



Vig Marjú  
restaurant



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# DEAR GUEST,

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thank you for calling on us. We do realise it's the beginning of a special relationship. First of all, let us explain something. What exactly is "VakVarjú"? A crunchy edged flatbread from the oven, with goodies on top of it combined into a delicious bite. We know its kind very well as we make the best of it in town. So we got our name from it, calling ourselves VakVarjú, with a capital V. Right in the middle of it there is the Hungarian tradition and the taste of home. All around it there are the crunchy fresh novelties. The staff of an accommodating restaurant is at your disposal. It is good to have you here, come and take a seat!

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# LIEBER GAST!

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Danke, dass Sie bei uns eingekehrt sind. Wir sind uns dessen bewusst, dass wir dadurch eine besondere Beziehung zueinander haben. Deswegen sind wir Ihnen zuerst mit einer Erklärung schuldig. Was kann wohl „VakVarjú“ (blinde Krähe) bedeuten? Ein Langosch aus dem Backofen, am Rande knusprig, obendrauf mit reicher Auflage und mit bekannten Geschmácken. Wir kennen diesen Vogel richtig gut, wir braten ihn am besten in der Stadt. Also sind wir die andere „VakVarjú“, bloß groß geschrieben. Tief im Inneren traditionell, ungarisch, gemütlich. Ringsherum knusprig, frisch und mit viel Innovationsgeist. Eine hilfsbereite Restaurant-Crew, die bisher auf Sie gewartet hat. Schön, dass Sie gekommen sind. Herein in die gute Stube! Es wäre schade, das hier zu verpassen!

the team of VakVarjú restaurant / das Team von VakVarjú 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!

## WINTER MOOD – WARM DRINKS (0,4 l)

### „REFUGIOS” O BEBIDAS CALIENTES DE INVIERNO A LA CORNEJA CIEGA

Apple & Ginger warm Lemonade

1 590 HUF

*(non-alcoholic)*

Plum & Clove warm Lemonade

1 590 HUF

*(non-alcoholic)*

Winterberry Punch

2 890 HUF

*(forest fruit Tatratea liqueur, warm hibiscus tea, forest fruits)*

Ginger Punch

3 190 HUF

*(Árpád Ginger Liqueur, steamed apple juice, mint tea, lemon, honey, dried orange)*

## FRESH FRUITY SPRITZER (WINE&SODA)

### BEBIDAS CON FRUTAS Y SODA



Elderflower & Mint & White wine spritz

1 890 HUF

*(It is made with 100% Hungarian, Great Taste Awards Winner Elderflower Syrup of Spájz Szörp.)*



Raspberry & Rose Wine spritz

1 890 HUF

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

# VígVarjú Speciality!

Taste our hot winter drinks!



## HOMEMADE ICED TEA TÉS DE FRUTAS, HELADOS, CASEROS

Red Berry Ice Tea

*(forest fruit tea with fresh raspberry)*

1 690 HUF



Fresh Mint Ice Tea

*(cooling mint tea, with Captain Gubi's 100% Hungarian Nettle Syrup, fresh lime and mint leaves)*

1 690 HUF

## DRIVER-FRIENDLY FAVOURITES BEBIDAS FAVORITAS DE CONDUCTORES



Strawberry-Basil non-alcoholic rosé spritz

*(With non-alcoholic Spanish rosé wine & 100% Hungarian, Great Taste Awards Winner Strawberry Syrup of Spáyz Szörp & basil.)*

2 190 HUF

Apricot-Rosemary non-alcoholic spritz

*(With non-alcoholic Chilean white wine, dried apricots, apricot syrup and rosemary.)*

2 190 HUF

Driver Spritz

*(Torres Natureo 0.0% alcohol-free champagne, orange syrup, soda. A stylish alternative if you don't want to give up champagne!)*

2 890 HUF

Abstinence Cape Spice non-alcoholic gin & J.Gasco Sodarosa, dried mango, cinnamon ring

*(“Driver-friendly” cocktail with alcohol-free gin and a pinch of mango and cinnamon.)*

2 990 HUF

Negroni Sbagliato Liberta

*(Martini Vibrante alcohol-free vermouth, Torres Natureo 0.0% alcohol-free alcohol-free champagne, orange syrup. Non-alcoholic version of Italian favourite: Negroni Spagliato.)*

3 190 HUF

# APERITIF COCKTAILS CÓCTELES DE APERITIVO

VakVarjú Spritz (Aperol, watermelon, Prosecco)

*A popular superstar boosted with watermelon.*

3 290 HUF

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

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

3 290 HUF

Cuba Libre Spice (Plantation Original Dark rum, Blindcrow Cola Yuzu, dried pineapple)

*A light, spicy blend of Caribbean rums combined with our cola infused with Japanese yuzu and dried pineapple.*

