cream & bacon chips

Langsam gegartes Schweinefilet mit Bakonyer Pilzsauce, ungarischer Eiergerste, sautierten Pilzen, Sauerrahm & Baconchips

Solomillo de cerdo con salsa à la Bakony, tarhonya (pasta típica húngara), setas tostadas, crema de leche, chips de bacon

Chargrilled Mangalica Pork Neck from Gesztely, crispy Anna potatoes, crispy bacon, lecsó-ajvar, pickled onion

Gegrillter Mangalica-Schweinehals aus Gesztely mit knusprigen Anna-Kartoffeln, krossem Speck, Lecsó-Ajvar & eingelegter Zwiebel

Chuleta asada à la gitana de cerdo mangalica de Gesztely con patatas à la Anna, cresta de gallo, ajvar de pisto, cebollas en escabeche

5 490 HUF



5 790 HUF

6 890 HUF

8 980 HUF



5 890 HUF

6 390 HUF



7 590 HUF

MAIN COURSES / HAUPTGERICHTE

Confit Lamb Shank with parsley mashed potatoes, Dijon mustard jus & pearl onions

Konfitierte Lammhaxe mit Petersilien-Kartoffelpüree, Dijon-Senf-Jus & Perlzwiebeln

Codillo de cordero confitado, puré de patatas con perejil, jus de mostaza Dijon, chalotas



7 690 HUF

Braised Beef Cheek "Vadas Style" with bread dumpling, roasted colorful carrots, pickled red onion, sour cream & mustard seeds

Geschmorte Rinderbäckchen „Vadas-Art“ mit Serviettenknödel, gerösteten bunten Karotten, eingelegter roter Zwiebel, Sauerrahm & Senfkörnern

Morro de vaca con salsa de verduras, albóndigas de panecillo, zanahorias de colores fritas, cebolla roja, crema de leche, semillas de mostaza

7 190 HUF

Rib-eye Steak with sweet potato purée & seasonal roasted vegetables

Rib-Eye-Steak mit Süßkartoffelpüree & saisonalem Ofengemüse

Rib-Eye steak con puré de batata y verduras fritas de la temporada



8 890 HUF

Beef Tenderloin Steak with fondant potatoes, garlic cream, sautéed wild mushrooms & charred onion

Rinderfiletsteak mit Fondant-Kartoffeln, Knoblauchcreme, sautierten Waldpilzen & gebrannter Zwiebel

Steak de solomillo de vaca, patatas fondant, crema de ajo, setas del bosque tostadas, cebolla frita



10 890 HUF

Kárpáti-style Cod Fillet with baked polenta, grilled tiger prawn & sautéed mushrooms

Kabeljaufilet à la Kárpát mit gebackener Polenta, gegrillter Riesengarnele & sautierten Pilzen

Filete de bacalao à la Kárpáti con polenta frita, langostinos a la parrilla, setas tostadas



7 390 HUF

Salmon Steak with fennel velouté, black rice & wild broccoli

Lachssteak mit Fenchel-Velouté, schwarzem Reis & Wildbrokkoli

Steak de salmón con velouté de hinojo, arroz negro, grelos



7 290 HUF

Grilled Goat Cheese with garden salad, pomegranate & French dressing

Gegrillter Ziegenkäse mit Gartensalat, Granatapfel & französischem Dressing

Queso de cabra a la parrilla con ensalada de la huerta, granada y aderezo francés



6 290 HUF

Vegan Beetroot-Chickpea Croquette with dill zucchini velouté, grilled zucchini & toasted pumpkin seeds

Vegane Rote-Bete-Kichererbsen-Krokette mit Dill-Zucchini-Velouté, gegrillter Zucchini & gerösteten Kürbiskernen

Albóndigas veganas de remolacha y garbanzos con velouté de calabacín y eneldo, calabacín a la parrilla, semillas de calabaza tostadas



5 490 HUF



Confit Lamb Shank with parsley mashed potatoes,
Dijon mustard jus & pearl onions



Rib-eye Steak with sweet potato purée
& seasonal roasted vegetables



Beef Tenderloin Steak with fondant potatoes, garlic cream,
sautéed wild mushrooms & charred onion



Kárpáti-style Cod Fillet with baked polenta,
grilled tiger prawn & sautéed mushrooms



VígVarjú Speciality!

