

CAFÉ VIAN



CAFÉ VIAN RESTAURANTS

LISZT FERENC TÉR
1061 Budapest, Liszt Ferenc tér 9.

GOZSDU UDVAR
1075 Budapest, Király utca 13.

DEAR GUESTS,

We carefully select the ingredients for our dishes, which are always freshly prepared in our kitchen. Therefore, preparation times may vary according to how busy the restaurant is at the time of your visit. Be sure, that we do our best efforts to serve you within a reasonable period of time.

Half portions prices amount to 70% of full portions prices

Tip and gratuities are not included.

We recommend a 12% to 15% gratuity.

Our prices are in Hungarian Forints, and include taxes (VAT).

Please ask your waiter about allergen components of our dishes.

Dishes marked with **V** are vegetarian

Dishes marked with  are spicy.

! Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of food borne illnesses.

BUSINESS HOURS

Every day: from 09:00 to 01:00

MANAGERS

Péter Városi, Csaba Czigler, Alexander Jánosházi, Eszter Zink

CHEFS

András Kodák, Krisztián Hajós, Máté Dudar

MIXER

Sándor Garzó

OUR WINES ARE SELECTED BY

Lívia Kiss

CAFE VIAN

BREAKFASTS

AMERICAN	3 920
<i>2 dl fresh juice, omlette or eggs, hot beverage of your choice</i>	
ENGLISH	3 970
<i>Ham & eggs, sausage, beans in tomato sauce, rösti, bread</i>	
FRENCH V	3 150
<i>2 big fresh croissants, jam, butter, toast, hot beverage of your choice</i>	
FITNESS V	3 090
<i>Home made granola with fresh yoghurt and seasonal fruits</i>	
GUACOMOLE	4 150
<i>creamy guacamole on toasted sourdough bread, smoked salmon, capers, fresh dill, lime</i>	
BRAZIL	3 490
<i>½ grapefruit stuffed with fruit salad, ½ grapefruit, 2 dl fresh juice</i>	
WIENER	3 490
<i>1 pair of Wiener sausage, dijon mustard or creamy horse radish, potatoe salad, brown bread, hot beverage of your choice</i>	
HUNGARIAN	3 630
<i>Smoked ham, Mangalitsa sausage, Hungarian salami, cheese, hard boiled eggs, tomato, red pepper, butter, creamy horse radish</i>	
MIAMI	3 930
<i>Freshly baked bagel with smoked salmon, cream cheese, caper, onion, mixed salad</i>	
BELGIAN	3 300
<i>Belgian waffle with nutella, banana, whipped cream and nuts</i>	
SWEET	3 300
<i>American pancakes with strawberry mascarpone</i>	



CHAMPAGNE BREAKFAST

Any of our breakfast can be ordered with a glass of Mimosa or Kir Royal cocktail or Testarossa

1870

Prosecco or Prosecco Rosé
1 dl
1 430

Fresh from the Bakery

English muffin (plain) 910	Fresh sweet rolls basket (3pcs big) 2830
Fresh croissant 1040 stuffed with jam or chocolate	Fresh hot panini (plain) 910
Fresh croissant 970	Fresh bagel 810
	Butter, Jam, Peanuts cream, Cheese cream 470

Daily fresh pastry special (please ask your waiter)

SPECIAL EGG DISHES

MEDITERRANEAN OMELET	3 040
<i>3 eggs, zucchini, bellpepper, dried tomato, onions</i>	
OMELET COUNTRY STYLE	3 210
<i>3 eggs, Mangalitsa sausage, onion, potato</i>	
OMELET COUNTRY STYLE EXTRA	3 490
<i>4 eggs, Mangalitsa sausage, onion, potato</i>	
FITNESS OMELET	2 810
<i>made of 3 eggs white with ham or mushrooms</i>	
POACHED EGG VIAN STYLE	3 520
<i>2 eggs served on potato pancake with spinach and sauce hollandaise cooking time 20-25 minutes</i>	
LECSÓ	2 720
<i>tomato-paprika stew, with eggs and white bread</i>	
SEAFOOD OMELET	3 030
<i>3 eggs with salmon, shrimp and mussels</i>	
SALMON BENEDICT	4 830
<i>smoked salmon, steamed spinach, 2 poached eggs, english muffin, sauce hollandaise preparing time 20-25 min.</i>	

»»» **LECSÓ WITH EGGS AND GOOSE LIVER... 5 780**

STANDARD EGG DISHES

3 EGGS, NO TOPPING
sunny side up, scrambled, omelette, boiled
1 990

HAM & EGGS 2410

3 EGGS, ANY STYLE
with 2 toppings
2 690

TOPPINGS
ham, cheese, mushroom, chicken, tomato, salmon, vegetables, bacon

ADDITIONAL TOPPING 590



French toast 2280

Served with your choice of garlic, maple syrup or fruit jam

CAFE UIAN

APPETIZERS

- PITA V** 1990
garlic seasoned pita with chilli oil
- NACHOS V** 2890
with Mexican salsa or Jalapeno Cheddar cheese sauce
- GARLIC BREAD WITH CHEESE ON TOP V** 2490
- BRUSCHETTA WITH CHOPPED TOMATO V** 3140
- MIXED BRUSCHETTA** 3140
with chopped seasoned tomato, parma ham, olives
- PARMA HAM CARPACCIO** 4360
with mixed salad with balsamic vinegar and shaved parmesan
- CAPRESE WITH BASIL V** 4790
fresh Buffalo Mozzarella, tomato and pesto sauce
- GOOSE LIVER PATÉ MARINATED IN TOKAJ WINE** 8990
served with fruit chutney onion jam and brioche
- CAPRESE WITH PARMA HAM** 5550
fresh Buffalo Mozzarella, tomato, pesto sauce and Parma ham
- EGGPLANT CREAM WITH PROVENCE SPICES V** 3390
served with toasts and pita
- TOSCAN VEGETARIAN PLATE V** 4790
cream of artichoke and eggplant, sun dried tomato, grilled zucchini and eggplant, parmesan cheese, served with toasts and pita
- SPANISH ANTIPASTO PLATE** 5230
Serrano ham, 3 kinds of Spanish sausage, olives, cheese, butter
- BEEF FILET CARPACCIO** 5550
with rucicola salad and shaved parmesan + truffles 7050
- BEEFTATAR HUNGARIAN STYLE W/TOAST** ..4790/6390
100g/150g
- FRENCH BEEFTATAR** 6080
with capers, French fries and salad
- SMOKED SALMON** 4790
with creamy horseradish
- HUNGARIAN COUNTRY PLATE** 5100
smoked ham, Mangalitsa sausage, salami cheese, hard boiled eggs, paprika, tomato, butter, creamy horse radish
- SPICY CHICKEN WINGS** 4190/5550/6670
with steak potatoes, chili and blue cheese sauce and celery 6/10/14 pcs
- BAKED MIXED FOREST MUSHROOMS V** 3550
seasoned with Provence spices, baked with cheese served with grilled zucchini slice **baking time 20-25 minutes**
- DEEP FRIED SQUID RINGS** 2990
with garlic mayonnaise

DAILY QUICHE

WITH
MIXED SALAD

3210

SOUPS


Hungarian
mushroom soup V
2450

Hungarian
beef goulash soup
2750

Turkey soup tarragon
with vegetables
and cheese
2470

Chilled fruit soup made
of seasonal fruits V
2210

French garlic cream
soup with cheese
topped toast V
2260

Spicy chicken cream
soup with peanuts 
2260

Clear beef consomme
with vegetables
and beef pieces
2590

**DAILY
CREAM SOUP V
2260**

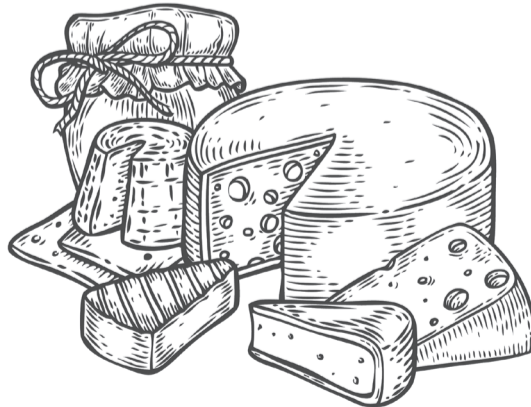
MIXED COLD PLATE FOR 2 PERSONS

Beef tatar, goose liver pate, smoked Mangalitsa ham, cheese, hard boiled egg,
Mangalitsa sausage, tomato, onions, butter
11 690

CHEESE

**FRENCH CHEESE
SELECTION (120g)**
with toast
3 100

**SELECTION OF
HUNGARIAN AND
FRENCH CHEESE**
served with toasted bread
5 450



Eating raw or undercooked fish, shellfish, eggs or meat
increases the risk of food borne illnesses.