3 290 HUF

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

*The taste of the classic mojito meets the sweet mango juice.*

3 190 HUF

Americano (Campari, Miró Rosso, soda)

*The iconic Americano, a duo of Vermuth and Campari.*

3 190 HUF

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

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

3 290 HUF

Negroni Miró (BlindCrow - VakVarjú craft gin, Campari, Miró Riserva, fresh orange)

*The classic Negroni cocktail is made with our own gin & for 1 year in wooden barrels aged Catalan vermouth & orange liqueur*

3 980 HUF

El Patron (Mezcal, lemon, guava, lyophilized raspberry)

*The smoky, deep flavor of mezcal with tropical feeling of guava and a hint of raspberry fruitiness.*

4 190 HUF



# GIN & TONIC BAR

## GINEBRA & TÓNICA 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.*

Hautefeuille Elderflower Gin & BlindCrow Hop Tonic, thyme, grapefruit 3 290 HUF  
*Elderflower, chamomile, "herbal" French gin with cold-hopped tonic, thyme and fresh grapefruit.*

Caorunn Blood Orange & Barker Quin Marula Tonic, blood orange, juniper 3 490 HUF  
*Blood orange Scottish gin with tonic flavored with marula, South Africa's favorite fruit.*

Masons of Yorkshire Pear and Pink Peppercorn Gin & BlindCrow Hop Tonic, pear, pink pepper 3 490 HUF  
*British award-winning gin distilled with pear and pink pepper, in a perfect GT version.*

Tarsier Oriental Pink Gin & Barker Quin Hibiscus Tonic, raspberry, thyme 3 590 HUF  
*Raspberry, lychee, dragon fruit pink gin and tonic with raspberry and fresh thyme.*

Mermaid Pink Gin & BlindCrow Hop Tonic, fresh strawberries, juniper 3 890 HUF  
*British gin distilled with strawberries, elderberry, 11 types of herbs, cold-hopped tonic. The taste of many spices...*

Gin Mare Capri & J.Gasco Cherry Tonic, lime, sour cherry, rosemary 3 990 HUF  
*Italian tonic from Hungarian Cherries & Spanish Classic Gin with lemon and bergamot from the island of Capri.*

Bobby's Pinang Raci Spice Blend No.1. & BlindCrow Hop Tonic, dried pineapple, allspice 4 190 HUF  
*Gin made with exotic Asian spices, paired with our cold-hopped tonic.*

LA SU MGO Mango Gin, Barker & Quin Indian Tonic, dehydrated mango, rosemary 4 190 HUF  
*Naturally flavored but intensively mango gin made with cold-hopped tonic.*

Hendricks & Fitch and Leedes Pink Tonic, cucumber, pink pepper 4 390 HUF  
*Rose water and rose pepper are added to the cucumber. It'll be unforgettable!*

Monkey 47 & J.Gasco Soda Rosa, blueberry 4 190 HUF  
*47 spices straight from the Black Forest. Refreshing flavour bomb with sweet grapefruit soda and dried blueberries.*



## HOMEMADE LEMONADE 1 590 HUF (0,45 l)

### LIMONADAS

#### 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 lemonade

*(made from 100% Hungarian, Great Taste Awards Winner Elderflower Syrup of Spájz Szörp, fresh lemon and lime juice, soda water)*



#### Pear lemonade

*(it is made with 100% Hungarian Pear Syrup of Full Natural, fresh lemon, lime and orange juice, soda water)*



#### Strawberry lemonade with basil leaves

*(made with 100% Hungarian, Great Taste Awards Winner Strawberry Syrup of Spájz Szörp, fresh lemon and lime 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)

### LIMONADAS SIN AZÚCAR



#### 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, mango & coconut syrup, soda water)*

HOMEMADE SYRUPS 1 590 HUF (0,45 l) *made from 100% Hungarian fruit*

ZUMOS CASEROS *zumos producidos por pequeños productores, 100 % de frutas húngaras*



Raspberry syrup with raspberry seeds

*(made with Captain Gubi' 100% Hungarian artisanal Raspberry Syrup)*



Cherry syrup with juicy cherries

*(made with Full Natural's 100% Hungarian Cherry Syrup)*

MINERAL WATER  
AGUAS MINERALES

Szentkirályi *(sparkling, still)*

790 HUF (0,33 l)

1 350 HUF (0,75 l)

Römerquelle *(sparkling, still)*

850 HUF (0,33 l)

Soda water

100 HUF (0,1 l)



# DRINKS REFRESCOS

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)*

Soft drinks

*(Coca-Cola, Coca-Cola Zero, Ginger, Fanta, Kinley Tonic)*

890 HUF *(0,25 l)*

J.Gasco Tonic

*(Sodarosa, Cherry)*

990 HUF *(0,2 l)*

Barker & Quin Tonic

*(Indian, Marula, Hibiscus)*

990 HUF *(0,2 l)*

Fitch & Leedes

*(Pink Tonic)*

990 HUF *(0,2 l)*

Cappy juice

*(orange, apple, pineapple, peach)*

950 HUF *(0,25 l)*

Fuze Tea

*(lemon, peach)*

950 HUF *(0,25 l)*

Grante juice

*(mango, watermelon, white guava)*

990 HUF *(0,25 l)*

# VígVarjú Speciality!

Taste our handcrafted soft drinks!



