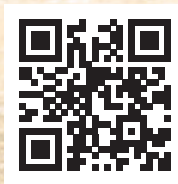
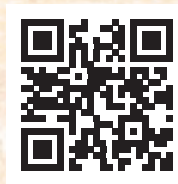




Vig M Varyú
restaurant



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 & Rosé Wine Spritz

2 390 HUF

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



Elderflower & White Wine & Mint Spritz

2 390 HUF

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

Cuba Libre Yuzu (Blindcrow Cola Yuzu, white rum, freeze-dried lime)

2 980 HUF

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

VakVarjú Spritz (Aperol, watermelon, Prosecco)

3 390 HUF

A popular superstar boosted with watermelon.

Sarti Rosa Spritz (Sarti Rosa Aperitivo, marula tonic, soda, lime, mint)

3 390 HUF

*A fusion of blood orange, mango and wild marula:
a silky, fruity specialty transformed into a sparkling drink with soda.*

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.*

Paloma Spicy (Tequila blanco, Thomas Henry Pink Grapefruit, ginger syrup, freeze-dried lime, thyme, beechwood-smoked salt)

3 690 HUF

*A true Mexican experience with the pleasant aroma of grapefruit soda,
spiced with ginger and thyme, and enhanced with a pinch of smoked salt.*



VakVarjú Speciality!

Sparkle with us all summer long!



SIGNATURE COCKTAILS

Mojito Mango Eau de Lime (Blinderow Mango Mojito, aged rum, Angostura, mint, lime perfume)

3 490 HUF

A classic mojito with a touch of exotic adventure, made with our mango mojito craft soda and a hint of lime spray.

Strawberry Margarita (tequila, orange liqueur, lime juice, strawberry purée, cardamom foam)

3 980 HUF

A fresh strawberry tequila cocktail classic, made truly special with a touch of cardamom foam.

Crownstar Martini (vodka, vanilla liqueur, passion fruit purée, passion fruit, elderflower sparkling wine)

4 280 HUF

The deservedly popular passion fruit Pornstar Martini with a little Crow twist, served with elderflower sparkling wine.

Negroni Sfumato (Banhez Mezcal, Cocchi Storico Vermouth, Amaro Santoni, fresh orange)

4 690 HUF

Our own Negroni with a "smoky" twist, made with classic rosso vermouth, rhubarb herbal liqueur and artisanal mezcal.

VakVarjú Speciality!

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



VERMUTERIA - VAKVARJÚ'S VERMOUTH-BAR

Bodegas Yzaguirre Rojo Vermouth / Catalonia, Spain (8 cl)

1 990 HUF

An authentically Spanish-style sweet vermouth made by macerating cloves, coriander, vanilla, cinnamon, white wormwood and over 80 different herbs in alcohol.

Nordés Vermouth Blanco / Galicia, Spain (8 cl)

2 190 HUF

A refreshing, herbal and slightly saline Spanish fortified wine, made with characteristic Galician botanicals such as sage, salicornia and bay leaf, with a mildly bitter and spicy profile.

Canone Occidentale Vermouth di Torino Superiore Extra Dry / Turin, Italy (8 cl)

3 490 HUF

An elegant, dry vermouth from its native Turin, made from Cortese grape must and infused with thyme, rosemary, chamomile and elderflower.

Cocchi Storico Vermouth di Torino / Turin, Italy (8 cl)

3 490 HUF

A revival of Giulio Cocchi's original recipe from 1891. Based on Muscat wine and infused with Piedmont peppermint, lemon, wormwood, cardamom and angelica.

Cava Sangria (Nordés Blanco Vermouth, Per Se Aperitivo, cava, soda, cinnamon syrup, orange, cinnamon stick, star anise)

3 490 HUF

A pleasantly spiced white sangria with cinnamon, cloves, orange and a sparkling finish.

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

3 490 HUF

An authentically Mediterranean herbal garden in a glass, with elderflower, thyme and the sparkle of grapefruit soda.

Bicicletta (Bodegas Yzaguirre Rojo Vermouth, Aperol, soda, orange, olive)

3 690 HUF

A refreshing Mediterranean version of the iconic Americano cocktail, made with Aperol, sweet Spanish vermouth and soda.