SALADS

Our salads are as big as maincourse and are served with toasted bread.
Upon special request we can serve our salads with gluten free bread (330ft/slice)

CAESAR SALAD VIAN STYLE..... 4 590
with grilled chicken breast, made of romaine lettuce, and pesto flavoured toast

GREEK SALAD V..... 3 990
Green salad, tomato, paprika, cucumber, onion, Feta cheese-and cream, Olive cream (tapenade)

CAESAR SCAMPI..... 5 490

DUCK BREAST SALAD..... 4 890
Mixed fragrant salad, with freshly grilled duck breast stripes and fried apples, nuts

GRILLED CRUSTY SOIGNON GOAT CHEESE 4 980
served with rucola salad & sun dried tomatoes

NIZZA..... 4 470
Mixed green salad, tomato, potato, olives, hard-boiled egg, tuna fish, green beans, and vinaigrette

SWISS..... 4 190
Mixed green salad with walnut, olive, vinaigrette, sun dried tomatoes, served with melted goat cheese on toast bread

NORVEGIAN..... 5 090
Smoked salmon with fresh mixed salad, sun dried tomato, lemon

HAWAII 4 350
Mixed green salad, cucumber, paprika, apple, pineapple, grilled chicken stripes, cheese, and caesar dressing

MONTMARTRE 4 400
Mixed green salad, tomato, walnut, hard-boiled egg, cheese, grilled chicken and vinaigrette

BEEF FILET STRIPES 7 130
marinated with Dijon mustard, served on mixed lettuce with parmesan cheese

GRILLED GOOSE LIVER STRIPES 7 790
with mixed salads, fried apple and toasts



CAFÉ VIAN SPECIALS

SMOKED DUCK BREAST CARPACCIO WITH GRILLED GOOSE LIVER

served with truffle olive oil seasoned bed of lettuce, parmesan cheese and fried quail eggs
6 190

GOAT CHEESE AND GOOSE LIVER PATE SERVED ON ROCKET SALAD

with poached quince and pine nuts
7 560

HONEY AND GINGER FLAVOURED GRILLED RED TUNA STEAK SLICES


served on mixed green salad
5 870

PASTAS AND SAUCES

Lasagne baked with cheese made of beef meat
4 820


Tortellini stuffed with spinach and ricotta cheese, served with lemony, pesto-olive oil V
5 850

SPICY PASTAS

Spicy green tagliatelle with chicken breast stripes, flavoured with crushed peanuts and coconut milk 
5 100

Tortellini stuffed with spinach and ricotta cheese served with garlic and chili flavoured tomato sauce V 
5 850

Spicy beef filet stripes, with grilled vegetable cooked in soy sauce & penne 
6 890

Garlic, tomato and chili seasoned spaghetti with giant scampi 
6 390

Choose your pasta and your topping
Penne / Spaghetti / Green tagliatelle

Renaissance 4 780

Chicken, mushroom, carrots & zucchini stripes, cooked in white wine and soy flavoured olive oil

Arrabbiata 3 960

olives, caper, spicy tomato sauce

Vian style 4 930

Grilled chicken breast stripes, olives

Tomato sauce V 3 770

with parmesan

Light creamy mushroom sauce

V 4 500

with sundried tomato, garlic and basil

Two-cheese sauce

Smoked goat cheese and blue cheese
V 3 980

Light creamy sauce with smoked salmon 5 560

Bolognese sauce made of beef 4 990



MAIN COURSES

CHICKEN DISHES

**GRILLED CHICKEN BREAST STRIPES
'VIAN' STYLE** 4 990
with ratatouille and candied lemon, potato pancake



**HUNGARIAN CHICKEN
PAPRIKASH** 5 350
with dumplings

**ROASTED LEMONY
CHICKEN LEG FILLET** 4 990 
*marinated with honey and chili,
served with parmesan flavoured mashed potato*

MOZZARELLA CHICKEN BREAST 5 650
served with potatoes au gratin and chardonnay sauce

**ROASTED CHICKEN BREAST FILET
STUFFED WITH EGGPLANT
AND PARMESAN CHEESE** 5 350
served with spicy tomato sauce & steak potatoes

**DIJON CHICKEN BREAST
STEW TARRAGON** 4 610
with jasmin rice or grilled vegetable

FISH COURSES

**GRILLED RED TUNA STEAK MARINA-
TED WITH GINGER AND HONEY
SERVED WITH PESTO FLAVOURED
GRILLED VEGETABLES**
7 110

**GINGER MARINATED
NORWEGIAN SALMON
STEAMED IN ALUMINIUM FOIL**
7 110

*with spring onions, lime and soy sauce,
served with steamed asparagus and jasmin rice*

GRILLED LEMONY NORWEGIAN SALMON
7 110
with lemony butter & grilled vegetables



BLACK MUSSELS VIAN STYLE
7 090
*cooked in onion and white wine flavoured sauce,
served with french fries*

SEA FOOD PLATE FOR 2 PEOPLE
22 250
*scampi, black mussels, red tuna steak,
salmon steak grilled vegetables, mixed salad with
vinaigrette, french fries*

»» DUCK AND GOOSE LIVER SPECIALS ««

**ROASTED DUCK
BREAST
'HUNGARIAN
STYLE'** 6 890
*with tomato and paprika
stew, and potato pancake*

**ROASTED DUCK
VIAN STYLE** 8 560
*with grilled goose liver,
ratatouille & potato
pancake*

**DUCK THIGH CONFIT WITH
DIJON MUSTARD FLAVOURED GNOCCHI** 7 230
and steamed cabbage

**GRILLED DUCK BREAST
WITH ORANGE HONEY SAUCE** 6 780
and potato croquettes

**ROASTED DUCK BREAST
WITH SPICY PEPPER SAUCE**  6 790
and steak potatoes

GRILLED GOOSE LIVER MIGNON 13 990
with caramelised apple & celery pannacotta

HUNGARIAN STYLE GRILLED GOOSE LIVER ... 13 150
with tomato paprika stew, steak potatoes

* BEEF, PORK AND LAMB SPECIALS *

WIENER SCHNITZEL 5 650
*breaded slices of pork loin with home-made
chips and french fries or potato salad*

**BEEF STEAK MEXICAN STYLE
(18/30 DKG)** 10 920 / 15 590
*with chilli-pepper sauce,
grilled corn & steak potato* 

PEPPER BEEF STEAK
*with cognac flavoured pepper sauce & potato
croquette and grilled vegetables*
(18/30 DKG) 11 200 / 15 790

**BEEF STEAK HUNGARIAN STYLE
(18/30 DKG)** 13 550 / 17 840
*with grilled goose liver, tomato paprika stew,
steak potatoes*