BlindCrow

Mango Mojito



# APPETIZER / VORSPEISEN / ENTREMESSES

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

3 980 HUF

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

*Plato de tapas à la Corneja Alegre con focaccia casera (crema de atún, crema de berenjena, crema de queso feta con tomates secos)*

Goat cheese mousse, colorful beets, honeycomb, blueberry coulis

3 980 HUF

*Ziegenkäsemousse, bunte Rüben, Honigwabe, Blaubeer-Coulis*

*Mousse de queso de cabra, remolachas de colores, miel turca, coulis de arándano*

Goose liver ganache, red onion jam, quince coulis, salted peanut crumble, homemade brioche

5 290 HUF

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

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

Beechwood smoked salmon fillet, wasabi mayonnaise, fennel salad, cucumber

4 690 HUF

*Auf Buchenholz geräuchertes Lachsfilet, Wasabi-Mayonnaise, Fenchelsalat, Gurke*

*Filete de salmón ahumado sobre madera de haya, mayonesa con wasabi, ensalada con hinojo, pepino*

Beef tartare, red pepper coulis, marinated vegetables

5 190 HUF

*Rindertatar, rote Paprika-Coulis, mariniertes Gemüse*

*Carne de vaca tártara, verduras en escabeche, coulis de pimiento morrón*





Goat cheese mousse, colorful beets, honeycomb, blueberry coulis



Beef tartare, red pepper coulis, marinated vegetables



Beechwood smoked salmon fillet, wasabi mayonnaise,  
fennel salad, cucumber



Goose liver ganache, red onion jam, quince coulis, salted peanut crumble,  
homemade brioche





## VígVarjú Speciality!

Mangalitza ragout soup, coriander,  
potato dumplings



# SOUPS / SUPPEN / SOPAS

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

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

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



2 890 HUF

Hungarian Goulash Soup with freshly baked dough on top

*Gulaschsuppe im Topf mit Brothaube*

*Sopa gulash con bulto*



2 980 HUF

Mangalitza ragout soup, coriander, potato dumplings

*Mangalica-Ragout-Suppe, Koriander, Kartoffelknödel*

*Sopa de carne de cerdo mangalica con cilantro y albóndigas de patatas*

3 150 HUF

Warm pear soup, caramelized chestnuts, pear compote, toasted cashews

*Warme Birnensuppe, karamellisierte Maronen, Birnenkompott, geröstete Cashewnüsse*

*Sopa caliente de pera, castañas caramelizadas, compota de pera, anacardos tostados*



2 690 HUF



Chicken paprikash with spätzle and sour cream



Rose duck breast, fried polenta, pumpkin purée,  
marinated colorful beets, toasted pumpkin seeds



Pork belly porchetta, soft egg noodles with sheep's cheese,  
Bavarian cabbage



Beef tenderloin steak (250 g), mashed potatoes with parsley,  
marinated shallot onion, roasted mushrooms

# MAIN COURSES / HAUPTGERICHTE / PLATOS PRINCIPALES

Chicken paprikash with spätzle and sour cream

*Hühnerpaprikasch mit Spätzle und Sauerrahm*

*Pollo al pimentón con pasta spaetzle y crema de leche*



4 980 HUF

Cajun chicken breast, cauliflower purée, colorful cauliflower, beluga lentils, lime cauliflower couscous

*Cajun-Hähnchenbrust, Blumenkohlpüree, bunter Blumenkohl, Beluga-Linsen,*

*Limetten-Blumenkohl-Couscous*

*Pechuga de pollo al cajún, puré de coliflor, lentejas negras, cuscus con coliflor y lime*



5 290 HUF

Rose duck breast, fried polenta, pumpkin purée, marinated colorful beets, toasted pumpkin seeds

*Rosen-Entenbrust, gebratene Polenta, Kürbispüree, marinierte bunte Rüben, geröstete Kürbiskerne*

*Pechuga de pato rosé, polenta tostada, puré de calabaza, remolacha de colores en escabeche, pepitas de calabaza tostadas*



