



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.....	4 090
2 dl fresh juice, omlette or eggs, hot beverage of your choice	
ENGLISH	4 100
Ham & eggs, sausage, beans in tomato sauce, rösti, bread	
FRENCH V	3 250
2 big fresh croissants, jam, butter, toast, hot beverage of your choice	
FITNESS V	3 230
Home made granola with fresh yoghurt and seasonal fruits	
GUACOMOLE.....	4 390
creamy guacamole on toasted sourdough bread, smoked salmon, capers, fresh dill, lime	
BRAZIL	3 630
½ grapefruit stuffed with fruit salad,½ grapefruit, 2 dl fresh juice	
WIENER.....	3 630
1 pair of Wiener sausage, dijon mustard or creamy horse radish, potatoe salad, brown bread, hot beverage of your choice	
HUNGARIAN	3 770
smoked ham, Mangalitsa sausage, Hungarian salami, cheese, hard boiled eggs, tomato, red pepper, butter, creamy horse radish	
MIAMI.....	4 080
Freshly baked bagel with smoked salmon, cream cheese, caper, onion, mixed salad	
BELGIAN.....	3 490
Belgian waffle with nutella, banana, whipped cream and nuts	
SWEET.....	3 490
American pancakes with strawberry mascarpone	



CHAMPAGNE
BREAKFAST

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

1950

Prosecco or Prosecco Rosé
1 dl

1 490

Fresh from the Bakery

English muffin (plain) 950	Fresh sweet rolls basket (3pcs big) 2950
Fresh croissant 1100	Fresh hot panini (plain) 950
stuffed with jam or chocolate	Fresh bagel 840
Fresh croissant 990	Butter, Jam, Peanuts cream, Cheese cream 490

Daily fresh pastry special (please ask your waiter)

SPECIAL EGG DISHES

MEDITERRENIAN OMELET.....	3 160
3 eggs, zucchini, bellpepper, dried tomato, onions	
OMELET COUNTRY STYLE	3 330
3 eggs, Mangalitsa sausage, onion, potato	
OMELET COUNTRY STYLE EXTRA	3 630
4 eggs, Mangalitsa sausage, onion, potato	
FITNESS OMELET	2 930
made of 3 eggs white with ham or mushrooms	
POACHED EGG VIAN STYLE	3 660
2 eggs served on potato pancake with spinach and sauce hollandaise cooking time 20-25 minutes	
LECSÓ	2 830
tomato-paprika stew, with eggs and white bread	
SEAFOOD OMELET	3 150
3 eggs with salmon, shrimp and mussels	
SALMON BENEDICT	5 030
smoked salmon, steamed spinach, 2 poached eggs, english muffin, sauce hollandaise preparing time 20-25 min.	

»»» LECSÓ WITH EGGS AND GOOSE LIVER... 6 050

French toast 2 370
Served with your choice of garlic, maple syrup or fruit jam

STANDARD EGG DISHES

3 EGGS, NO TOPPING
sunny side up, scrambled, omelette, boiled
2 070

HAM & EGGS 2 510

3 EGGS, ANY STYLE
with 2 toppings
2 790

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

ADDITIONAL TOPPING 630



APPETIZERS

- PITA** **V**2 070
garlic seasoned pita with chilli oil

NACHOS **V** with two dips of your choice 2 990
with Mexican salsa or Jalapeno Cheddar cheese sauce or avocado dip

GARLIC BREAD WITH CHEESE ON TOP **V**.....2590

BRUSCHETTA WITH CHOPPED TOMATO **V** 3 250

MIXED BRUSCHETTA 3 250
with chopped seasoned tomato, parma ham, olives

PARMA HAM CARPACCIO4 540
with mixed salad with balsamic vinegar and shaved parmesan

CAPRESE WITH BASIL **V**.....4 980
fresh buffalo burrata, tomato and pesto sauce

GOOSE LIVER PATÉ MARINATED IN TOKAJ WINE 9 350
served with fruit chutney onion jam and brioche

CAPRESE WITH PARMA HAM 5 770
fresh buffalo burrata, tomato, pesto sauce and Parma ham

EGGPLANT CREAM WITH PROVENCE SPICES **V** 3 530
served with toasts and pita

TOSCAN VEGETARIAN PLATE **V**4 980
cream of artichoke and eggplant, sun dried tomato, grilled zucchini and eggplant, parmesan cheese, served with toasts and pita