**BEEFSTEAK WITH MELTED SAINT
NECTAIRE CHEESE ON TOP
(18/30 DKG)** 10 920 / 15 590
served with honey spicy roasted potatoes

'WE ARE FRIENDS' PLATE
for 2 or 4 people 13 910 / 25 620
*made of our favorite dishes of chicken,
duck or pork (ask your waiter)*


**GARLIC AND ROSEMARY
FLAVOURED RACK OF LAMB** 9 900
served in pastry basket with grilled vegetables

**RED WINE
FLAVOURED BEEF
STEW WITH
DUMPLINGS**

5 750

HOME MADE BURGERS

All our hamburgers are served with french fries or steak fries

- NEW YORK HAMBURGER** 4990
hand-made beef patty, bacon, tomato, romain lettuce, Cheddar cheese, onion, mustard, ketchup
- VIAN DELUX HAMBURGER** 6610
double hand-made beef patty, bacon, tomato, romain lettuce, double Cheddar cheese, onion, mustard, ketchup
- MEXICAN BURGER** 5460
chili flavoured hand-made beef patty, Jalapeño, Mexican salsa, bacon, tomato, romain lettuce, Cheddar cheese, onion, mustard, ketchup





FRENCH BLUE CHEESE HAMBURGER 4850

with sweet Tokaj wine flavored raisin-onion chutney and rocket salad




- CHEDDAR CHEESE HAMBURGER BOMB WITH JALAPEÑO** 5240
served with nachos and sweet potato

SANDWICHES

- ARDÈCHE** 3350
spiced mixed meat paté on toast, grilled cheese on top
- MARGARETA**  3350
tomato, cheese, pestoi, bread
- VIAN**  3350
spiced mushroom paté on toast, grilled cheese on top
- CROQUE MONSIEUR** 3990
traditional French grilled sandwich, Ham, grilled cheese, béchamel, bread
- CROQUE MADAME** 4100
croque monsieur sandwich topped with egg sunny side up
- CLUB** 4100
lettuce, tomato, bacon, ham, mayonnaise, bread
- CALIFORNIA** 4470
lettuce, tomato, grilled chicken breast, caesar dressing, bread
- BAGATELLE** 4100
grilled chicken, tomato, mozzarella, in ciabatta
- STEAK SANDWICH** 6450
beef filet in ciabatta with fried onions and tomato

MIDNIGHT SNACKS

23:30-01:00

- SELECTION OF HUNGARIAN AND FRENCH CHEESE, SERVED WITH TOAST BREAD** 5450
- CAPRESE WITH PARMA HAM** 5550
- SMOKED SALMON WITH CREAMY HORSERADISH** 4790
- HUNGARIAN MUSHROOM SOUP**  2370
- TURKEY SOUP TARRAGON WITH VEGETABLES AND CHEESE** 2470
- CAESAR SALAD CAFÉ VIAN STYLE** 4510
with grilled chicken breast, made of romaine lettuce, and pesto flavoured toast
- RED WINE FLAVOURED BEEF STEW WITH DUMPLINGS** 5650
- MILAN SANDWICH** 3350
Parma ham, mozzarella, tomato, pesto sauce in ciabatta
- CHICKEN PAPRIKASH** 5230
with dumplings

HUNGARIAN BEEF GOULASH SOUP 2750

SIDE DISHES

- STEAMED SPINACH WITH GARLIC** 1630
- FRENCH FRIES** 1350
- SPICY STEAK POTATOES** 1350
- CROQUETTE** 1350
- MIXED SALAD WITH VINAIGRETTE** 1750
- POTATO SALAD WITH MAYONNAISE** 1520
- TOMATO SALAD WITH BASIL** 1410
- FRENCH LAYERED POTATOES** 1840
- GRILLED VEGETABLES** 1750
- JASMIN RICE** 1290
- MIXED PICKELS** 1150
- GARLIC GREEN BEANS WITH OLIVE OIL, LEMON AND PARMESAN** 1790

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HOME MADE DESSERTS

Take a look at our home made dessert selection
in the display cooler

CAFÉ GOURMAND	1790
<i>coffee of your choice with bit of our daily cake</i>	
CHOCOLATE FONDANT	2620
<i>with light milk sauce</i>	
<i>Baking time 20-25 minutes</i>	
CRÈME BRÛLÉE	2390
<i>with seasonal fruits</i>	
MILLE FEUILLE	2360
<i>flat puff pastry stuffed with vanilla cream</i>	
<i>and fresh strawberry</i>	
CHOCOLATE MOUSSE WITH ORANGE SKIN ...	2360
COCOA FLAVOURED PANCAKE FILLED WITH CINNAMON SEASONED APPLE	2360
<i>served with vanilla ice cream</i>	
MASCARPONE MOUSSE WITH FRESH STRAWBERRIES	2360
FRENCH QUARK STRUDEL	2360
<i>with cinnamon flavoured sour cherry Baking time 15 minutes</i>	
APPLE PIE	2360
<i>with vanilla ice cream</i>	
LIMON PIE	2360
<i>traditional French lemon pie</i>	
MASCARPONE CHEESE CAKE	2360
<i>with raspberry sauce</i>	
FRESH FRUIT SALAD	2410
<i>Fresh seasonal fruits</i>	
PROFITEROL	2550
<i>3 pcs</i>	
SOMLOER SPONGE CAKE	2360
SOMLOER SPONGE CAKE	2750
<i>with chocolate ice cream</i>	
CHESTNUT PURÉE WITH WHIPPED CREAM ...	2360
'BABY' DESSERT SELECTION	2950
<i>3 different dessert on one plate,</i>	
<i>please ask your waiter for the our daily offer</i>	
PINEAPPLE CARPACCIO	2790
<i>with lemon sorbet and candied zest (gluten and lactose free)</i>	

SUGAR AND GLUTEN FREE DESSERTS

2390

ask your waiter for the daily selection

FRENCH CHEESE SELECTION WITH TOAST ... 3100
120g



Midnight desserts

**TRADITIONAL
FRENCH
LEMON PIE**
2360

**MASCARPONE
MOUSSE
WITH
FRESH STRAWBERRIES**
2360

**MASCARPONE
CHEESE CAKE
WITH
RASPBERRY SAUCE**
2360

**CHOCOLATE MOUSSE
WITH
ORANGE SKIN**
2360

**APPLE PIE
WITH
VANILLA ICE CREAM**
2360

ICE CREAM CUPS

RIVIERA 2470
*strawberry, mango-pineapple
sorbet, lemon sorbet, mint leaves,
roletti and fresh pineapple*

ZAZIE 2470
*peach, vanilla ice cream, fruit
salad, whipped cream*

VERSAILLES 2470
*3 vanilla ice balls, sour cherry
sauce, whipped cream, roletti*

VIAN 2470
*caramel, vanilla, chocolate ice
cream, whipped cream,
roletti, coffee liqueur and peanut,
caramel cream, ladyfingers*

CHANSON 2470
*walnut, chocolate, tiramisu ice
cream, chocolate liqueur,
whipped cream,
ladyfingers, walnut*

BANANA SPLIT 2470

RASPUTIN 2470
*lemon sorbet, mint leaves
and vodka*

HUNGARIAN DISHES

HUNGARIAN COUNTRY PLATE 5100

smoked ham, Mangalitsa sausage, salami, cheese, hard boiled eggs, paprika, tomato, butter, creamy horse radish

BEEFTATAR HUNGARIAN STYLE WITH TOAST 100G/150G 4790/6390

MIXED COLD PLATE FOR 2 PERSONS 11690

beeftatar, goose liver pate, smoked Mangalitsa ham, cheese, hard boiled egg, Mangalitsa sausage tomato, onions, butter