Hello kids! Find the children's corner!



MENU FOR CHILDREN / KINDERMENÜS / MENÚ INFANTIL

(under 120 cm)

3 790 HUF

Chicken Run

Chicken consommé with vegetables and fried chicken breast with french fries

Eine Tasse Hühner Consommé mit gebratene Hühnerbrust mit Pommes Frites

Una taza de caldo de carne, pechuga de pollo empanada con patatas fritas

Pinocchio's Favourite

Chicken consommé with vegetables and Spaghetti Bolognese with cheese

Eine Tasse Hühner Consommé mit Spaghetti Bolognese mit geriebenem Käse

Una taza de caldo de carne, espaguetis a la boloñesa con queso

Nemo's Favourite

Chicken consommé with vegetables and fried fish fingers with mashed potato

Eine Tasse Hühner Consommé mit gebratene Fischstäbchen mit Kartoffelpüree

Una taza de caldo de carne, palitos de pescado con puré de patatas



Cat Trap

Chicken consommé with vegetables and fried cheese with steamed rice

Eine Tasse Hühner Consommé mit gebratener Käse mit Reis

Una taza de caldo de carne, queso empanado con arroz al vapor

SALADS AND PICKLES / SALATE UND SAUERGEMÜSE / ENSALADAS Y ENCURTIDOS

Home-made cabbage salad

890 HUF

Hausgemachter Krautsalat / Ensalada de col casera

Cucumber salad with sour cream

980 HUF

Gurkensalat mit Sauerrahm / Ensalada de pepino con crema agria

Hot Hungarian apple-pepper

890 HUF

Scharfe eingelegte Paprika / Pimiento manzana picante húngaro

VakVarjú small mixed salad

1 590 HUF

Kleiner gemischter VakVarjú Salat / Ensalada mixta pequeña VakVarjú



Hungarian Walnut-Brioche Pudding
with Custard & Sea Buckthorn



Pistachio Cheesecake with raspberry



Mandarin Dark Chocolate Mousse
with blackberry coulis & almond crumble



Hungarian Cheese Selection

DESSERTS / DESSERTS

VígVarjú Somló-style sponge cake 2 890 HUF

VígVarjú Schomlauer Nockerln

Bizcocho de Somló à la Corneja Alegre

VígVarjú Cottage Cheese Dumplings 2 790 HUF

VígVarjú Quarkknödel

Bolas de requesón à la Corneja Alegre

Hungarian Walnut-Brioche Pudding with Custard & Sea Buckthorn 3 190 HUF

Dukatennudeln mit Vanille-Englischer Creme und Sanddorn

Pastel con nueces con salsa inglesa (salsa de vainilla), espinillo amarillo

Pistachio Cheesecake with raspberry 3 090 HUF

Pistazien-Käsekuchen mit Himbeeren

Tarta de queso con pistacho y frambuesa

Mandarin Dark Chocolate Mousse with blackberry coulis & almond crumble 3 190 HUF



Mandarinen-Dunkelschokoladen-Mousse mit Brombeer-Coulis & Mandel-Crumble

Mousse de chocolate negro con mandarina, coulis de zarzamora, migas de almendra

Hungarian Cheese Selection 3 790 HUF

(Vászolyi semi-hard, Szent Jakab, Balaton & Balatoni Csemege cheeses)

Ungarische Käseauswahl (Vászolyi Halbfester, Szent Jakab, Balaton & Balatoni Csemege Käse)

Selección de quesos húngaros (queso semiduro de Vászoly, queso de Santiago, queso Balaton, queso graso de Balaton)



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>	990 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>	1 690 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
VigVarjú's coffee with gratis cup	3 790 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

1 290 HUF

Traditional hot Japanese matcha tea with oat milk.

