



Varyú Vár
restaurant



ITALIAN



SPANISH

THANK YOU FOR VISITING US!

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

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

VIELEN DANK FÜR IHREN BESUCH BEI UNS!

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

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

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

VarjúVár Team



OUR "CROWFARMERS PANTRY PROGRAM"
CONTINUES!



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

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

Rudolf Semsei, owner



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

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, pear slice and cardamom 4 090 HUF
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, fresh strawberry and juniper 4 190 HUF
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, lemon peel, capers and rosemary 4 190 HUF
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)

YBL-MENU

Amuse bouche – daily offer

Duck liver terrinewith sour cherry chutney, green apple, mustard seeds and brioche

Entenleberterrine, Sauerkirsch-Chutney, grüner Apfel, Senfkörner und Brioche

Familia Torres Muscat Natureo 2023 – alcohol-free white wine (Catalonia, Spain)

Kreinbacher Birtok Prestige Brut (Somló)

Lamb ragout soup with tarragon

Lammragoutsuppe mit Estragon

Rosé duck breast with roasted onion mashed potatoes and onion gravy

Rosa Entenbrust mit Röstzwiebel-Kartoffelpüree und Zwiebeljus

Leitz Zero Point Five Pinot Noir NV – alcohol-free red wine (Rheingau, Germany)

Jakab Badacsony Pinot Noir High 2021 (Badacsony)

Mouflon “vadas style” with carrot brunoise and truffle bread terrine

Mufflon nach „Vadas-Art” mit Karotten-Brunoise und Trüffel-Brotterrine

Familia Torres Garnacha-Syrah Natureo 2023 – alcohol-free red wine (Catalonia, Spain)

Vida Péter – Szekszárdi Prémium Bikavér Valles 2020 (Szekszárd)

Somlói Galuska:

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

Schomlauer Nockerl: Traditionelles ungarisches Dessert mit Biskuitkuchen,

Vanillecreme, Schokoladensauce, Walnüssen und Schlagsahne

Familia Torres Natureo – alcohol-free sparkling wine (Catalonia, Spain)

1413 Disznókő Tokaji Édes Szamorodni 2022

Surprise

Menu without beverages: 22 500 Ft/guest

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

Menu with wine selection:27 900 Ft/guest

DANUBE-MENU

Amuse bouche - daily offer

Tomato goat cheese labneh, focaccia

Tomaten-Ziegenkäse-Labneh, Focaccia

Familia Torres - Serena Mode Sauvignon Blanc NV - alcohol-free white wine (Central Valley, Chile)

Kreinbacher Birtok Prestige Brut (Somló)

Green pea velouté tarragon green peas, soft-boiled quail egg, green apple and crispy buckwheat

Erbсен-Velouté mit Estragon-Erbсен, weich gekochtem Wachtelei, grünem Apfel und knusprigem Buchweizen

Cod à la Colbert with savoy cabbage buttered baby potatoes, summer spinach velouté and salmon caviar

Kabeljau „à la Colbert“ mit Wirsing-Butterkartoffeln, Sommer-Spinat-Velouté und Lachskaviar

Leitz Eins-Zwei-Zero Riesling NV - alcohol-free white wine (Rheingau, Germany)

Balassa István - "Kacsa" Furmint 2024 (Tokaj)

Pike-perch fillet Kárpáti-style with shrimp, confit sweet potato, dill butter sauce
and grilled king oyster mushroom

Zanderfilet nach Kárpáti-Art mit Garnelen, confierter Süßkartoffel, Dill-Buttersauce

und gegrilltem Kräuterseitling

Leitz Eins-Zwei-Zero Chardonnay NV - alcohol-free white wine (Rheingau, Germany)

Málik Pince - Kéknyelű 2021 (Badacsony)

Pistachio-raspberry slice with raspberry mousse

Pistazien-Himbeer-Schnitte mit Himbeermousse

Familia Torres Natureo - alcohol-free sparkling wine (Catalonia, Spain)