GOOSE LIVER PATÉ MARINATED IN TOKAJ ASZÚ WINE 8990

served with fruit chutney onion jam and brioche

HUNGARIAN BEEF GOULASH SOUP 2750

HUNGARIAN MUSHROOM SOUP V 2450

WIENER SCHNITZEL 5650

breaded slices of pork loin with home-made chips and french fries or potato salad

HUNGARIAN CHICKEN PAPRIKASH 5350

with dumplings

ROASTED DUCK BREAST 'HUNGARIAN STYLE' 6890

with tomato and paprika stew, and potatoe pancake

ROASTED DUCK VIAN STYLE 8560

with grilled goose liver, ratatouille & potato pancake

GRILLED GOOSE LIVER HUNGARIAN STYLE 13990

with tomato paprika stew, steak potatoes

RED WINE FLAVOURED BEEF STEW WITH DUMPLINGS 5750

BEEF STEAK HUNGARIAN STYLE (18/30 DKG) 13550 / 17840

with grilled goose liver, tomato paprika stew, steak potatoes

GARLIC AND ROSEMARY FLAVOURED RACK OF LAMB 9900

served in pastry basket with grilled vegetables

COCOA FLAVOURED PANCAKE FILLED WITH CINNAMON SEASONED APPLE 2360

served with vanilla ice cream

SOMLOER SPONGE CAKE 2360

The Café Vian Classic Hungarian Menu 11050

*Turkey soup tarragon
with vegetables and cheese*

or

Hungarian beef goulash soup

*Roasted duck breast
'Hungarian style'*

with tomato and paprika stew, and potatoe pancake

or

Red wine flavoured beef stew

with homemade dumplings

*Cocoa flavoured pancake filled
with cinnamon seasoned apple*

served with vanilla ice cream

or

Somloer sponge cake

+ one glass of Tokaji Szamorodni and a soft drink 13350



CAFE VIAN

HOME MADE DRINKS 3 dl 5dl 1l

CAFÉ VIAN HOME-MADE 1190 1630 3150
 LEMONADES WITH FLAVORING 1250 1880 3450
*strawberry, elder, cherry, green apple, mango, honey
 melon, cranberry, peach, mint, rose-basil, man-
 go-chili, cinamon-apple, ginger-amarena,
 strawberry-rosemary*

HOME MADE ICE TEA 1250 1630 3470
strawberry, peach, Green tea, hibiscus

FRESHLY SQUEEZED ORANGE
 OR GRAPEFRUIT JUICE
 2dl/1220 3dl/1830 5dl/3050 1l/6100

FRESHLY SQUEEZED LIME
 2dl/2140 3dl/3210 5dl/5350 1l/10700

RASBERRY OR ELDERFLOWER SODA
 3dl/830 5dl/1250

LOW-ALCOHOLIC FLAVOURED LEMONADES 5DL 1L

'FÜTYÜLŐS' TROPICAL LEMONADE 2690 5250
*'Fütyülős' tropical spirit, orange syrup,
 soda water, lime*

'FÜTYÜLŐS' WATERMELON LEMONADE 2690 5250
*'Fütyülős' watermelon spirit,
 watermelon syrup, soda water, lime*

HOME MADE MILK SHAKES 3dl/5dl

CLASSIC MILK SHAKES 1310 2190
*banana, vanilla-almond,
 chocolate-hazelnut, tropical*

RASPBERRY SHAKE 1670 2550

STRAWBERRY SHAKE 1670 2550

GREEN LIFE 1670 2550
celery, persil, green apple, cucumber

MINERAL WATERS 3,3 dl 7 dl

THEODORA 830 1530

ACQUA PANNA 2,5DL 970 1830

PERRIER 3,3 DL 1230

SAN PELLEGRINO 2,5DL 970 1830

SPARKLING WATER 0,1L 160 0,9L 1350

SODAS by the bottle

PEPSI, PEPSI LIGHT, 7UP,
 CANADA DRY 2,5 DL 880

SCHWEPES 2,5 DL 880

Orange, Tonic

SANPELLEGRINO 2 DL 970

Orange, blood orange, lemon

FEVER TREE TONIC WATER 2 DL 1310

DREHER 24 ALC. FREE BIER (0,5%) 1150

JUICES 3 dl

100% JUICES 1120

grapefruit, tomato, apple

CRANBERRY 1150

ICE TEA 2,5 DL 1000

lemon, peach, green tea

PREMIUM SMALL BOTTLES 2,5 DL 1050

peach, orange

BREAKFAST BEVERAGES

MILK 790

With sugar or honey 2.5 dl

COCOA MILK 810

MILK WITH CARAMEL 810

HOT CHOCOLATE 1230

brown, white, nut, strawberry, coconut,

banana, glutene free

SUGAR FREE HOT CHOCOLATE 1230

HOME MADE HOT CHOCOLATE WITH

WHIPPED CREAM 1150

SHAKES MADE OF ICE CREAM 3 DL

ORANGE SOLLER 2670

*Fresh orange juice,
 vanilla ice, whipped cream*

LEMON SHAKE 2350

COCONUT - CHOCOLATE 2350

STRAWBERRY-ORANGE 2350

VANILLA 2350

MANGO 2350

STRAWBERRY ICE 2650

AMARETTO SOUR CHERRY 2350

BAILEYS 2850

Baileys shake with alcohol

EAUX DE VIE 4 cl

SPIRITS

ZWACK WILLIAM PEAR 1670

FÜTYÜLŐS WATERMELON 1990

FÜTYÜLŐS TROPICAL 1990

PÁLINKA

ZWACK PLUM KOSHER 2070

MÁRTON AND DAUGHTERS

HUNGARIAN APRICOT 2490

GUSTO PREMIUM SPIRITS

APRICOT OF KECSKEMÉT 2290

PLUM OF BESZTERCE 2200

BLACK CHERRY 2290

BRILL VEGETABLE SPIRIT

CELERY 2450

PUMPKIN 2450

GYULAI ARTISAN SPIRITS

QUINCY 3450

BLACK CHERRY 3260

DEEP WATER WILLIAMS PEAR

60%, 2cl 2160

DEEP WATER APRICOT

60%, 2cl 2160

ZIMEK SPIRITS

PLUM AGED IN BARRELS 40% 3200

BLACK CHERRY 40% 3200

Árpád Spirits

LEPOTICA PLUM 2630

VELVET QUINCY 3070

PREMIUM GINGER 3260

PREMIUM IRSAI OLIVÉR GRAPE 3260

COFFEES AND COFFEE SPECIALS

Regular / Large (=regular *1.5)

♥ Our milk based coffees are made of preservatives free country milk

- ESPRESSO COFFEE 890
- DOUBLE ESPRESSO COFFEE 1590
- MACCHIATO ESPRESSO 940
- DECAF 890
- LONG ESPRESSO 890
- CAPPUCCINO 1080 / 1510
- AMERICAN COFFEE 890
- CAFÉ VIAN 'STRIPPED' MILK COFFEE 1260 / 1710
- GOLD COFFEE 1310 / 1750
large coffee with milk and honey
- ICE COFFEE 1750 / 2010
with ice cream and whipped cream
- IRISH COFFEE 2390
Jameson Whisky, brown sugar, large coffee, whipped cream

- FLAT WHITE 1650
double espresso with 120 ml hot milk
- VANILLA COFFEE 1410 / 1780
vanilla cream, large coffee, milk, whiped cream
- CHOCOLACCINO 1410 / 1810
large coffee, milk, chocolate, whipped cream
- CARAMELLACCINO 1390 / 1770
large coffee, milk, caramell, whipped cream
- COCCO COFFEE 1420 / 1810
large coffee, coconut cream, milk, whipped cream, cream
- ICE COFFEE FROM CANNES 2050
vanilla ice cream, espresso milk, biscuit pieces, whipped cream
- ICE VIAN 1560 / 2010
with caramel and whipped cream
- COFFEE AMARETTO 1410 / 1810
vanilla cream, almond sirup, coffee, milk
- CASTRO'S ICE COFFEE 1740
Americano shaked with ice cube served with cream on the top
- FRAPUCCINO 1410
- WIENER COFFEE 1180 / 1550
- CORTADO 940
small capuccino