DRIVER-FRIENDLY FAVOURITES



Strawberry-Basil non-alcoholic Rosé Spritz

2 390 HUF

De-alcoholised rosé wine with Captain Gubi's strawberry syrup, strawberry pieces and fresh basil.



Pear and sage alcohol-free Spritz

2 390 HUF

De-alcoholised white wine with Full Natura pear syrup, fresh pear and sage.

Driver Spritz – Non-Alcoholic “Aperol” Spritz

2 990 HUF

*Alcohol-free sparkling wine, Undone Not Aperitivo, soda.
A stylish alternative if you don't want to give up the sparkle!*

Lemon Spritz – Non-Alcoholic “Limoncello” Spritz

3 390 HUF

Pallini Limonzero Zero Alcohol alcohol-free limoncello liqueur refreshed with fresh lemon, mint and sparkling tea made with jasmine, Darjeeling and white teas.

Baby Bellini – a refreshing sweet peach and lychee sparkling cocktail

3 390 HUF

Alcohol-free peach sparkling wine, soda, lychee syrup, fresh peach and rosemary.

Galicia Garden

3 390 HUF

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

Negroni Free

3 390 HUF

An Italian favourite in an alcohol-free composition: Martini Vibrante alcohol-free vermouth, Nordés 0.0% alcohol-free gin, Undone Not Aperitivo

Palomita – Non-Alcoholic Paloma cocktail

3 390 HUF

Made with alcohol-free “tequila”, grapefruit soda, fresh pink grapefruit and rosemary.



GIN & TONIC BAR

BlindCrow Gin, Barker & Quin Marula Tonic, orange, hawthorn 2 990 HUF

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

Kapriol Blood Orange & Peach Gin, Thomas Henry Pink Grapefruit, dried apricot 3 690 HUF

An unbeatable, light, fresh and fruity gin and tonic. Blood orange and peach in a large glass!

Drumshanbo Gunpowder Fig & Laurel, J. Gasco cherry tonic, fig and thyme 3 790 HUF

A wonderful combination of sweet fig and aromatic bay leaf with cherry tonic. A truly special taste experience!

June by G'Vine Royal Pear & Cardamom, Match Mediterranean tonic, 4 090 HUF

pear slice and cardamom

A French gin made with royal pear and cardamom meets a refreshing Mediterranean tonic with sage, rosemary and basil.

Tarsier Lychee & Raspberry Pink Gin, Match Floral Tonic, raspberry and thyme 4 190 HUF

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

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

We found perfect harmony between an Italian tonic made from Hungarian cherries and a classic Spanish gin enhanced with lemon and bergamot from Capri.

Puerto de Indias Diamond White Strawberry, Match Floral Tonic, 4 190 HUF

fresh strawberry and juniper

A uniquely sweet, floral and fruity combination of white strawberry, jasmine blossom and açai berry.

Oyster Fine de Claire Adriatic Gin Wild Citrus, Le Tribute Olive lemonade, 4 190 HUF

lemon peel, capers and rosemary

A citrusy, saline Adriatic gin paired with a Barcelona-style olive-infused gin. A unique experience for gin and tonic lovers!



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.



Elderflower-Cucumber lemonade

Made with elderflower syrup and cucumber syrup from Spájz Syrup, awarded at the Great Taste Awards, combined with fresh lemon and lime juice, then topped with soda.



Pear-Ginger lemonade

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



Strawberry-Rhubarb lemonade

Made with Captain Gubi's 100% Hungarian, strawberry-rhubarb syrup, fresh lemon and lime juice, soda water.

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



Blueberry-Lavender 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, 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 TEAS 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

850 HUF *(0,33 l)* 1 450 HUF *(0,75 l)*

890 HUF *(0,33 l)*

100 HUF *(0,1 l)*



BlindCrow



Mango Mojito



DRINKS

BlindCrow Family Drinks - Cola Yuzu

Cola flavored with yuzu, a Japanese spicy lemon.

990 HUF (0,33 l)

Blindcrow Family Drinks - Hop Tonic

Our pleasantly spiced tonic made with citrus-infused hops.