1413 Disznókő Tokaji Édes Szamorodni 2022

Surprise

Menu without beverages: 22 500 Ft/guest

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

Menu with wine selection: 27 900 Ft/guest

APPETIZER / VORSPEISE

VarjúVár dip selection:

smoked eggplant cream, green pesto hummus, tomato goat cheese labneh

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



4 290 HUF

Duck liver terrine with sour cherry chutney,
green apple, mustard seeds and brioche - Dairy-free dish

*Entenleberterrine, Sauerkirsch-Chutney, grüner Apfel,
Senfkörner und Brioche*



5 490 HUF

Beef tartare French Style Egg yolk crumble,
truffle mayonnaise, cornichon pickles - Dairy-free dish

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



5 490 HUF

Pan-seared tiger prawns, roasted tomato sauce and focaccia

Gebratene Tigergarnelen, geröstete Tomatensauce und Focaccia



4 490 HUF

“CrowFarmers’ Pantry Selection” Mangalitsa Delicacies from Gesztely:

farmhouse liver pâté, smoked spicy sausage, Miskolc white sausage,
Mangalitsa cracklings, Vászoly Six Mill cheese, Vászoly semi-hard cheese,
onion pickled salad and fresh sourdough bread



4 790 HUF

„KrähenBauern Hofprodukte Selection“ Mangalitsa-Spezialitäten aus Gesztely:

*Bauernleberpastete, geräucherte scharfe Wurst, Miskolcer Weißwurst,
Mangalitsa-Grieben, Vászolyer „Hat Malom“ Käse, Vászolyer halbfester Käse,
Zwiebel-Csalamade und frisches Sauerteigbrot*



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



Duck liver terrine with sour cherry chutney, green apple, mustard seeds and brioche



Pan-seared tiger prawns, roasted tomato sauce and focaccia



“CrowFarmers’ Pantry Selection”



VakVarjú Speciality!

Green pea velouté tarragon green peas, soft-boiled quail egg, green apple and crispy buckwheat

SOUPS / SUPPE

Guinea fowl consommé with meat ravioli and vegetables - Dairy-free dish

Perlhuhn-Consommé mit fleischgefüllten Ravioli und Gemüse



2 980 HUF

Beef Goulash soup with fresh sourdough bread

Rindergulaschsuppe mit frischem Sauerteigbrot



3 490 HUF

Lamb ragout soup with tarragon

Lammragoutsuppe mit Estragon

3 290 HUF

Green pea velouté tarragon green peas, soft-boiled quail egg,
green apple and crispy buckwheat - Dairy-free dish

*Erbsen-Velouté mit Estragon-Erbsen, weich gekochtem Wachtelei,
grünem Apfel und knusprigem Buchweizen*



2 890 HUF



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



Pan-seared foie gras
with citrus kohlrabi purée, green apples and toasted brioche pudding



Rosé duck breast
with roasted onion mashed potatoes and onion gravy



“Gödöllő-style chicken thigh”: pressed chicken breast,
crispy cheese croquette, pickled shimeji mushrooms

MAIN COURSES / HAUPTGERICHTE

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

*Ungarisches Paprikahuhn Eiernockerln,
Sauerrahm, hausgemachter Gurkensalat*



5 790 HUF

“Gödöllő-style chicken thigh”
pressed chicken breast, crispy cheese croquette, pickled shimeji mushrooms

*Gepresste Hähnchenkeule,
Knusprige Käsekroquette, eingelegte Shimeji-Pilze*

5 890 HUF

Rosé duck breast
with roasted onion mashed potatoes and onion gravy

*Rosa Entenbrust
mit Röstzwiebel-Kartoffelpüree und Zwiebeljus*



7 290 HUF

Pan-seared foie gras
with citrus kohlrabi purée, green apples and toasted brioche pudding