• COFFEES WITH ALCOHOL •

- BAILEYS ICE COFFEE 2390 / 3280
Baileys, vanilla ice cream, whipped cream, coffee, milk
- COFFEE BAILEYS 2080
Baileys, coffee with milk
- COFFEE LIQUEUR AMARETTO 2130
Amaretto Liqueur, coffee, milk
- ANDREW'S COFFEE 2260
chocolate, rum, milk, coffee, whipped cream
- BAILEYS HOT CHOCOLATE 2260

THE JULIUS MEINL SPECIAL TEAS SELECTION

- BLACK LEAF TEA 1130
Organic English Breakfast / Earl Grey Blue Bossom / Darjeeling Monteviot / Ceylon Nuwara Eliya
- GREEN LEAF TEA 1130
Green tea with jasmine leaves / Chinese Sencha
- FRUIT LEAF TEA (CAFFEINE FREE) 1130
Fruit Cocktail / Pomegranate / Wild Berries / Kir Royal / Ginger-Lemon
- DILMAH VERY SPECIAL RARE TEA 1130
Blueberry-Pomegranate / Lime-Orange / Jasmin Green / Peppermint with Ceylon Cinnamon/ Apple-Elder
- DILMAH PREMIUM LEAF TEA 1350
Lapsang Souchong smoked black tea / Ceylon Spice Chai
- TEA (FILTER) 890

HOT COCKTAILS, WINTER SPECIALS

- HOT SOUR CHERRY AND CHOCOLATE GROG 2350
hot cherry sauce, rum, chocolate sauce, milk, Cherry Brandy
- HOT PIÑA COLADA GROG 2350
pineapple juice, Havana rum, coconut syrup, cream
- HOT BANANA PUNCH 2350
banana, brown rum, banana syrup, milk
- HOT FOREST FRUIT GROG 2590
rum, strawberry, raspberry, forest fruits tea, honey
- SYLTER GROG 2350
rum, citrom, honey, tea
- RED & WHITE GROG 2350
rum and light rum, Crème de Cassis, milk, whipped cream
- ORANGE PUNCH 2350
Cointreau, orange tea, fresh lemon and orange juice, honey
- APPLE CINNAMON GROG 2350
Rum, apple juice, fruit tea, honey, cinnamon
- TROPICAL GROG 2350
rum, mango syrup, honey, pineapple juice, tropical tea
- VIAN PUNCH 2350
rum, black tea, cream, whipped cream
- EASTERN MINT TEA W/ BROWN RUM 2350
Rum, Moroccan Mint green tea, fresh mint leaves
- HOT SPICY MULLED WINE 550/dl

ENERGY DRINKS

- RED BULL ENERGY DRINK 1290
- RED BULL SUGAR-FREE 1290
- RED BULL - VODKA 2590
- RED BULL - MOJITO 3750
- RED BULL BOAT 24900
6 cans of Red Bull & 0,7 liter of vodka

CAFE UIAN

WHITE WINES

	1,5 DL	2,5 DL	7,5 DL
SPRITZER (2DL) 1050			
MOLNÁR ÉS FIAI CHARDONNAY '22/23 <i>Mátra, wine of the house</i>	1700	2 650	7 950
HILLTOP CHARDONNAY '22/23 <i>Neszmély</i>	1790	2 860	8 470
HILLTOP IRSAI OLIVÉR '23 <i>Neszmély</i>	1790	2 860	8 470
HILLTOP SAUVIGNON BLANC '22/23 <i>Neszmély</i>	1790	2 860	8 470
HILLTOP OLASZRIZLING '23 <i>Neszmély</i>	1790	2 860	8 470
HARASZTHY IRSAI OLIVÉR '23 <i>Etyek-Buda</i>	1860	3 080	9 250
SZŐKE MÁTYÁS MUSKOTÁLY '22/23 <i>Mátra, sweet</i>	1890	3 170	9 450
VYLYAN CHARDONNAY '22/23 <i>Villány</i>	1750	3 030	9 050
ZWACK ISABELLA FURMINT '19/20 <i>Tokaj</i>	2 450	4 080	12 250
NYAKAS ALIGVÁROM '22/23 <i>Etyek-Buda</i>	1860	3 080	8 800
NYAKAS SAUVIGNON BLANC '22/23 <i>Etyek-Buda</i>	2 110	3 560	10 200
TŰZKŐ BANKA GRÜNER VELTLINER '22/23 <i>Szekszárd</i>	2 230	3 770	10 900
PATRICIUS SÁRGAMUSKOTÁLY '22/23 <i>Tokaj</i>	2 200	4 090	11 550
HILLTOP CSERSZEGI FŰSZERES '23 <i>Neszmély</i>	1 590	2 650	7 950
BÁRDOS MÁTRAI SAUVIGNON BLANC '22/23 <i>Mátra</i>	1 750	3 030	9 100
BÉLA ÉS BANDI PINOT GRIS '22/23 <i>Balaton</i>	1 770	2 970	8 490
ST. ANDREA BOLDOGSÁGOS '22 <i>Eger</i>	2 290	3 810	10 990
ZELNA HEGBOR OLASZRIZLING BIO '22/23 <i>Balaton</i>	2 120	3 560	10 190
PAJZOS FURMINT '22/23 <i>Tokaj</i>	1 800	3 070	8 900
PÁTZAY RIZLING '23 <i>Badacsony</i>	1 860	3 080	9 300
KAMOCsAY PRÉMIUM IHLET CUVÉE '22/23 <i>Neszmély</i>	2 100	3 490	10 400
PÁTZAY TÉGLADOMB PINOT GRIGIO '23 <i>Balaton</i>	1 590	2 650	7 990

RED WINES

	1,5 DL	2,5 DL	7,5 DL
MOLNÁR ÉS FIAI CABERNET FRANC '22/23 <i>Mátra, wine of the house</i>	1 600	2 600	7 690
VYLYAN CABERNET SAUVIGNON CLASSIC '22/23 <i>Villány</i>	1 650	2 750	7 950
HILLTOP MERLOT <i>Neszmély</i>	1 630	2 680	7 850
VYLYAN PORTUGIESER '22 <i>Villány</i>	1 750	3 050	9 100
TAKLER KÉKFRANKOS '21/22 <i>Szekszárd</i>	1 630	2 680	7 850
IKON SYRAH '21/22 <i>Balaton</i>	1 990	3 170	9 120
IKON MERLOT '19/20 <i>Balaton</i>	1 940	3 230	9 670
THUMMERER TRÉFLI CUVÉE '20 <i>Eger, sweet</i>	1 940	3 230	9 670
TÓTH FERENC PINOT NOIR '23 <i>Eger</i>	2 190	4 090	11 500
GERE CABERNET SAUVIGNON '18 <i>Villány</i>	2 550	4 250	12 630
VYLYAN MONTENOUVO CUVÉE '20/21 <i>Villány</i>	2 450	4 060	12 200
JUHÁSZ BIKAVÉR '20 <i>Eger</i>	2 010	3 190	9 150
BODRI CABERNET FRANC "FRANCI" '23 <i>Szekszárd</i>	3 040	3 230	9 700
FEKETE SHIRAZ VÁLOGATÁS '19 <i>Szekszárd</i>	2 650	4 420	13 250
KAMOCsAY PRÉMIUM MERLOT '20 <i>Neszmély</i>	1 850	3 050	9 100
IPACS INNIJÓ CABERNET FRANC/KÉKFRANKOS '21 <i>Szekszárd</i>	2 090	3 450	10 300