990 HUF (0,33 l)

Blindcrow Family Drinks - 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, Ginger, Fanta, Kinley Tonic, Kinley Pink Tonic,
Kinley Purple, Kinley Ginger Ale

890 HUF (0,25 l)

J. Gasco Tonic - Cherry

990 HUF (0,2 l)

Barker & Quin Tonic - Marula

990 HUF (0,2 l)

Thomas Henry Tonic - Pink Grapefruit

990 HUF (0,2 l)

Le Tribute Tonic - Olive Lemonade

1 490 HUF (0,2 l)

Match Tonic - Mediterranean, Floral

1 590 HUF (0,2 l)

Cappy

orange, apple, pineapple, peach

980 HUF (0,25 l)

Fuze Tea

lemon, peach

980 HUF (0,25 l)

Scuba Kombucha - Peach - Green Tea

Premium quality kombucha-fermented tea with the smoothness of green tea and juicy Hungarian peach.

1 490 HUF (0,33 l)

APPETIZER / VORSPEISEN

VígVarjú dip selection: smoked eggplant cream, green pesto hummus, tomato goat cheese labneh



4 290 HUF

VígVarjú Häppchen: geräucherte Auberginencreme, Hummus mit grünem Pesto, Tomaten-Ziegenkäse-Labneh

Plato de cremas para untar à la Corneja Alegre (crema de berenjena ahumada, humus con pesto verde, labneh de queso de cabra con tomates)

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



4 290 HUF

Hortobagyer palatschinken - herzhafte Crêpe mit Fleischragout, Sauerrahmsauce
Crêpes à la Hortobágy

Foie gras terrine with red onion jam, redcurrant coulis and toasted brioche

5 490 HUF

Foie-gras-Terrine mit roter Zwiebelmarmelade, Johannisbeer-Coulis und geröstetem Brioche

Terrina de foie gras, mermelada de cebolla morada, coulis de grosellas, bollo tostado

French Beef Tartare



5 490 HUF

Französisches Rinder-Tatar

Tartar de ternera à la francesa

Goat cheese mousse, hazelnut, raspberry purée



4 290 HUF

Ziegenkäsemousse, Haselnuss, Himbeerpüree

Mousse de queso de cabra con avellanas y puré de frambuesa



VígVarjú dip selection: smoked eggplant cream, green pesto hummus, tomato goat cheese labneh



Foie gras terrine with red onion jam, redcurrant coulis and toasted brioche



French Beef Tartare



Goat cheese mousse, hazelnut, raspberry purée



VigVarjú Speciality!

Cauliflower cream soup
with roasted tiger prawns



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*

Consomé de gallina de Guinea con su carne, fideos,
verduras de raíz, guisantes



2 980 HUF

Hungarian Goulash Soup with freshly baked dough on top

Gulaschsuppe im Topf mit Brothaube

Sopa goulash con bulto



3 490 HUF

Cauliflower cream soup with roasted tiger prawns

Blumenkohlcremesuppe mit gebratenen Riesengarnelen

Crema de coliflor con langostino tigre tostado



3 290 HUF



Chicken Paprikash with spätzle,
sour cream & pickled cucumber



Rosé duck breast, celeriac variations,
wild broccoli and grilled apricot



Grilled foie gras, brioche soufflé,
tonka bean espuma and green apple



Slow roasted Pork Tenderloin,
dödöle, marinated carrot, shallot cream and king oyster mushroom

MAIN COURSES / HAUPTGERICHTE

Chicken Paprikash with spätzle, sour cream & pickled cucumber

Paprikahuhn mit Spätzle, Sauerrahm & Essiggurke

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

Roasted skin-on chicken breast fillet, green pea purée, coloured cauliflowers and edamame beans

Hähnchenbrustfilet mit Haut, gebraten, mit Erbsenpüree, buntem Blumenkohl und Edamame

Filete de pechuga de pollo dorado, puré de guisantes, coliflores de colores y habas edamame (habas tiernas de soja)

Rosé duck breast, celeriac variations, wild broccoli and grilled apricot

Rosa Entenbrust, Sellerievariationen, wilder Brokkoli und gegrillte Aprikose

Pechuga de pato rosada, variaciones de apio, brócoli silvestre y albaricoques a la parrilla

Grilled foie gras, brioche soufflé, tonka bean espuma and green apple

Gegrillte Gänseleber, Brioche-Soufflé, Tonkabohnen-Espuma und grüner Apfel

Foie gras a la parrilla, brioche soufflé, espuma de haba tonka, manzana verde

VígVarjú Schnitzel with Viennese potato salad

VígVarjú Schnitzel mit Wiener Kartoffelsalat

Schnitzel de Vigvarjú, ensalada de patatas à la vienesa

Slow roasted Pork Tenderloin, dödölle, marinated carrot, shallot cream and king oyster mushroom