6 690 HUF

VígVarjú Schnitzel with Viennese potato salad

*VígVarjú Schnitzel mit Wiener Kartoffelsalat*

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



5 490 HUF

Pork tenderloin with dijon jus, confit purple potatoes, roasted mushrooms, pickled cucumber and baconchips

*Schweinemedallions mit Dijonsenf-Jus, konfitierten lila Kartoffeln, gerösteten Pilzen, Essiggurke und Baconchips*

*Solomillo de cerdo, jus (una salsa especial) con mostaza de Dijon, patatas violetas en escabeche, setas tostadas, chips de bacon, pepino en vinagre*



6 190 HUF

Pork belly porchetta, soft egg noodles with sheep's cheese, Bavarian cabbage

*Schweinebauch-Porchetta, Strapatschka mit Schafskäse, Bayrish Kraut*

*Porchetta de lechón, „sztrapacska“ (ñoquis de patatas ralladas, harina y huevos) con requesón de oveja, col bávara*

5 980 HUF

Beef tenderloin steak (250 g), mashed potatoes with parsley, marinated shallot onion, roasted mushrooms

*Rinderfiletsteak, Kartoffelpüree mit Petersilie, marinierte Schalottenzwiebeln, gebratene Pilze*

*Steak de solomillo de vaca, puré de perejil, chalotas en escabeche, setas tostadas*



9 890 HUF

# MAIN COURSES / HAUPTGERICHTE / PLATOS PRINCIPALES

Rib Eye Steak, sweet potato variations, king oyster mushrooms, caramelized carrots, marinated shimeji mushrooms

*Rib-Eye-Steak, Süßkartoffelvariationen, Kräuterseitlinge, karamellisierte Karotten, marinierte Shimeji-Pilze*

*Rib-Eye steak, variedad de batatas, setas de cardo, zanahorias caramelizadas, shimeji en escabeche*



8 690 HUF

Venison loin, potato noodles with hazelnut, red cabbage puree, salt-roasted celery

*Hirschlende, Kartoffelnudeln mit Haselnüssen, Rotkohlpüree, gesalzener Sellerie*

*Lomo de ciervo, pasta con avellanas, repollo morado, apio cocido en sal*

7 850 HUF

Mouflon "Vadas style": with sour creamy-vegetable sauce, napkin dumplings, sour cream

*Mufflon auf Vadas Art mit Serviettenknödel, Sauerrahm*

*Muflón con salsa de verduras, albóndigas de panecillo, zanahorias de colores fritas, crema de leche*

7 190 HUF

Lamb shoulder, zakuska, four-bean ragout, marinated red onion, kapia pepper

*Lammkeule, Zakuska, Vier-Bohnen-Ragout, marinierte rote Zwiebeln, Kapia-Paprika*

*Filete de cordero, „zakuska“ (salsa de verduras), ragú de cuatro tipos de frijoles, cebollas*



7 190 HUF

Tuna steak, mango-avocado salad

*Thunfischsteak, Mango-Avocado-Salat*

*Steak de atún, ensalada de mango y aguacate*



7 490 HUF

Halibut fillet, Parmesan arancini, spinach cream, wild broccoli, Parmesan chips

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

*Filete de fletán, arancini de parmesano, crema de espinacas, nabo de grelo, chips de parmesano*

6 890 HUF

Indian Chickpea-curry, red lentils, coriander, naan bread

*Indisches Kichererbsen-Curry, rote Linsen, Koriander, Naan-Brot*

*Curry de garbanzos de la India, lentejas rojas, lentejas rojas, cilantro, pan naan*



5 190 HUF

Grilled smoked fresh cow cheese with fresh salad and pomegranate-dressing

*Gegrillter geräucherter frischer Kuhkäse mit frischem Salat und Granatapfel-Dressing*

*Queso gomolya (queso fresco) ahumado a la parrilla, ensalada fresca, con aderezo de granada*



5 980 HUF



Rib Eye Steak, sweet potato variations, king oyster mushrooms, caramelized carrots, marinated shimeji mushrooms



Mouflon "Vadas style": with sour creamy-vegetable sauce, napkin dumplings, sour cream



Lamb shoulder, zakuska, four-bean ragout, marinated red onion, kapia pepper



Halibut fillet, Parmesan arancini, spinach cream, wild broccoli, Parmesan chips



## VígVarjú Speciality!

Hello kids! Find the children's corner!