Mango Matcha Latte

1 590 HUF

Iced matcha latte with Japanese matcha tea, oat milk and mango puree.

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.

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)

1 390 HUF (0,3 l)

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

Soproni

1 290 HUF (0,3 l)

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

Edelweiss wheat beer

1 390 HUF (0,3 l)

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

Mort Subite Kriek

1 390 HUF (0,25 l)

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

Heineken 0.0% *(non-alcoholic)*

1 090 HUF (0,3 l)

BOTTLED BEER

Heineken

1 090 HUF (0,33 l)

Gösser Natur Zitrone

1 090 HUF (0,33 l)

NOAM

(Bavarian unfiltered premium lager beer. An award-winning Munich brew, honored by European Beer Star and Cannes Lion Design.)

1 980 HUF (0,33 l)

Pannonhalmi Főapátság Dubbel *(Belgian-style abbey beer, top-fermented, unfiltered dark ale.)*

2 390 HUF (0,33 l)

Monyó Brewing Grumpy Octopus Gluten-Free IPA *(Refreshing citrus-style IPA brewed with gluten-free malt.)*

2 490 HUF (0,33 l)

Budaprés Cider Komlós 2021 *(hopped artisanal cider made from four varieties of apples)*

2 490 HUF (0,33 l)

NON-ALCOHOLIC BEER (0,33 l)

Szent András Sörfőzde Majdnem IPA *(non-alcoholic top-fermented beer)*

2 290 HUF (0,33 l)

Estrella Free Damm Lemon *(The classic Spanish beer in a refreshing lemon-flavored, alcohol-free version.)*

1 290 HUF (0,25 l)

BEFORE EATING

Campari Bitter

A classic bitter liqueur created in 1860, made from a secret recipe of more than 60 ingredients

1 590 HUF (4 cl)

Amaro Camati

An award-winning Italian herbal liqueur made with extracts of almond tree, bitter orange, cinchona, menthol, and gentian.

2 490 HUF (4 cl)

Aperol

A popular liqueur crafted with orange, rhubarb, and cinchona bark.

2 490 HUF (8 cl)

Per Se Aperitivo

An authentic Portuguese aperitif made from 24 different spices and herbs.

2 990 HUF (8 cl)

Christian Drouin Calvados VSOP

An aromatic apple brandy distilled twice from select cider apples and aged in wine-seasoned oak barrels.

3 690 HUF (4 cl)

VODKA

Absolut Blue Vodka

Classic Swedish vodka with a clean, smooth character.

(4 cl)

1 590 HUF

Eiko Handcrafted Vodka

Crystal-clear Japanese vodka from Hokkaido, triple-distilled for exceptional purity.

2 790 HUF

Grey Goose Original

An elegant French vodka distilled five times for a clean, refined taste.

3 190 HUF

Beluga Noble

Russian rye-based vodka crafted with Siberian artesian water, honey, oats, and milk thistle extract.

3 490 HUF

TEQUILA, MEZCAL

El Jimador Tequila Blanco

100% agave tequila, unaged and crisp.

(4 cl)

2 190 HUF

Vivir Blanco

Award-winning blanco tequila made from 100% premium Blue Weber agave—pure, smooth, and refined.

3 490 HUF

Casamigos Reposado Tequila

Founded by actor George Clooney in Mexico, this tequila is crafted from hand-selected 100% Blue Agave aged 7 years, pot-distilled, and rested 7 months in American oak barrels.

4 190 HUF

Don Julio Añejo Tequila

Made from 7-10 year old Blue Agave grown in the Jalisco Highlands, steam-cooked, fermented, double-distilled, and aged 12 months in American white oak barrels.

4 190 HUF

Bozal Single Maguey Mezcal 47%

A smoky specialty mezcal distilled in copper stills from wild Durangensis agave using traditional methods.