ROSÉ WINES

	1,5 DL	2,5 DL	7,5 DL
SPRITZER (2DL) 1050			
MOLNÁR ÉS FIAI ROSÉ '22/23 <i>Mátra, wine of the house</i>	1 650	2 520	7 350
PÁTZAY ROSÉ '22/23 <i>Badacsony</i>	1 760	3 030	9 100
SAUSKA ROSÉ '22/23 <i>Villány</i>	2 070	3 490	10 500
HILLTOP MERLOT ROSÉ '23 <i>Neszmély</i>	1 650	2 750	7 990
JUHÁSZ ROSÉ '22/23 <i>Eger</i>	1 690	2 550	7 550
DÚZSI KÉKFRANKOS ROSÉ CUVÉE '22/23 <i>Szekszárd</i>	2 330	3 650	11 590
M.CHAPOUTIER ROUGE CLAIR '23 <i>France</i>	2 500	4 170	12 500

PRESTIGE WINES

	0,75 L (BOTTLE)
KAMOCsAY PREMIUM SAUVIGNON BLANC '22/23 <i>Neszmély</i>	10 400
KAMOCsAY PREMIUM CHARDONNAY '22 <i>Neszmély</i>	10 900
KAMOCsAY PREMIUM SÁRGAMUSKOTÁLY '22/23 <i>Neszmély</i>	10 900
STEIGLER PINCE ZÖLDVELTELINI BIO '22 <i>Sopron</i> 	9 600
FIGULA SZÁKA OLASZRIZLING '23 <i>Balatonfüred</i> 	12 100
GILVESY PINCÉSZET RAJNAI RIZLING „TARÁNYI” '20 <i>Badacsony</i> 	17 490
ETYEKI KÚRIA PINOT NOIR '18 <i>Etyek</i> 	16 430
GERE CABERNET SAUVIGNON BARRIQUE '18 <i>Villány</i>	15 370
GERE KOPÁR CUVÉE '19/20 <i>Villány</i>	27 000
ST. ANDREA MERENGŐ '19/21 <i>Eger</i>	27 000
VESZTERGOMBI PINCÉSZET CSABA CUVÉE '20 <i>Szekszárd</i>	22 790
SAUSKA KADARKA '18 <i>Villány</i>	17 800
GERE SOLUS '20 <i>Villány</i>	31 700
VYLYAN VILLÁNYI MANDULÁS CABERNET FRANC '19 <i>Villány</i>	22 260
SEBESTYÉN PINCÉSZET IVÁN BIKAVÉR '18 <i>Szekszárd</i> 	23 450

 = selected as one of the best wines of Hungary in 2023

TOKAJ WINES

	8 CL	5 DL
PAJZOS SWEET SZAMORODNI '11 <i>Megyer</i>	1 970	10 990
PAJZOS DRY SZAMORODNI '15 <i>Megyer</i>	1 970	10 990
ASZÚ 5 PUTTONYOS '00 <i>Hilltop</i>	3 990	21 000
ASZÚ 6 PUTTONYOS '17 <i>Zwack Isabella</i>	4 510	26 500

INTERNATIONAL WINES

	1,5 DL	2,5 DL	7,5 DL
BOTTEGA PINOT GRIGIO DOC DELLE VENEZIE '22/23 <i>Italy</i>	2 100	3 500	10 500
YEALAND'S SINGLE VINEYARD'S SAUVIGNON BLANC '22/23 <i>New Zealand</i>	3 200	5 300	16 000
TRAPICHE MALBEC OAK CASK RANGE '22 <i>Argentina</i>	1 950	3 250	9 700
TERRECARSICHE CLASSICI PRIMITIVO '21 <i>Italy</i>	2 100	3 500	10 500
MATUA SAUVIGNON BLANC '22/23 <i>New Zealand</i>	3 290	5 200	16 500
CHÂTEAU D'ESCLANS 'WHISPERING ANGEL' ROSÉ '22/23 <i>France</i>	4 400	7 330	21 990

CAFE UIAN

BEER IN BOTTLE 0,33 l

DREHER GOLD 1170
 DREHER 24 ALC. FREE (0,5%) 1150
 PERONI ALC. FREE 0,33L 1490
 lemon or sour cherry-blackberries
 GLUTEEN FREE BEER 1870
 HB WHITE 0,33L 1670
 DREHER BAK BROWN 0,5L 1150
 PILSNER URQUELL 1230
 SOMERSBY CIDER APPLE 1200
 ASAHI 1490 PERONI 1490
 DREHER SOUR CHERRY 1230
 BUDAPEST ARTISAN BEER 0,33L 1230
 lager, sour cherry, lpa
 HEINEKEN 0,33L 1450

VODKA 4 cl

ABSOLUT BLUE 1920
 ABSOLUT CITRON 1930
 ABSOLUT VANILIA/PEPPAR 1710
 ZUBROWKA 1670 FINLANDIA 1830
 SMIRNOFF RED 1830
 BELVEDERE PURE 2550
 CIROC/CIROC MANGO 3100
 GREY GOOSE 2990
 BELUGA NOBLE 3100
 BELVEDERE CITRUS 3470

WHISKY 4 cl

JOHNNIE WALKER RED 1850
 JOHNNIE WALKER BLACK 3210
 JOHNNIE GOLD RESERVE 3750
 JACK DANIEL'S 2210
 JACK DANIEL'S G. JACK 2810
 JACK DANIEL'S SINGLE 3670
 BALLANTINES 1850
 BALLANTINES 12 YEARS 2390
 GLENFIDDICH 12 YEARS 3650
 JIM BEAM 1850 CHIVAS REGAL 2390
 JAMESON 1990
 JAMESON BLACK BARREL 4290
 BUSHMILLS 1990
 BUSHMILLS BLACK 2250
 GRANT'S 1990 GRANT'S 12 YEARS 2450
 TULLAMORE DEW 1980
 GLENMORANGIE 3140
 BALLANTINE'S 17 YEARS 5040
 GLENLIVET 12 YEARS SINGLE MALT 3210
 NIKKA COFFEY GRAIN WHISKY 45 Japan 5040
 MONKEY SHOULDERS SCOTCH 3270
 THE DEACON 2900

BRANDY, COGNAC 4 cl

LÁNCHÍD BRANDY 1990
 METAXA ***** 1780
 REMY MARTIN V.S.O.P 5100
 REMY MARTIN X.O 8610
 MARTELL V.S. 1990
 MARTELL V.S.O.P. 5100
 HENNESSY V.S. 3230
 HENNESSY FINE DE COGNAC 3930
 HENNESSY XO 8610
 ARARAT 6 ÉVES 1780

TEQUILA 4 cl

SAUZA GOLD 1830
 SIERRA SILVER/GOLD 1750/1830
 JOSE CUERVO SILVER/GOLD 1750
 MONTEZUMA WHITE 1650

GIN 4 cl

BEEFEATER PINK 2180
 TANQUERAY TEN 3100
 GORDON'S 1950 BEEFEATER 1950
 MONKEY 47 4050 BOMBAY 2170
 HENDRICK'S 3100 NIKKA COFFEY 3550
 SIPSMITH LONDON DRY 3130
 THE BOTANIST ISLAY DRY 2970
 TANQUERAY BLACKCURRANT 2600
 MALFY ARANCIA 2600
 MALFY ROSA 2600

DRAUGHT BEER

3 dl / 5 dl / pint 5,68dl

DREHER GOLD 990 1350 1550
 PILSNER URQUELL 1050 1570 1650
 HB WHITE 1190 1880 1970
 DREHER BAK (brown) 950 1550 1670
 ANTL SUMMER ALE (4dl) 1590
 CECEI ARTISAN
 SOUR CHERRY/LAGER 1170 1790 1950