Langsam gegartes Schweinefilet, Dödölle, marinierte Karotte, Schalottencreme und Kräuterseitling

Solomillo de cerdo tierno, dödölle (patatas con harina y cebolla), zanahorias marinadas, crema de chalotas y setas de cardo

Slow-roasted pork shoulder, gravy, curd cannelloni, roasted bacon and sour cream foam

Langsam gebratene Schweineschulter, Bratensauce, Quark-Cannelloni, gerösteter Speck und Sauerrahmschaum

Costilla de cerdo asada a fuego lento, salsa del asado, canelones de requesón, tocino frito, crema de leche

Confit Lamb Shank with polenta, Dijon mustard jus and corn

Confierte Lammhaxe mit Polenta, Dijon-Senf-Jus und Mais

Codillo de cordero confitado, polenta, jus de mostaza de Dijon, maíz



5 790 HUF



5 890 HUF

7 390 HUF

10 490 HUF



5 980 HUF

6 490 HUF



6 290 HUF



8 490 HUF

MAIN COURSES / HAUPTGERICHTE

Moufflon "Vadas style" with sour creamy vegetable sauce, napkin dumplings,
roasted colourful carrots, pickled red onion, sour cream and mustard seeds

Mufflon auf Vadas Art mit Serviettenknödel, Sauerrahm, gerösteten bunten Karotten, eingelegter roter Zwiebel und Senfkörnern

Muflón con salsa de verduras con albóndigas de pan, zanahorias de colores fritas,
cebolla roja encurtida, crema de leche, semillas de mostaza

Rib-eye steak with sweet potato purée, king oyster mushroom, coloured carrots,
Brussels sprouts and chimichurri

Rib-Eye-Steak mit Süßkartoffelpüree, Kräuterseitling, bunten Karotten, Rosenkohl und Chimichurri

Rib-eye steak, puré de boniato, setas de cardo, zanahorias de colores, coles de Bruselas, chimichurri

Beef tenderloin steak with blue cheese stuffed baked potato, dried sour cherry sauce
and tarragon oil

Rinderfiletsteak mit mit Blauschimmelkäse gefüllter Ofenkartoffel, getrockneter Sauerkirchsauce und Estragonöl

Steak de solomillo, patatas asadas rellenas de queso azul, salsa de guindas confitadas
y aceite de estragón

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, polenta frita, cangrejo tigre a la parrilla y setas salteadas

Salmon with kohlrabi velouté, pickled kohlrabi, green apple, charred onions and parsley oil

Lachs mit Kohlrabi-Velouté, eingelegtem Kohlrabi, grünem Apfel, gebrannten Zwiebeln und Petersilienöl

Salmón, velouté de colinabo, colinabo encurtido, manzana verde, cebollas asadas, aceite de perejil

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

Gegrillter Ziegenkäse mit frischem Blattsalat, Granatapfel und Zitrus-Dressing

Queso de cabra à la parrilla, ensalada mixta, granada y aderezo cítrico

Vegan miso roasted cabbage with mushroom ketchup, sautéed mushrooms, kale
buckwheat and crispy

Veganes miso-geröstetes Kohl mit Pilzketchup, gebratenen Pilzen, Buchweizen und knusprigem Grünkohl

Col asada vegana con salsa de miso, ketchup de setas, setas salteadas, trigo sarraceno y col rizada crujiente

7 290 HUF



9 490 HUF



11 890 HUF



7 490 HUF



7 390 HUF



6 590 HUF



5 790 HUF



Rib-eye steak with sweet potato purée, king oyster mushroom, coloured carrots, Brussels sprouts and chimichurri



Vegan miso roasted cabbage with mushroom ketchup, sautéed mushrooms, kale buckwheat and crispy



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



Beef tenderloin steak with blue cheese stuffed baked potato, dried sour cherry sauce and tarragon oil



VígVarjú Speciality!

Hello kids! Find the children's corner!