*Gebratene Gänseleber mit Zitrus-Kohlrabipüree,
grünen Äpfeln und geröstetem Briochepudding*

9 590 HUF

VakVarjú schnitzel in panko breadcrumbs
with harissa yogurt potato salad

*VakVarjú-Schnitzel in Panko-Panade
mit Kartoffelsalat mit Harissa und Joghurt*

5 790 HUF

MAIN COURSES / HAUPTGERICHTE

Chargrilled Gesztely Mangalica pork neck with crispy Anna potatoes, crispy bacon cracklings, lecsó-ajvar and pickled onion

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



7 590 HUF

Sirloin steak

with herb buttered baby potatoes, lemon carrot and green pepper sabayon

Rumpsteak mit Kräuter-Butterkartoffeln, Zitronenkarotte und grünem Pfeffer-Sabayon



8 980 HUF

Mouflon "vadas style"

with carrot brunoise and truffle bread terrine

Mufflon nach „Vadas-Art“ mit Karotten-Brunoise und Trüffel-Brotterrine

6 790 HUF

Beef tenderloin steak

from Dembrovszky farm with miso sweet potato, sautéed summer mushrooms and wild broccoli

Rinderfiletsteak vom der Dembrovszky-Farm mit Miso-Süßkartoffel, gebratenen Sommerpilzen und wildem Brokkoli



10 890 HUF

Tender lamb rump

with mustard seed jus, Vászoly cheese green pea crisp, smoked chipotle and grilled spring onion

Zarter Lammrücken mit Senfkorn-Jus, Vászolyer Käse-Erbсенknusper, geräuchertem Chipotle und gegrillter Frühlingszwiebel

7 980 HUF



Beef tenderloin steak from Dembrovszky farm with miso sweet potato, sautéed summer mushrooms and wild broccoli



Parmesan rigatoni with sage goat cheese and sautéed shiitake mushrooms



Cod à la Colbert with savoy cabbage buttered baby potatoes, summer spinach velouté and salmon caviar



Tender lamb rump with mustard seed jus, Vászoly cheese green pea crisp, smoked chipotle and grilled spring onion

MAIN COURSES / HAUPTGERICHTE

Cod à la Colbert

with savoy cabbage buttered baby potatoes,
summer spinach velouté and salmon caviar

*Kabeljau „à la Colbert“ mit Wirsing-Butterkartoffeln,
Sommer-Spinat-Velouté und Lachskaviar*



6 980 HUF

Pike-perch fillet Kárpáti-style with shrimp,
confit sweet potato, dill butter sauce and grilled king oyster mushroom

*Zanderfilet nach Kárpáti-Art mit Garnelen, confierter Süßkartoffel,
Dill-Buttersauce und gegrilltem Kräuterseitling*



7 190 HUF

Parmesan rigatoni

with sage goat cheese and sautéed shiitake mushrooms

*Rigatoni mit Parmesan, Ziegenkäse mit Salbei
und gebratenen Shiitake-Pilzen*



5 790 HUF

Grilled, smoked fresh cow cheese

from Alpokalja Cheese Manufactory, toasted baby romaine lettuce
and chimichurri

*Gegrillter, geräucherter Frischkäse aus der Alpokalja-Käserei,
gerösteter Baby-Romanasalat und Chimichurri*



6 390 HUF

Roasted cauliflower

with mung bean quinoa salad and toasted pine nuts - Dairy-free dish

*Gerösteter Blumenkohl mit Mungbohnen-Quinoasalat
und gerösteten Pinienkernen*



5 890 HUF

MENU FOR CHILDREN / KINDERMENÜS

3 950 HUF

(under 120 cm)

Chicken Run

Chicken consommé with vegetables and fried chicken breast with french fries
Eine Tasse Hühner Consommé mit gebratene Hühnerbrust mit Pommes Frites