# FOR KIDS / KINDERMENÜS / MENÚS PARA NIÑOS CON LA RECOMENDACIÓN DE DANNY DEVITO

Plate of beef consommé with vegetables and: / Eine Tasse Rinderconsommé mit Gemüse und: / Una taza de caldo y uno de los siguientes platos riquísimos:

Chicken run (fried chicken breast with french fries)  
Chicken run (gebratene Hühnerbrust mit Pommes Frites)  
Carrera de pollo (pechuga de pollito con patatas fritas)

3 590 HUF

Pinocchio's favourite (Spaghetti Bolognese with grated cheese)  
Pinocchio's favourite (Spaghetti Bolognese mit geriebenem Käse)  
El plato favorito de Pinocho (espaguetis a la boloñesa con queso rallado)

3 590 HUF

Nemo's favourite (fried fish fingers with mashed potato)  
Nemo's favourite (gebratene Fischstäbchen mit Kartoffelpüree)  
El plato favorito del capitán Nemo (barritas de pescado con puré de patatas)

3 590 HUF



Cat trap (fried cheese with steamed rice)  
Cat trap (gebratener Käse mit Reis)  
Atrapagatos (queso rebozado con arroz cocido)

3 590 HUF



# SALADS AND PICKLES / SALATE UND SAUERGEMÜSE / ENSALADAS, ENCURTIDOS

Home-made cabbage salad  
Hausgemachter Krautsalat  
Ensalada de repollo casera

890 HUF

Cucumber salad with sour cream  
Gurkensalat mit Sauerrahm  
Ensalada de pepino con crema de leche

980 HUF

Hot Hungarian apple-pepper  
Scharfe eingelegte Paprika  
Pimiento manzana picante

890 HUF

VakVarjú small mixed salad  
Kleiner gemischter VakVarjú Salat

1 590 HUF

Pequeña ensalada mixta à la Corneja Ciega de verduras frescas y ligero aderezo de cítricos





VígVarjú Somló-style sponge cake



Floating Island with whipped egg white ball



Crème brûlée, cinnamon, green apple



Coconut chia pudding with fruits

# DESSERTS / DESSERTS / POSTRES

VígVarjú Somló-style sponge cake

*VígVarjú Schomlauer Nockerln*

*Biscocho de Somló à la Corneja Alegre*



2 690 HUF

VígVarjú cottage cheese dumplings

*VígVarjú Quarkknödel*

*Bolas de requesón à la Corneja Alegre*



2 790 HUF

Floating Island with whipped egg white bal

*Schnee-Eier mit Schaumflocken*

*Islas flotantes (crema inglesa con merengue flotando)*



2 590 HUF

Crème brûlée, cinnamon, green apple

*Crème Brûlée, Zimt, grüner Apfel*

*Crème Brûlée con canela y manzana verde*

2 690 HUF

Coconut chia pudding with fruits

*Chia-Pudding mit Kokosmilch und Früchten*

*Budín de chia con leche de coco y frutas del bosque*



2 690 HUF

## COFFEE, HOT DRINKS CAFÉS, BEBIDAS CALIENTES

Espresso	750 HUF
Doppio Espresso	1 350 HUF
Ristretto	750 HUF
Macchiato <i>(espresso with milk foam)</i>	750 HUF
Long coffee <i>(long thawed espresso)</i>	750 HUF
Cappuccino <i>(espresso with hot milk, milk foam)</i>	950 HUF
Flat white <i>(double ristretto with hot milk, milk foam)</i>	1 450 HUF
Wiener Melange <i>(long coffee, honey, hot milk and milk foam, cinnamon)</i>	1 150 HUF
Latte macchiato <i>(creamy espresso with a lot of creamy milk foam)</i>	1 050 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>	1 690 HUF
Hot chocolate <i>(white chocolate, sugar free dark chocolate, classic milk chocolate, and pistachio chocolate)</i>	1 490 HUF
VakVarjú's coffee with gratis cup	2 990 HUF

# VígVarjú Speciality!

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



# VígVarjú Speciality!

Dobay Confectioneries now in 3 locations in Budapest!

[www.dobaycukraszda.hu](http://www.dobaycukraszda.hu)

## MATCHA DRINKS BEBIDAS MATCHA

Matcha Latte

*(traditional hot Japanese matcha tea with oat milk)*

1 290 HUF

Vanilla Macha Frappuccino

*(frothy vanilla matcha frappuccino)*

1 390 HUF

Mango Matcha Latte

*(iced matcha latte with Japanese matcha tea, oat milk and mango puree)*

1 590 HUF

## DILMAH TEA TÉ DILMAH

Earl Grey

*(black tea with bergamot taste)*

1 390 HUF

Ceylon green tea

*(ceylon premium green tea)*

1 390 HUF

Moroccan mint tea

*(green tea with mint leaves)*

1 390 HUF

Forest fruit mix

*(blueberry-pomegranate mix)*

1 390 HUF

Roseship-hibiscus tea

1 390 HUF



# VígVarjú Speciality!

AranyVarjú  
Handcrafted American Pale Ale



## DRAUGHT BEER / CERVEZAS DE BARRIL

“AranyVarjú” <i>(our handcrafted American Pale Ale)</i>	1 190 HUF (0,3 l)	1 790 HUF (0,5 l)	3 490 HUF (1 l)
Soproni	1 090 HUF (0,3 l)	1 590 HUF (0,5 l)	2 990 HUF (1 l)
Edelweiss wheat beer	1 190 HUF (0,3 l)	1 790 HUF (0,5 l)	3 490 HUF (1 l)
Mort Subite Kriek <i>(Belgian sour cherry beer)</i>	1 290 HUF (0,25 l)	1 890 HUF (0,4 l)	4 490 HUF (1 l)