MENU FOR CHILDREN / KINDERMENÜS / MENÚ INFANTIL

3 950 HUF

(under 120 cm)

Chicken Run

Plate of beef consommé with vegetables, fried chicken breast with french fries
Eine Tasse Rinderconsommé mit Gemüse, gebratene Hühnerbrust mit Pommes Frites
Una taza de caldo, pechuga de pollito con patatas fritas

Pinocchio's Favourite

Plate of beef consommé with vegetables, Spaghetti Bolognese with grated cheese
Eine Tasse Rinderconsommé mit Gemüse, Spaghetti Bolognese mit geriebenem Käse
Una taza de caldo, espaguetis a la boloñesa con queso rallado



Nemo's Favourite

Plate of beef consommé with vegetables, fried fish fingers with mashed potato
Eine Tasse Rinderconsommé mit Gemüse, gebratene Fischstäbchen mit Kartoffelpüree
Una taza de caldo, barritas de pescado con puré de patatas



Cat Trap

Plate of beef consommé with vegetables, fried cheese with steamed rice
Eine Tasse Rinderconsommé mit Gemüse, gebratener Käse mit Reis
Una taza de caldo, queso rebozado con arroz cocido

SALADS AND PICKLES / SALATE UND SAUERGEMÜSE / ENSALADAS Y ENCURTIDOS

Home-made cabbage salad

890 HUF

Hausgemachter Krautsalat / Ensalada de repollo casero

Cucumber salad with sour cream

980 HUF

Gurkensalat mit Sauerrahm / Ensalada de pepino con crema de leche

Hot Hungarian apple-pepper

890 HUF

Scharfe eingelegte Paprika / Pimiento de manzana picante

VakVarjú small mixed salad

1 590 HUF

Kleiner gemischter VakVarjú Salat / Pequeña ensalada mixta à la Corneja Ciega
(verduras frescas, ligero dressing con cítricos)



VígVarjú Somló-style sponge cake



VígVarjú cottage cheese dumplings



Raspberry dark chocolate mousse
with blackberry coulis and almond crumble



VígVarjú “apple pie”

DESSERTS / DESSERTS

VígVarjú Somló-style sponge cake

2 890 HUF

VígVarjú Schomlauer Nockerln

Bizcocho de Somló à la Corneja Alegre

VígVarjú cottage cheese dumplings



2 980 HUF

VígVarjú Quarkknödel

Bolas de requesón con crema de leche à la Corneja Alegre

Floating island with citrus flavoured whipped egg white ball



2 790 HUF

Schnee-Eier mit Zitrone in Vanillesoße

Islas flotantes con bolitas de espuma

VígVarjú “apple pie”

2 890 HUF

VígVarjú „Apfelkuchen“

VígVarjú “tarta de manzana”

Raspberry dark chocolate mousse with blackberry coulis
and almond crumble



3 190 HUF

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

Mousse de chocolate negro con frambuesa, coulis de zarzamora
y migajas de almendra

Hungarian Cheese Selection



3 890 HUF

Ungarische Käseauswahl

Selección de quesos húngaros

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
VakVarjú's coffee with gratis cup	3 590 HUF

Dobay Confectioneries
now in 3 locations in Budapest!

www.dobaycukraszda.hu



VakVarjú Speciality!

If you celebrate in VakVarjú, 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.)

DILMAH TEA

1 490 HUF

Earl Grey *(black tea with bergamot taste)*, Ceylon green tea *(ceylon premium green tea)*

Moroccan mint tea *(green tea with mint leaves)*, Forest fruit mix *(blueberry-pomegranate mix)*

Roseship-hibiscus tea

VakVarjú Speciality!

For a gentle ending –
or a sparkling new beginning.





VakVarjú Speciality!

AranyVarjú
Handcrafted American Pale Ale



DRAUGHT BEER

AranyVarjú <i>(our handcrafted American Pale Ale)</i>	1 490 HUF (0,3 l)	1 980 HUF (0,5 l)	3 890 HUF (1 l)
Soproni	1 290 HUF (0,3 l)	1 790 HUF (0,5 l)	3 590 HUF (1 l)
Paulaner Original Münchener Hell lager	1 590 HUF (0,3 l)	2 190 HUF (0,5 l)	4 190 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 <i>(Belgian sour cherry beer)</i>	1 390 HUF (0,25 l)	1 890 HUF (0,4 l)	4 590 HUF (1 l)
Heineken non-alcoholic draft beer	1 190 HUF (0,3 l)		