SNACKS

OLIVES 1100
 SUN DRIED TOMATOES 1200
 PEANUTS 1100
 BRUSCHETTA WITH TOMATO 3140
 MIXED BRUSCHETTA 3140
 tomato, parma ham, olives
 SPICY CHICKEN WINGS
 with steak potatoes) with spicy chili and blue
 cheese sauce and celery
 6/ 10/14pcs - 4190/5550/6670
 GARLIC BREAD WITH CHEESE 2490
 HUNGARIAN BEEFTATAR 4790/6390
 100gr/150gr with toast
 NACHOS 2890
 with Mexican salsa and
 Jalapeno Cheddar cheese sauce

BITTER LIQUEURS 4 cl

ZWACK UNICUM 1380
 ZWACK UNICUM PLUM 1450
 ZWACK UNICUM BARRISTA 1460
 ZWACK UNICUM RISERVA 2330
 AVERNA 1460
 JÄGERMEISTER 1590
 BECHEROVKA 1460

LIQUEURS 4 cl

BAILEYS 6 cl 1860
 COINTREAU 2550
 CALVADOS BOULARD 2350
 PERNOD 1790
 RICARD 1850
 DISARONNO AMARETTO 2520
 DISARONNO VELVET LIQUEUR 2590
 SOUTHERN COMFORT 2390
 SAMBUCA 1790
 ABSINTH 1970
 GALLIANO 2520
 KAHLÚA 1750
 MALIBU 1430
 OUZU 12 1750
 GRAND MARNIER 2330
 TUBI 2690

VERMOUTH 8 cl

MARTINI 1510
 Bianco, Dry, Rosso, Rosato
 CAMPARI 1790

RUM 4 cl

HAVANA CLUB ANEJO 3 YEARS 1850
 HAVANA CLUB ESPECIAL 1850
 HAVANA CLUB 7 YEARS 2830
 BACARDI LIGHT-DRY 1840
 BACARDI BLACK 2070
 BACARDI 8 YEARS 3070
 CAPTAIN MORGAN BLACK 1550
 CAPTAIN MORGAN SPICED 1750
 RON VARADERO SILVER DRY 1750
 ZACAPA 23 YEARS 3670
 DIPLOMATICO RESERVA EXCLUSIVA 3930
 QUORHUM DOMINIKAI RUM 30 YEARS 5240
 CENTENARIO 20 YEARS FUNDACIÓN 4570
 EL DORADO 21 YEARS 5370
 BUMBU ORIGINAL 2700
 BUMBU XO 4300

CAFE VIAN

long drinks

VODKA - SODA - LIME 3 290

vodka, lime juice, soda water

MOJITO 3 550

Havana rum, lime, sugar syrup, mint leave, soda water

FRUIT MOJITO 3 990

mango, strawberry, forest fruit, melon, pineapple, grapefruit, kiwi

LONG ISLAND ICED TEA 3 990

Havana rum, vodka, gin, tequila, Triple Sec, cola, lemon juice

PASSION LONG ISLAND ICED TEA 4 100

Havana rum, vodka, gin, tequila, passion fruit syrup, cranberry juice

CASTRO'S LEMONADE 3 450

Havana rum, passion fruit syrup, lime

RICCOcone 3 350

vodka, coconut cream, pineapple juice, cream, mango syrup

BLOODY MARY 3 050

vodka, tomato juice, Tabasco, Worchester, salt, pepper, lemon juice, lime

STRAWBERRY CAIPIRINHA 3 690

Cachaca, brown sugar, starwberry, lime

CUBA LIBRE 3 490

Havana rum, cola, lime

CUBA LIBRE ESPECIAL 3 990

Havana Especial rum, cola, lime

TEQUILA SUNRISE 3 490

tequila, grenadine, orange juice

GARIBALDI 3 250

Campari, orange juice

BLUE LAGOON 3 290

Curacao Blue, Havana rum, lemon juice, soda water

CHAVEZ'S LEMONADE 3 550

Havana rum, cherry syrup, lime, soda water

SEX ON THE BEACH 3 590

vodka, peach liqueur, Cranberry juice, pineapple juice

SINGAPORE SLING 3 650

gin, cherry brandy, lemon juice, grenadine, soda water

ACAPULCO DREAM 3 350

tequila, black rum, pineapple juice, grapefruit juice

TEQUILA MATADOR 3 790

tequila, Triple Sec, lemon juice, pineapple juice

WOO WOO 3 350

vodka, peach liqueur, Cranberry juice

BANANA COW 2 750

black rum, milk, banana syrup

SPICE & GINGER 3 490

Spiced rum, ginger, lime

PINA COLADA 3 490

Havana rum, coconut cream, pineapple juice, cream

BLUE HAWAII 3 590

vodka, Curacao Blue, Cointreau, pineapple juice, coconut cream, cream

RASPBERRY PIÑA COLADA 3 670

Havana rum, coconut cream, raspberry, pineapple, cream

MAI TAI 3 850

black rum, Curacao Blue, 73% rum, almond syrup, pineapple juice, orange juice

CHARLES 2 900

Malibu, Havana rum, Curaçao Blue, pineapple juice

MELON BALL 3 290

Melon liqueur, vodka, pineapple juice

LAS PALMAS 2 890

Sangria, Martini Rosso, Triple Sec, pineapple juice

COOL-AID 3 450

Amaretto, lime, Southern Comfort, melon liqueur, Cranberry juice

ZOMBIE 3 800

Havana rum, black rum, 73% rum, Cherry Brandy, pineapple juice, lemon juice

CAIPIRINHA 3 490

Cachaca, lime, brown sugar

SIXTH SENSE 3 550

vodka, banana liqueur, grenadine, mango syrup, lemon juice, pineapple juice, orange juice

BAHAMA MAMA 3 890

Havanna Rum, Kahlúa, Malibu, lemon juice, grenadine, orange juice, pineapple juice

PASSION CAIPIROSKA 3 490

vodka, passion fruit syrup, lime

GIN FIZZ 3 450

Gin, lime, sugar syrup, soda water

SAN FRANCISCO 3 450

vodka, banana liqueur, orange juice

CHAMPAGNE AND SPRITZER COCKTAILS

APEROL SPRITZ 2 990

prosecco, Aperol, soda water, orange slice

HUGO 2 790

prosecco, elder syrup, fresh lime juice, mint leaves

HUGO RED 2 890

prosecco, elder syrup, fresh lime juice, mint leaves, strawberries

KIR ROYAL 3 100

Crème de Cassis, dry Champagne

RUBY RED CHAMPAGNE 3 490

Cranberry juice, dry Champagne, lime

TROPICAL CHAMPAGNE 3 650

Havana rum, mango syrup, orange juice, dry Champagne

ROSATO RIVIERA 2 490

Martini Rosato, fresh orange juice, fresh strawberry, Prosecco, orange slice

CHAMBORD CHAMPAGNE 3 100

Chambord, raspberry liqueur, raspberry purée, Prosecco

SUMMER ORANGE 2 350

Lillet Blanc, orange juice, Prosecco, orange slice

MORNING GLORY 2 450

Lillet Blanc, Chambord, Prosecco, Angostura bitter, a pinch of orange juice, cocktail cherry