4 190 HUF

GIN

(4 cl)

BlindCrow Gin

Crafted with wild berries, hawthorn, Seville orange and lemon peel and leaf, organic spices, anise, and thyme.

1 890 HUF

Knut Hansen Earl Grey & Bergamot

A special Hamburg edition distilled with smooth Earl Grey black tea and bright citrusy bergamot.

2 190 HUF

Kapriol Blood Orange & Peach Gin

A burst of fruitiness with juicy blood orange and peach, accented by oregano, rosemary, rosehip, and mint.

2 190 HUF

Tarsier Oriental Pink Gin

A fruity gin distilled with raspberry, lychee, dragon fruit, and galangal root.

2 290 HUF

Mermaid Pink Gin

A rich, complex pink gin pot-distilled with strawberry, sea fennel, elderflower, tomato, lemon peel, hops, coriander, angelica, licorice, juniper, and orris root.

2 890 HUF

Drumshanbo Gunpowder Fig & Laurel

An Irish gin infused with fig, bay leaf, and Tuscan juniper.

2 890 HUF

Gin Mare Capri

3 490 HUF

A special edition of Spain's iconic gin, enlivened with Mediterranean flavors of lemon and bergamot from Capri.

Aqua Luce Dry Gin

3 590 HUF

A bold Italian spirit with unique notes of juniper, caraway, hops, bay, thyme, rosehip, and hawthorn.

WHISKEY, WHISKY

(4 cl)

Ireland

Jameson *(A classic triple-distilled Irish icon.)*

2 190 HUF

Jameson Black Barrel Select Reserve *(Triple-distilled and double-burnt 'black' bourbon and whiskey aged in sherry casks.)*

2 890 HUF

Redbreast 12 years *(Whiskey made from malted and unmalted barley using the traditional Irish Pure Pot Still method and triple distillation. Aged for 12 years in American oak and Oloroso sherry casks.)*

3 590 HUF

Scotland

Glenmorangie Lasanta 12 Years / Highland

3 490 HUF

Single malt matured in bourbon barrels, then finished for a minimum of 12 years in Oloroso sherry casks.

Kilchoman Machir Bay / Islay

3 790 HUF

Elegant and gently peated, finished in sherry and Oloroso casks from Islay. Awarded Best Islay Single Malt Whisky of the Year 2015.

Glenfiddich 15 Years / Speyside

4 190 HUF

Single malt aged in American bourbon and sherry casks, matured using the Solera system.

Ardbeg An Oa / Islay *Extra smoky, salty, and briny whisky aged in re-charred Pedro Ximénez sherry and used bourbon barrels.*

4 290 HUF

Scandinavia

Stauning Rye

3 490 HUF

Danish whisky made from malted rye and barley grown in Denmark's ancient rye-producing regions, double-distilled and aged in American oak barrels.

USA

Maker's Mark / Kentucky

2 390 HUF

The most popular bourbon—smooth, light, and easy to enjoy.

Jack Daniel's Gentleman Jack / Tennessee

2 490 HUF

A soft, smoky Tennessee whiskey, charcoal-mellowed twice for extra smoothness.

Buffalo Trace Bourbon / Kentucky

2 590 HUF

An iconic whiskey from America's oldest distillery, rated 95 points in Jim Murray's Whisky Bible.

Woodford Reserve / Kentucky

2 790 HUF

One of the USA's most awarded bourbons, crafted from 72% corn, 18% rye, and 10% malted barley.

Asia

Nikka Taketsuru Pure Malt 2020

3 690 HUF

A blend created in honor of Nikka's founder, Masataka Taketsuru, made from the finest malts of the brand's two distilleries.

Hibiki Japanese Harmony

4 290 HUF

A premium Japanese whisky crafted from selected malt and grain whiskies from three top distilleries, aged in five different types of casks.

RUM

(4 cl)

Bacardi Carta Blanca / Puerto Rico

1 790 HUF

Classic light rum from Puerto Rico.