## BOTTLED BEER / CERVEZAS EN BOTELLA

Heineken	1 090 HUF (0,33 l)
Heineken 0.0% <i>(non-alcoholic)</i>	1 090 HUF (0,33 l)

## HANDCRAFTED BEER, CIDER /

## CERVEZAS FABRICADAS POR EMPRESAS PEQUEÑAS, SIDRAS

Szent András Sörfözde Majdnem IPA <i>(non-alcoholic top-fermented beer)</i>	1 890 HUF (0,33 l)
Szent András Sörfözde Majdnem Mango IPA <i>(mango, alcohol-free top-fermented beer)</i>	1 890 HUF (0,33 l)
First Craft Mexicano <i>(low-fermented Hungarian corn beer with lemon slice)</i>	1 980 HUF (0,33 l)
Szent András Sörfözde Napkincs <i>(unfiltered Bavarian wheat beer)</i>	1 980 HUF (0,33 l)
Horizont Budapest Hazy Queen New England IPA <i>(World Beer Awards 2019 Specialty IPA - Hungary Winner)</i>	2 490 HUF (0,33 l)
Pannonhalmi Főapátság Dubbel <i>(Belgian-style abbey dubbel, top-fermented, unfiltered brown beer)</i>	2 490 HUF (0,33 l)
Budaprés Cider Komlós 2021 <i>(hopped artisanal cider made from four varieties of apples)</i>	2 390 HUF (0,33 l)



## BEFORE EATING / APERITIVOS, BEBIDAS DESTILADAS

Campari Bitter	1 590 HUF (4 cl)
Kosher plum	1 890 HUF (4 cl)
Aperol	1 490 HUF (8 cl)
Christian Drouin Calvados VSOP <i>(An aromatic spirit distilled twice from selected apple cider and aged in wine oak barrels.)</i>	2 990 HUF (4 cl)

## VODKA

Finlandia	1 190 HUF (4 cl)
Absolut Blue Vodka	1 490 HUF
Eiko Handcrafted Vodka <i>(Crystal-clear, triple-distilled Japanese vodka from the Islando of Hokkaido.)</i>	2 490 HUF
Grey Goose Original <i>(Pure, elegant French vodka made with 5 times distillation.)</i>	2 890 HUF
Beluga Noble <i>(Russian premium vodka based on Siberian artesian water, honey, oats and milk thistle extract.)</i>	3 490 HUF

## TEQUILA, MEZCAL

El Jimador Tequila Blanco <i>(Unaged tequila made from 100% agave.)</i>	1 850 HUF (4 cl)
El Jimador Tequila Reposado <i>(100% agave tequila aged in oak barrels for 2 months.)</i>	1 850 HUF
La Cofradia Anejo <i>(Tequila distilled from 100% Blue agave and aged in white oak barrels for 2 years.)</i>	3 290 HUF
Local mezcal <i>(Pechuga mezcal is a pleasantly smoky premium mezcal made from the "heart" of the agave plant and its fruit.)</i>	3 790 HUF
Se Busca Mezcal Anejo <i>(Anejo mezcal, distilled from Espadin agave, using a traditional method, aged for 2 years in French oak barrels.)</i>	3 790 HUF

## GIN / GINEBRA

(4 cl)

- Blind Crow Gin *(Our own gin distilled with wild fruits, hawthorn, Seville orange and lemon peel, leaves, and organic spices, anise, and thyme.)* 1 850 HUF
- Hautefeuille Elderflower Gin *(French elderflower, chamomile flower, rosehip, wild flowers and wheat distillate.)* 1 950 HUF
- Caorunn Blood Orange Gin *(A special edition of Scottish gin, with a mixture of blood orange, red currant, Chinese cinnamon and bog myrtle.)* 1 950 HUF
- Masons of Yorkshire Pear & Pink Peppercorn Gin *(Gin specialty distilled with pear and pink pepper, made in Yorkshire, the homeland of black tea. 2018 World Gin Awards Gold Medal.)* 2 250 HUF
- Tarsier Oriental Pink Gin *(Fruity gin distilled with raspberry, lychee, dragon fruit and galangal root.)* 2 250 HUF
- Mermaid Pink Gin *(Richly flavored pink gin distilled with strawberries, sea fennel, elderberry, tomatoes, lemon peel, hops, coriander, angelica root, licorice root, juniper and orris root.)* 2 850 HUF
- Hendrick's *(Popular Scottish gin, with a unique aroma thanks to its finish with rose petals and cucumber essence.)* 2 980 HUF
- Bobby's Pinang Raci Spice Blend No.1. *(A classic Dutch gin enhanced with galangal, ginger, bay leaf, and turmeric.)* 2 990 HUF
- LA SU MGO Mango Gin *(Spanish gin with a natural aroma infused with fresh mango, lavender, orange peel, cardamom, star anise.)* 2 980 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.)* 2 980 HUF
- Monkey 47 *(Gin speciality from the Black Forest in Germany with 47 unique ingredients including blueberries.)* 3 290 HUF