TESTAROSSA 3 100

Prosecco, strawberry purée

CLASSIC COCKTAILS

MARGARITA 3 290

Tequila, Triple Sec, lemon juice

DAIQUIRI 2 990

Havana rum, lime, sugar

MANHATTAN 2 790

Bourbon, Martini Rosso, Angostura

MARTINI DRY 2 790

Vodka, Martini dry, black olive

NEGRONI 3 290

Martini Rosso, Campari, Gin, soda water, orange skin

OLD FASHIONED WHISKY 3 490

Jack Daniel's, brown sugar, Angostura, Orange skin, cocktail cherry

BOURBON SOUR 2 590

Jim Beam, lemon juice, sugar syrup, cocktail cherry

LUXURY DRINKS

MOJITO DE LUXE 4 450

Havana Especial, lime, brown sugar, Perrier lime, fresh mint leaves

TANQUERAY 10 MARTINI 4 450

Tanqueray 10, Martini dry, giant green olive

CUBA LIBRE 7 3 990

Havana Club 7 years old, cola, lime

ZACAPA SOLERA DAIQUIRI 3 990

Zacapa Centenario, lime, sugar cane, cocktail cherry

THE VIAN SMASH 3 290

Tanqueray 10, Lillet Blanc, mint, lemon-lime skin, lime juice, sugar

GREYGOOSE COSMO 4 050

Greygoose Vodka, Chambord, Ruby Red Cranberry, lime

TANQUERAY 10 TONIC 4 450

Tanqueray 10, tonic, lime, rosemary

CARIBBEAN PERRIER 3 550

Fresh ginger, honey, Havana especial, Angostura, fresh lime, 1 slice cucumber, ½ a stalk of lemon grass

BELUGA MOSCOW MULE 3 790

Beluga vodka, ginger beer, fresh lime juice, fresh cucumber, Fernetbranca

COGNAC ALEXANDER 4 750

Henessy VS, Crème de Cacao, cream, freshly grated nutmeg

CAFE VIAN

SHORT DRINKS

SCREAMING ORGASM 3 450
vodka, Kahlúa, Baileys, Amaretto

COSMOPOLITAN 3 490
Vodka, cointreau, cranberry juice, lime

WHITE RUSSIAN 3 490
Kahlua, vodka, cream

FROZEN FRUIT DAIQUIRI 3 550
Havana Rum, mango, strawberry, forest fruits, pineapple-grapefruit, kiwi, banana, coconut, honey melon flavoured

FROZEN FRUIT MARGARITAS 3 250
Tequila, mango-chili, strawberry or raspberry flavour

TWO COLOUR DAIQUIRI 3 790
Havana rum, eper syrup, passion fruit syrup, pineapple or strawberries

PISCO SOUR 2 990
Pisco liqueur, egg white, sugar syrup, fresh lime juice

WHITE RUSSIAN CRANBERRY 3 490
Absolut Vodka, Kahlúa, cranberry syrup, cream

SHOTS

ABSOLUT FLYING 2 350
Absolut citron vodka, brown suger, 73% rum, lemon, flambé

BLOODY BRAIN 2 750
Peach liqueur, grenadine, Baileys

BLACK OUT 2 250
Unicum, Sambuca

RAINBOW SHOT 2 290
Vodka based fruit shots in 7 different flavours

SHOT IN 7 FLAVOURS
mango, strawberry, forest fruits, banana, coconut, tropical blue, honey melon
2 for 4350 / 4 for 7100
6 for 9790 / 8 for 12800

HOT SHOT 2 900
Kahlúa, Baileys, Galliano, cream

B'52 3 490
Kahlúa, Baileys, Cointreau, flambé

KAMIKAZE 3 050
Vodka, Cointreau, lime juice

FLAMING RAINBOW 3 250
Grenadine, banana liqueur, Curacao Blue, Ouzo, 73% rum

MARTINI COCKTAILS

ESPRESSO MARTINI 3 290
vodka, Kahlua, cold ristretto coffee

GREEN APPLE MARTINI 3 100
Bols Vodka, Martini dry, green apple syrup, apple juice

PORNSTAR MARTINI 3 250
vodka, Martini dry, passion fruit syrup, lime/pineapple juice

CHERRY MARTINI 3 100
Vodka, Cherry syrup, Martini rosato, lime juice

Cocktails made of Hungarian Spirits

CHERRY COOLER 2 990
Devilish Sour Cherry with Honey, lime, sour cherry syrup, cranberry juice, soda

WILLIAM'S CAIPIRINHA 3 050
William's pear spirit, lime, brown sugar, cocktail cherry



GIN COCKTAILS

DIRTY BEEFEATER MARTINI 2 890
Beefeater, Martini dry, olive-juice

DRAGON-LYCHEE GIN FIZZ 3 050
Beefeater, Dragon purée, lime, soda water

CUCUMBER GIN TONIC 3 100
Beefeater, tonic, slice of lime, slice of cucumber

HENDRICKS TONIC W/CUCUMBER 4 790
Hendricks gin, tonic, slice of lime, slice of cucumber

THE VIAN GIMLET 2 890
Beefeater, lime juice, ginger syrup, fresh ginger

MONKEY 47 & TONIC 5 150
Monkey 47, orange juice, lemon peel

BEEFEATER ROSE & TONIC 3 100
Beefeater Rose, Thomas Henry Pink Tonic Water strawberries

+ Fever Tree Tonic Water 1 310

ALCOHOL FREE COCKTAILS

ORANGE SOLLER 2 670
fresh orange juice, vanilla ice cream, whipped cream

RED BANANA 2 300
Banana syrup, grenadine, pineapple juice, Orange juice, cream

PINEAPPLE COLADA 2 400
pineapple, pineapple juice, coconut cream, cream

GREENY 2 300
Peach juice, pineapple juice, cream, honey melon cream, Tropical blue syrup

SAFE SEX ON THE BEACH 2 300
Peach juice, Cranberry juice, pineapple juice

CRANBERRY ICE TEA 2 300
Cranberry juice, ice tea, lemon

SANTA CLARA 2 300
Pineapple juice, passion fruit syrup, mango syrup, milk

VIRGIN MOJITO 2 400
Lime, mint leaves, soda water sugar syrup

GRAPY 2 300
Grapefruit juice, orange juice, pineapple juice, lemon juice, coconut cream

TONIC FRESH 2 300
Orange juice, pineapple juice, lemon juice, strawberry syrup, tonic

VIRGIN CAIPIRINHA 2 300
Lime, brown sugar, ginger, cocktail cherry

X LEMONADE 2 750
Tropical fruits, lime, pineapple-grapefruit purée, Perrier

HAPPY MORNING 2 300
Orange juice, apricot juice, lemon juice, grenadine

FROZEN DAIQUIRI/SMOOTHIES 2 300
Strawberry, kiwi, mango, passion fruit, forest fruits, or honey melon flavour

VIRGIN APEROL SPRITZ 2 550
Aperol syrup, sparkling water, orange slice

VIRGIN GIN TONIC 2 650
Tanqueray 0,0% gin, lime, tonic

HEY HONEY 2 990
Fütyülös Honey Peach, vanilla syrup, lime- orange slice, cocktail cherry

LAND OF FIRE 2 990
Fütyülös strawberry brandy, fresh lime, strawberry syrup, pomegranate juice

PLUM BLOSSOM 2 790
Kosher plum brandy, cinnamon syrup, cranberry juice, fresh lime

CHAMPAGNE AND SPARKLING WINES

HUNGARIA EXTRA DRY 0,2 L/0,75 L	3 170/10 600
HUNGARIA GRAND CUVÉE 0,75 L	11 150
ASTI CINZANO DOUX 0,75 L	11 150
KREINBACHER EXTRA DRY 0,15 L/0,75 L	2 600/12 900
VILLA SANDI PROSECCO DOC FRIZZANTE 0,15 L/0,75 L	2 500/12 190
CA'DI RAJO DCO EXTRA DRY PROSECCO 0,75 L	17 750
MARTINI BRUT 0,75 L	8 800
MÖET & CHANDON 0,75 L	41 340
MÖET & CHANDON ROSÉ IMPERIAL 0,75 L	44 500
DOM PÉRIGNON 2013 0,75 L	148 000
MUMM CHAMPAGNE 0,75 L	49 000
ALFRED GRATIEN BRUT 0,75 L	41 340
SAUSKA BRUT 0,75 L	15 390
SANGRIA 0,1 L / 1,5 L	750/10 900

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