Rum The Demon's Share 6 Years / Panama

2 190 HUF

During barrel aging, the evaporated loss is called the "angels' share," but legend says this rum is guarded by demons—so the missing spirit ends up in the bottle, not with the angels. Devilishly good.

Diplomático Reserva Exclusiva / Venezuela

2 990 HUF

A 12-year-old sugarcane distillate aged in ex-bourbon barrels.

Rosemont Rhum Ananas / Canada

3 190 HUF

Made with pressed Costa Rican pineapple juice blended with Guatemalan and Colombian molasses, then aged in French oak barrels.

Rum Nation Guatemala Gran Reserva

3 190 HUF

High-quality Guatemalan rum fermented and distilled from sugarcane molasses, aged 4 years in bourbon barrels under high humidity.

Auténtico Nativo Overproof 54% / Panama

3 690 HUF

An 8-year-old rum aged in ex-bourbon barrels and infused with dark chocolate.

Planteray PXXO / Barbados

3 690 HUF

Extra-aged Caribbean rum matured in Pedro Ximénez sherry casks.

Zacapa Centenario 23 Years / Guatemala

4 290 HUF

Distilled from concentrated sugarcane juice ("virgin honey") and aged in a Solera system in ex-bourbon, ex-sherry, and Pedro Ximénez barrels.

BRANDY, COGNAC

(4 cl)

Metaxa 5*

1 190 HUF

Hennessy VS.

2 690 HUF

Martell VSOP (

3 690 HUF

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.)

VERMOUTH

Martini Vibrante

Alcohol-free red vermouth from Turin, served with fresh orange.

(8 cl)

2 490 HUF

LIQUEUR, BITTERS

Baileys

Classic Irish cream liqueur.

(4 cl)

1 790 HUF

Kick the Rules Banana – Banana Tequila Cream Liqueur

Sweet and creamy banana liqueur made with tequila from Jalisco, Mexico.



1 790 HUF

Briottet Crème de Figue Liqueur

Premium French fig liqueur.

1 890 HUF

Jägermeister

1 890 HUF

Unicum, Unicum Plum, Unicum Barista

1 990 HUF

Unicum Orange

1 990 HUF

Limoncello Santoni

1 990 HUF

Premium Italian lemon liqueur.

Tatratea Original 52%

Tea-based herbal liqueur from the High Tatras.

2 190 HUF

Unicum Riserva

A sophisticated Unicum aged in Tokaji wine barrels with Tokaji Aszú.

2 390 HUF



VarjúPapa's rosé wine



VarjúPapa's palinka



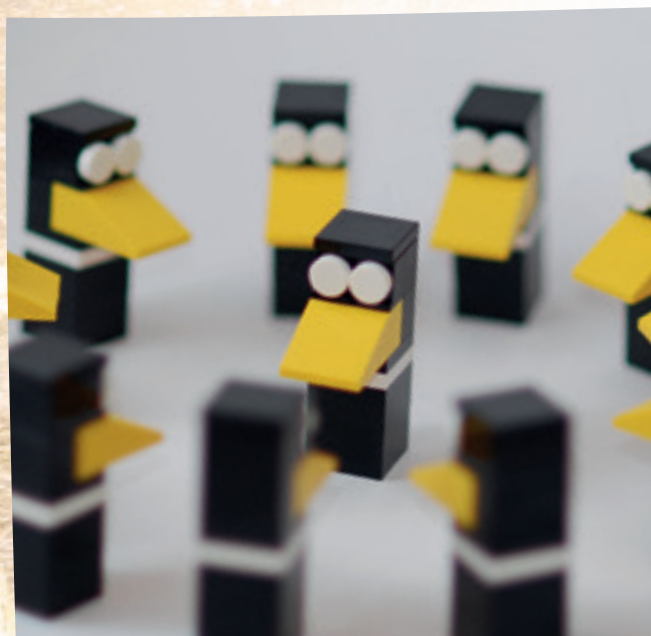
VarjúPapa chili cream



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

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