

FELIX

KITCHEN & BAR

SNACK

Olive selection | 2 990 HUF (12)

San Daniele ham, Cristal bread | 8 990 HUF (1, 12)

Calamari fritti, Thai lemongrass aioli
7 490 HUF (1, 3, 14)

Corn ribs, sour cream | 4 990 HUF (1, 12)

Chef's cheese selection (Truffle Brie de Meaux,
Pélardon, 24-month Comté, Fourme d'Ambert)
6 990 HUF (7, 12)

Greek-style mezze selection (tzatziki, olive tapenade,
hummus, carasau bread, fresh vegetable crudités)
6 990 HUF (1, 7, 9, 11, 12)



OYSTER · CAVIAR



Gillardeau oysters on ice
(6 / 12 pcs) | 19 990 HUF / 38 990 HUF (12, 14)

Kaviari

Kaviari salmon caviar
(50 g) | 18 990 HUF (1, 3, 4, 7, 12)

Kaviari Ossetra Prestige caviar
(30 g / 100 g) | 46 990 HUF / 99 990 HUF (1, 3, 4, 7, 12)

SOUP · STARTER

Crab bisque | 7 990 HUF (2, 3, 4, 7, 9, 12)

Gazpacho | 4 490 HUF (1, 9, 12)

Spicy salmon tartare, crispy Japanese rice,
soy aioli | 7 490 HUF (4, 6, 11, 12)

Shrimp cocktail | 9 990 HUF (2, 4)

Wagyu meatballs, tomato,
Parmigiano-Reggiano | 6 490 HUF (1, 3, 7)

Foie gras terrine, Granny Smith apple,
sichuan pepper, brioche | 9 990 HUF (1, 3, 7, 8, 12)

Burrata royale, zucchini, pistachio, Castillo de Canena
extra virgin olive oil | 7 490 HUF (7, 8)

Beef steak tartare, truffle | 9 990 HUF (1, 3, 4, 6, 10, 12)

SALAD

Quinoa, avocado, goji berry, kale
6 490 HUF (12)

Baby spinach, vegan ponzu, wakame,
avocado, edamame | 7 490 HUF (6, 12)

Watermelon salad, dodoni feta cheese
7 490 HUF (7, 12)

Toppings:
+ Hoisin tofu 2 990 HUF / + Cajun chicken 5 990 HUF
+ Argentinian shrimp 7 990 HUF /
+ Beef fillet stripes 9 990 HUF
(Please request information)

PERFECT TO SHARE

Beef Wellington, butter mashed potatoes,
grilled tenderstem broccolini,
jus (serves 2-3) | 59 990 HUF (1, 3, 7, 9, 10, 12)

Tomahawk (per 100g) -
Australian Wagyu beef | 9 990 HUF

Rib-eye (per 100g) -
Australian Wagyu beef | 12 990 HUF

Catch of the week | MARKET PRICE (4)

Lobster / rock lobster (500 g)
(linguini, orzo, risotto) | MARKET PRICE
(1, 2, 3, 4, 7, 9, 12)

FELIX SIGNATURE



FELIX "signature" breaded veal chop
Cotoletta alla Milanese | 16 990 HUF
(1, 3, 10, 12)

FELIX beef tenderloin piccata,
mashed potatoes | 13 990 HUF
(1, 7, 9, 12)

Giant black tiger prawn, Spanish rice | 15 990 HUF
(2, 3, 4, 5, 6, 9, 12)

Chicken supreme, morel mushrooms sauce,
potatoes | 10 990 HUF (7, 9, 12)

Acquerello risotto, spinach, pine nuts,
preserved lemon | 7 990 HUF (7, 9, 12)

PASTA

Truffle pasta | 10 990 HUF
(1, 7, 12)

Spicy vodka rigatoni, burrata | 8 490 HUF
+ 'nduja 1990 HUF (1, 7, 9, 12)

Classic Carbonara | 8 490 HUF
(1, 3, 7, 9, 12)

Black tiger prawn linguine | 12 990 HUF
(1, 2, 4, 7, 9, 12)

Lobster / rock lobster (500 g)
(linguine, orzo, risotto) | MARKET PRICE
(1, 2, 3, 4, 7, 9, 12)

JOSPER GRILL

Chilean sea bass | 18 990 HUF (4)

Octopus tentacles | 13 990 HUF (14)

Scottish salmon fillet | 10 990 HUF (4)

Beef tenderloin - Brazilian
(180 g / 360 g) | 15 990 HUF / 29 990 HUF

USA Angus, New York Strip (400 g) | 27 990 HUF

Tomahawk (per 100g) -
Australian Wagyu beef | 9 990 HUF

Rib-eye (per 100g) -
Australian Wagyu beef | 12 990 HUF

Flank (200 g) -
Australian Wagyu beef | 19 990 HUF

Striploin (per 100 g) -
Japanese A5 Wagyu beef from Gunma | 23 990 HUF

Lamb rack (250 g), grass fed -
New Zealand | 16 990 HUF

Our selection from the Josper is grilled from fresh ingredients.
Simple, seasoned to perfection and served without any garnish.