# WHISKEY, WHISKY

(4 cl)

## Scotland / Escocia

- Ballantine's *(One of the most popular blended whiskeys in the world, blended from 57 types of malt whiskey and corn whiskey.)* 1 490 HUF
- Arran Barrel Reserve / Highland *(100% bourbon barrel-aged, elegant single malt whiskey.)* 2 690 HUF
- Highland Park Viking Honour 10 years / Highland *(Single malt, aged in ex-sherry's barrels for 10 years.)* 2 890 HUF
- Glenmorangie Lasanta 12 years / Highland *(Single malt matured in bourbon casks, then aged in Oloroso sherry casks for a minimum of 12 years.)* 2 980 HUF
- Kilchoman Mahir Bay / Islay *(An elegant, pleasantly peat-smoky whiskey from the island of Islay, finished in sherry and oloroso barrels. Best Islay Single Malt Whiskey of the Year 2015.)* 3 590 HUF
- Glenfiddich 15 years / Speyside *(Single malt aged in American bourbon and sherry casks, solera system.)* 4 190 HUF
- Ardbeg An Oa / Islay *(Extra smoky, salty, iodized whiskey aged in reburnt Pedro Ximenez sherry and used bourbon barrels.)* 3 980 HUF

## Ireland / Irlanda

- Jameson *(A classic triple-distilled Irish icon.)* 2 190 HUF
- Teeling Small Batch *(Irish whiskey released in small batches, with rare post-maturation in rum barrels.)* 2 290 HUF
- Jameson Black Barrel Select Reserve *(Triple-distilled and double-burnt 'black' bourbon and whiskey aged in sherry casks. The grain whiskey in it is a unique concoction that is made only at certain times of the year.)* 2 890 HUF
- Redbreast 12 years *(Made from a mash of malted and unmalted barley and then triple distilled in copper pot stills, Redbreast 12 boasts the flavour complexity and distinctive qualities of Pot Still whisky. Matured in a combination of Bourbon seasoned American Oak barrels and Oloroso Sherry seasoned Spanish oak butts, the distinctive Redbreast sherry style is a joy to behold in each and every bottle.)* 3 590 HUF

## Scandinavia / Escandinavia

Stauning Rye *(Danish whisky distilled twice from malted rye and barley sourced from Denmark's 2000-year-old rye-growing regions, aged in American oak barrels with a smoky, complex flavor profile)* 2 890 HUF

## USA / Estados Unidos

Jim Beam / Kentucky *(The world's best-selling bourbon whiskey, which is guaranteed to be made from at least 51% corn and reaches the shelves after 4 years of aging.)* 1 790 HUF

Jack Daniel's / Tennessee *(It is distilled from 80% corn, 12% rye and 8% barley malt, then filtered over maple charcoal to achieve a slightly smoky, sweet taste.)* 1 890 HUF

Buffalo Trace Bourbon / Kentucky *(The iconic whiskey from America's oldest distillery. Jim Murray's Whisky Bible: 95 points.)* 2 190 HUF

Makers Mark / Kentucky *(Most popular bourbon, light and easy to drink.)* 2 290 HUF

Jack Daniel's Gentleman Jack / Tennessee *(Smoky, soft whiskey due to double activated carbon filtration.)* 2 390 HUF

Woodford Reserve / Kentucky *(Bourbon, which won the most professional awards in the USA, is made from 72% corn, 18% rye, 10% malted barley.)* 2 790 HUF

## Asia

Amrut Indian Single Malt Whisky *(Indian single malt whiskey made from selected barley grown in the Himalayas, matured in oak barrels.)* 2 690 HUF

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 / RON

(4 cl)