BOTTLED BEER

Heineken	990 HUF (0,33 l)
Soproni Citrus Unfiltered Lager	990 HUF (0,33 l)
NOAM <i>(Bavarian unfiltered premium lager. Award-winning Munich beer, recipient of the European Beer Star and Cannes Lion Design awards.)</i>	1 980 HUF (0,33 l)
Monyó Brewing gluten-free IPA <i>(A light IPA with a golden amber appearance, a spicy, citrusy and slightly resinous flavour profile, with a mildly bitter finish.)</i>	2 490 HUF (0,33 l)
Pannonhalmi Főapátság Dubbel <i>(A Belgian-style, abbey, top-fermented, unfiltered dark beer.)</i>	2 690 HUF (0,33 l)
Budaprés Cider Komlós 2021 <i>(Craft cider made from four varieties of apples, hopped.)</i>	2 690 HUF (0,33 l)

NON-ALCOHOLIC BEER (0,33 l)

Heineken 0.0% <i>(non-alcoholic)</i>	990 HUF (0,33 l)
Gösser Natur Lemon	990 HUF (0,33 l)
Estrella Damm Lemon <i>(The best-known Spanish beer classic in a lemon, non-alcoholic version.)</i>	1 490 HUF (0,25 l)
Szent András Brewery Majdnem IPA <i>(Non-alcoholic top-fermented beer.)</i>	2 390 HUF (0,33 l)

BEFORE EATING

Campari Bitter <i>(A bitter liqueur made from more than 60 ingredients, with an unchanged recipe since 1860.)</i>	1 590 HUF (4 cl)
Amaro Camatti <i>(A light, award-winning Italian herbal liqueur made with extracts of almond tree, bitter orange, cinchona, menthol and gentian.)</i>	2 490 HUF (4 cl)
Aperol <i>(A popular liqueur made with orange, rhubarb and cinchona.)</i>	2 690 HUF (8 cl)
Amaro Santoni <i>(An aromatic Tuscan amaro made by macerating Chinese rhubarb, iris flower, olive leaf and 31 other botanicals.)</i>	2 790 HUF (4 cl)
Sarti Rosa Aperitivo <i>(A refreshing, fruity aperitivo with Sicilian blood orange, passion fruit and mango.)</i>	2 890 HUF (8 cl)
Per Se Aperitivo <i>(An authentic Portuguese aperitif crafted from 24 spices and herbs.)</i>	3 090 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

Absolut Blue Vodka	(4 cl) 1 590 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
Meili Vodka by Jason Momoa <i>(A vodka co-founded by Hawaiian actor Jason Momoa. Made from Montana spring wheat, corn and barley, distilled once using pure spring water from the Rocky Mountains. "World's Best Vodka" - TAG Global Spirits Awards 2024.)</i>	3 690 HUF

TEQUILA, MEZCAL

(4 cl)

Mijenta Blanco Tequila *(Premium tequila made from 100% blue Weber agave. 3 190 HUF*

A multiple award-winning tequila from the Jalisco Highlands, from the town of Arandas.)

Banhez Mezcal Artesanal *(A community mezcal from Oaxaca, produced by 3 190 HUF*

the UPADEC cooperative of 28 Mexican families in the Ejutla region.

Made using traditional methods: agave roasted in underground ovens, crushed with a tahona, naturally fermented and distilled in copper stills.)

Casamigos Reposado Tequila *(Crafted in George Clooney's Mexican distillery 4 190 HUF*

from hand-selected, 7-year-old 100% Blue Weber agave, distilled in small batches, and aged for 7 months in American oak barrels.)


Don Julio Anejo Tequila *(Made from 7- to 10-year-old Blue Weber agave 4 190 HUF*

grown in the highlands of Jalisco, steam-cooked in traditional ovens,

fermented, distilled, and aged for 12 months in American white oak barrels.)

GIN

(4 cl)

 Blind Crow Gin *(Our own gin distilled with wild fruits, hawthorn, Seville orange 1 890 HUF*

and lemon peel, leaves, and organic spices, anise, and thyme.)

Kapriol Blood Orange & Peach Gin *(A vibrantly fruity gin flavoured with juicy 2 190 HUF*

peach and blood orange, complemented by oregano, rosemary, rosehip and mint.)

Tarsier Lychee & Raspberry Pink Gin *(Fruity gin distilled with raspberry, 2 490 HUF*

lychee, dragon fruit and galangal root.)