Pinocchio's Favourite

Chicken consommé with vegetables and Spaghetti Bolognese with cheese
Eine Tasse Hühner Consommé mit Spaghetti Bolognese mit geriebenem Käse

Nemo's Favourite

Chicken consommé with vegetables and fried fish fingers with mashed potato
Eine Tasse Hühner Consommé mit gebratene Fischstäbchen mit Kartoffelpüree



Cat Trap

Chicken consommé with vegetables and fried cheese with steamed rice
Eine Tasse Hühner Consommé mit 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



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



VarjúVár mille-feuille with homemade sour cherry coulis and black sesame chocolate tuile



Cottage cheese dumplings in brown-butter panko with sweet sour cream and yogurt crunch



Raspberry dark chocolate mousse with blackberry coulis and almond crumble

DESSZERTEK / DESSERTS

Somlói Galuska:

2 890 HUF

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

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

VarjúVár mille-feuille

2 950 HUF

with homemade sour cherry coulis and black sesame chocolate tuile

VarjúVár Mille-feuille mit hausgemachtem Sauerkirsch-Coulis und schwarzem Sesam-Schokoladen-Tuile



Cottage cheese dumplings

2 980 HUF

in brown-butter panko with sweet sour cream and yogurt crunch

Quarkknödel in Panko-Brösel mit süßer Sauerrahm und Joghurt-Crunch



Raspberry dark chocolate mousse with blackberry coulis and almond crumble

3 190 HUF

Himbeer-Zartbitterschokoladen Mousse Brombeer-Coulis, Mandel-Crumble



Basque cheesecake

3 190 HUF

with salted caramel by Dobay

Baskischer Käsekuchen mit Salzkaramell von Dobay



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 4 490 HUF/bottle/take away



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



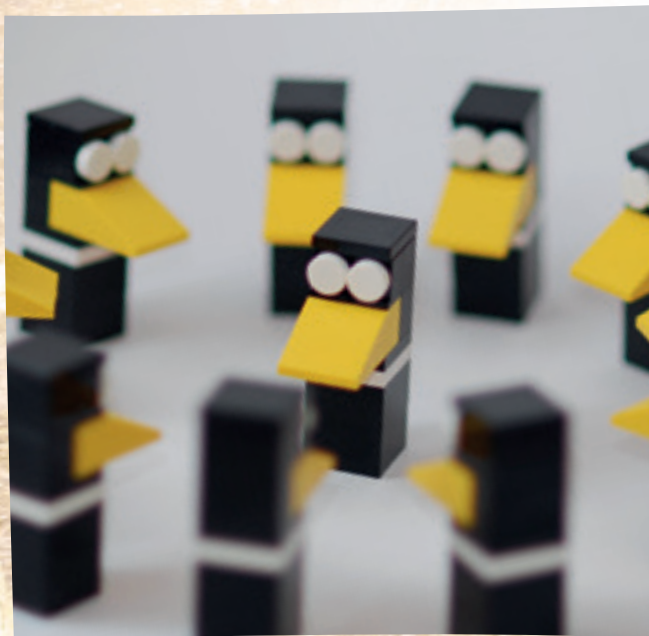
VarjúPapa chili cream: 1 990 HUF/piece



VakVarjú's cup 3 190 HUF/piece



Give away VakVarjú's experience!



VakVarjú's lego 1 090 HUF/piece



VakVarjú's t-shirt 4 990 HUF/piece

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



VAKVARJÚ RESTAURANT

Castle Garden Bazaar - Öntőház udvar

Berki Tamás - restaurant manager • Ernő Parcsetich - chef

BOOKING:

+36 20 271 0957

varjuvar@vakvarju.com

OPENING HOURS:

Monday-Thursday: 12:00-23:00

Friday-Saturday: 12:00-24:00

Sunday: 12:00-23:00

And what are all the things included in the prices on the menu?

Beyond the expense of divine courses, the joy you feel when eating them, the enthusiasm of our colleagues 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