Bacardi Carta Blanca	1 590 HUF
Plantation Original Dark <i>(A light, spicy Trinidad rum aged for 3 years in American oak barrels, blended with 15-20 year old Jamaican rum)</i>	1 890 HUF
Rum The Demon's Share 6 years <i>(“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”.)</i>	2 090 HUF
Rum Nation Guatemala Gran Reserva <i>(Guatemalan rum fermented from high-quality sugar cane molasses, distilled and then matured in bourbon barrels for 4 years at high humidity.)</i>	2 790 HUF
Diplomatico Reserva Exclusiva <i>(12 years old Venezuelan rum aged in oak barrels.)</i>	2 950 HUF
A.H. Riise XO Reserve Rum <i>(Light, extremely spicy rum from the Virgin Islands, matured for a maximum of 20 years.)</i>	3 090 HUF
Dictador 20 years <i>(Colombian rum aged in the Solera system for 14-24 years.)</i>	3 590 HUF
Zacapa Centenario 23 years <i>(The most popular premium rum of the world, from Guatemala.)</i>	4 290 HUF

## BRANDY, COGNAC / BRANDY, COÑAC

(4 cl)

Metaxa 5*	1 190 HUF
Hennessy VS.	2 690 HUF
Cognac Meukow VSOP <i>(Aged for 5 years, the soft, aroma-rich VSOP from the Meukow Cognac House, founded in 1862.)</i>	3 290 HUF

## VERMOUTH

(8 cl)

Martini Extra Dry	<i>(Extra dry white vermouth with olives.)</i>	1 590 HUF
Miró Blanco	<i>(Mulled wine made with orange peel, lily, green coriander, cloves and wormwood.)</i>	1 790 HUF
Miró Rosso	<i>(Catalan liqueur wine flavored with 52 types of herbs.)</i>	1 790 HUF
Miró Reserva	<i>(Red vermouth matured in oak barrels for 12 months.)</i>	2 090 HUF
Martini Vibrante	<i>(Alcohol-free red vermouth from Turin with fresh orange.)</i>	2 490 HUF

## LIQUEUR, BITTERS / LICORES, BEBIDAS AMARGAS

(4 cl)

Fernet Branca Menta	<i>(Italian aperitif made from 40 types of herbs.)</i>	1 790 HUF
Unicum, Unicum Szilva, Unicum Barista		1 890 HUF
Jägermeister		1 890 HUF
Bailey's		1 790 HUF
Limoncello Santoni	<i>(Italian premium lemon liqueur.)</i>	1 890 HUF
Tatratea Original 52%	<i>(Tea-based herbal liqueur from the High Tatras.)</i>	2 190 HUF
Tatratea Forest Fruit 62%	<i>(Tea-based forest fruit liqueur from our northern neighbors.)</i>	2 390 HUF
Unicum Riserva	<i>(Unicum at the top. Aged in Tokaji barrel, with Tokaji aszú.)</i>	2 390 HUF



VarjúPapa's rosé wine 4 490 HUF/bottle/take away



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



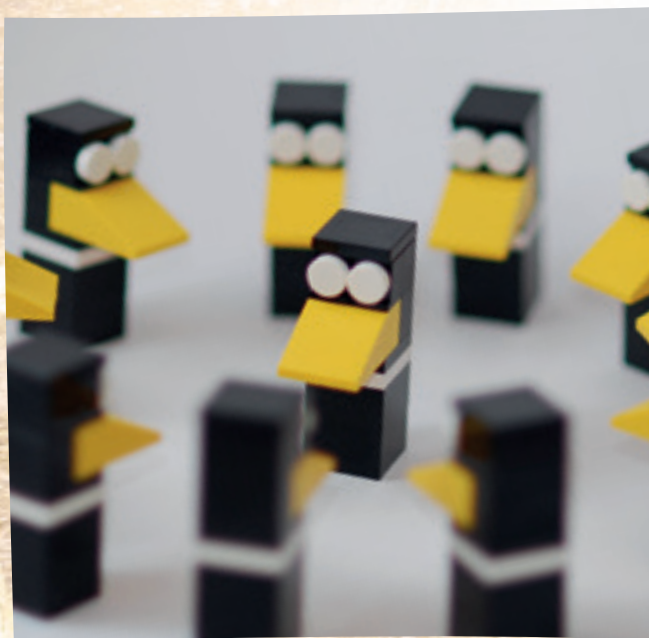
VarjúPapa chili cream: 1 990 HUF/piece



VakVarjú's cup 2 890 HUF/piece



Give away VakVarjú's experience!



VakVarjú's lego 1 090 HUF/piece



VakVarjú's t-shirt 4 390 HUF/piece

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





# VÍGVARJÚ RESTAURANT

Pesti Vigadó

István Kurucz - restaurant manager • Gyula Molnar - chef

1051 Budapest, Vigadó square 2.

Booking: + 36 1 426 11 32

[vigvarju@vakvarju.com](mailto:vigvarju@vakvarju.com)

Opening hours: monday-sunday - 08:00-11:00, 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](http://www.vakvarju.com)