June by G'Vine Royal Pear & Cardamom *(A French grape-based gin liqueur 2 490 HUF*

infused with royal pear and cardamom.)

Drumshanbo Gunpowder Fig & Laurel *(An Irish gin specialty infused with fig, 2 990 HUF*

bay leaf and Tuscan juniper.)

Puerto de Indias Diamond *(An exclusive Andalusian gin made by macerating white strawberry (pineberry) for 24 hours, followed by slow distillation.)* 3 290 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

Oyster Fine de Claire Adriatic Gin Wild Citrus *(A mineral, saline sip evoking the seaside from Montenegro, with freshly picked wild citrus, resinous juniper, cardamom and a hint of chamomile.)* 3 590 HUF

WHISKEY, WHISKY

(4 cl)

Scotland

Glenmorangie Lasanta 12 years / Highland *(Single malt matured in bourbon casks, then aged in Oloroso sherry casks for a minimum of 12 years.)* 3 490 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.)* 3 790 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.)* 4 290 HUF

Ireland

Jameson *(A classic triple-distilled Irish icon.)* 2 290 HUF

Jameson Black Barrel Select Reserve *(Triple distilled whiskey matured in double charred bourbon and sherry casks.)* 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

USA

Maker's Mark / Kentucky *(A premium whiskey with a unique composition: 70% corn, 14% malted barley and 16% red winter wheat.)* 2 390 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.)* 2 690 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, RUM LIQUEUR

(4 cl)

- Abuelo Añejo Blanco / Panama *(A rum aged for 2-3 years in oak barrels, then filtered through activated charcoal to achieve clarity.)* 1 690 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.)* 2 190 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.)* 3 350 HUF
- Auténtico Nativo Overproof 54% / Panama *(An 8-year-old rum aged in ex-bourbon barrels, infused with dark chocolate.)* 3 790 HUF
- Planteray PXXO / Barbados *(An extra aged Caribbean rum matured in Pedro Ximénez sherry casks.)* 3 790 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

Metaxa 5*

(4 cl)

1 290 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

LIQUEUR, BITTERS

(4 cl)

Bailey's

1 890 HUF

Jägermeister

2 090 HUF

Unicum

1 990 HUF

Unicum Szilva

1 990 HUF

Unicum Barista

1 990 HUF

Unicum Orange

1 990 HUF

Limoncello Santoni *(Italian premium lemon liqueur.)*

1 990 HUF

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

2 190 HUF

Unicum Riserva *(Unicum at the top. Aged in Tokaji barrel, with Tokaji aszú.)*

2 490 HUF



VarjúPapa's rosé wine



VarjúPapa's palinka



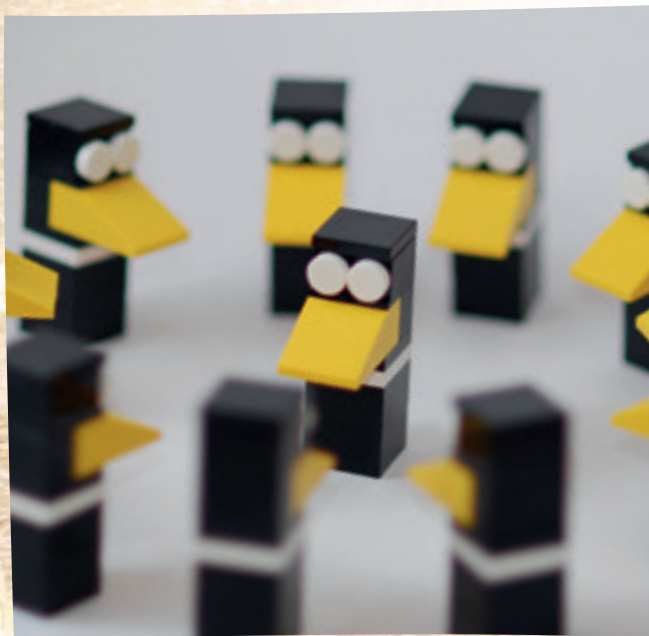
VarjúPapa chili cream



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 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.

Detailed information about the allergen content of our dishes is available in a separate document at the restaurant. Please feel free to ask our staff, who will be happy to assist you.

As part of our commitment to sustainability, we do not provide straws by default.

However, if you would like one, we will gladly provide it upon request.

www.vakvarju.com