SIDE DISH

Agria fried potatoes | 2 990 HUF
+ truffle and Parmigiano 4 990 HUF (7)

Buttered mashed potatoes | 2 990 HUF
+ truffle 3 990 HUF (7)

Mixed green salad | 2 990 HUF (10, 12)

Sautéed mushrooms | 3 990 HUF

Creamy corn | 3 990 HUF (7, 9, 12)

Grilled tenderstem broccolini | 4 990 HUF

Grilled zucchini | 3 490 HUF

SAUCE

Veal Jus (7, 9) / Chimichurri (12) /
Beurre Blanc (7, 12) / Béarnaise (3, 7, 12) /
Green peppercorn sauce (7, 9) | 2 490 HUF

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APERITIVO COCKTAILS

Vermouth & Soda | 4 490 HUF

Classic Negroni | 4 990 HUF

Amaretto Sour | 4 990 HUF

Americano | 4 990 HUF

G&T SELECTION

Oyster Fine de Claire Adriatic Gin
& Thomas Henry Tonic Water | 5 990 HUF

Monkey 47
& Fentimans Pink Grapefruit Tonic Water | 6 990 HUF

FELIX BELLINI TO SHARE

Moët & Chandon Brut Imperial (0,75 l), Fresh Peach, Fruits
59 990 HUF

CHAMPAGNE

Pol Roger, Brut Reserve
0,75 l | 49 900 HUF

Ruinart Blanc de Blancs
0,75 l | 79 900 HUF

Charles Heidsieck, Brut Millésimé 2013
0,75 l | 99 900 HUF

Dom Pérignon 2015
0,75 l | 179 900 HUF

Louis Roederer, Cristal Rosé 2009
0,75 l | 349 900 HUF

SPARKLING WINES

Kreinbacher, Classic Brut Magnum, NV, Nagy-Somló, Hungary
125 ml | 3 990 HUF 1,5 l | 41 900 HUF

Moët & Chandon, Brut Imperial, NV, Champagne, France
125 ml | 6 990 HUF 0,75 l | 43 900 HUF

WHITE WINES

Lawson's Dry Hill Mount Vernon Sauvignon Blanc, 2025, Marlborough, New Zealand
125 ml | 4 190 HUF 0,75 l | 22 900 HUF

Váli Tabula Rasa Rajnai Rizling, 2023, Badacsony, Hungary
125 ml | 4 390 HUF 0,75 l | 23 900 HUF

Domaine Alain Chavy Bourgogne Blanc, 2024, Burgundy, France
125 ml | 5 990 HUF 0,75 l | 35 900 HUF

Balassa x Czinki Szent Tamás Furmint, 2023, Tokaj, Hungary
125 ml | 5 990 HUF 0,75 l | 35 900 HUF

Bründlmayer, Heiligenstein Alte Reben Erste Lage, Riesling,
Kamptal, Austria, (Coravin) 2014
125 ml | 16 990 HUF 0,75 l | 91 900 HUF

Domaine Alain Chavy Clavoillon Premier Cru, Puligny Montrachet,
Burgundy, France (Coravin) 2024
125 ml | 19 990 HUF 0,75 l | 109 000 HUF

RED WINES

Terrazas De Los Andes, Malbec, 2023, Mendoza, Argentina
125 ml | 4 590 HUF 0,75 l | 24 900 HUF

Jakab Syrah, 2022, Badacsony, Hungary
125 ml | 4 790 HUF 0,75 l | 25 900 HUF

Heumann, Trinitás Villányi Cabernet Franc, 2019, Villány, Hungary
125 ml | 5 190 HUF 0,75 l | 30 900 HUF

St. Andrea, Merengő Egri Bikavér Grand Superior (Coravin), 2013, Eger, Hungary
125 ml | 8 490 HUF 0,75 l | 45 900 HUF

Perliss, The Ravens, Napa Valley, USA (Coravin), 2011
125 ml | 19 990 HUF 0,75 l | 119 000 HUF

Tenuta dell Ornellaia, Ornellaia, Tuscany, Italy, (Coravin), 2014
125 ml | 28 990 HUF 0,75 l | 209 000 HUF

ALLERGIES OR INTOLERANCES CAUSING SUBSTANCES AND PRODUCTS

1. Cereals containing gluten, namely: wheat (such as Khorasan wheat or spelled), rye, barley, oats or their hybridised strains, and products thereof, except: a) wheat based glucose syrups including dextrose b) wheat based maltodextrins c) glucose syrups made from barley; cereals used for making - d) alcoholic distillates - such as ethyl alcohol of agricultural origin. 2. Crustaceans and products thereof. 3. Eggs and products thereof. 4. Fish and products thereof, except: a) fish gelatine used as a carrier for vitamin or carotenoid; b) fish gelatine or isinglass in beer and wine fining agent used. 5. Peanuts and products thereof. 6. Soybeans and products thereof, except: a) fully refined soybean oil and fat natural mixed tocopherols derived b) bean (E306), natural D-alpha tocopherol, natural D-alpha tocopherol acetate, natural D-alpha tocopherol succinate; c) from soybean oils derived phytosterols and phytosterol esters; plant stanol ester produced from sterols d) soybean oil. 7. Milk and products thereof (including lactose), except: a) alcoholic distillates - such as ethyl alcohol of agricultural origin - used for making whey; b) lactitol. 8. Nuts, almonds (Amygdalus communis L.), hazelnuts (Corylus Avellana), walnut (Juglans regia), cashews (Anacardium occidentale), pecan (Carya illinoensis), Brazil nuts (Bertholletia excelsa), pistachio nuts (Pistacia vera), macadamia or Queensland nuts (Macadamia Ternifolia) and products thereof, except the alcoholic distillates - such as ethyl alcohol of agricultural origin - used for making stone fruit. 9. Celery and products thereof. 10. Mustard and products thereof. 11. Sesame seeds and products thereof. 12. Sulphur dioxide and a level exceeding 10 mg/kg or 10 mg/liter expressed as SO₂ in the final concentration of approximately sulfites; the calculation shall be made for finished products or on the instructions of the manufacturer of the products for consumption. 13. Lupin and products thereof. 14. Molluscs and products thereof.