SPANISH ANTIPASTO PLATE5 440
Serrano ham, 3 kinds of Spanish sausage, olives, cheese, butter

BEEF FILET CARPACCIO 5 770
with ruccola salad and shaved parmesan + truffles 7250

BEEFTATAR HUNGARIAN STYLE W/TOAST ..4980/6650
100g/150g

FRENCH BEEFTATAR6500
with capers, French fries, salad and pickles cucumber

SMOKED SALMON.....4 980
with creamy horseradish

HUNGARIAN COUNTRY PLATE5 310
smoked ham, Mangalitsa sausage, salami cheese, hard boiled eggs, paprika, tomato, butter, creamy horse radish, cottage cheese spread

SPICY CHICKEN WINGS 4370/5770/6950
with steak potatoes, chili and blue cheese sauce and celery 6/10/14 pcs

BAKED MIXED FOREST MUSHROOMS **V**.....3 690
seasoned with Provence spices, baked with cheese served with grilled zucchini slice, baked French green bean **baking time 20-25 minutes**

DEEP FRIED SQUID RINGS.....3100
with garlic mayonnaise

DAILY QUICHE

WITH
MIXED SALAD

3340

SOUPS

- Hungarian mushroom soup** **V**
2550

Hungarian beef goulash soup
2890

Turkey soup tarragon with vegetables and cheese
2570

Chilled fruit soup made of seasonal fruits **V**
2350

French garlic cream soup with cheese topped toast **V**
2350

Spicy chicken cream soup with peanuts 
2350

Clear beef consomme with vegetables and beef pieces
2700

DAILY CREAM SOUP **V**

2350

MIXED COLD PLATE FOR 2 PERSONS

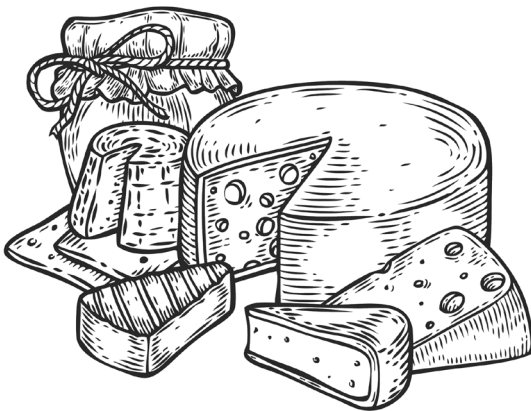
Beeftatar, goose liver pate, smoked Mangalitsa ham, cheese, hard boiled egg, Mangalitsa sausage, tomato, onions, butter, cottage cheese spread

12 150

CHEESE

- FRENCH CHEESE SELECTION (120g)**
with toast and onion jam
3 190

SELECTION OF HUNGARIAN AND FRENCH CHEESE
served with toasted bread
5 670



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 (390ft/slice)

CAESAR SALAD VIAN STYLE..... 4 770
with grilled chicken breast, made of romaine lettuce, and pesto flavoured toast

GREEK SALAD V..... 4 150
Green salad, tomato, paprika, cucumber, onion, Feta cheese-and cream, Olive cream (tapenade)

CAESAR SCAMPI..... 5 730

DUCK BREAST SALAD..... 5 090
mixed fragrant salad, with freshly grilled duck breast stripes and fried apples, nuts

GRILLED CRUSTY SOIGNON GOAT CHEESE 5180
served with ruccola salad & sun dried tomatoes

NIZZA..... 4 650
mixed green salad, tomato, potato, olives, hard-boiled egg, tuna fish, green beans, and vinaigrette

SWISS..... 4 360
mixed green salad with walnut, olive, vinaigrette, sun dried tomatoes, served with melted goat cheese on toast bread

NORVEGIAN..... 5 290
smoked salmon with fresh mixed salad, sun dried tomato, lemon

HAWAII 4 530
mixed green salad, cucumber, paprika, apple, pineapple, grilled chicken stripes, cheese, and caesar dressing

MONTMARTRE..... 4 570
mixed green salad, tomato, walnut, hard-boiled egg, cheese, grilled chicken and vinaigrette

BEEF FILET STRIPES 7 430
marinated with Dijon mustard, served on mixed lettuce with parmesan cheese

GRILLED GOOSE LIVER STRIPES 8100
with mixed salads, fried apple, toasts and roasted nuts



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
6 440

ASPARAGUS SALAD
with burrata, baked cherry
tomatoes, roasted pine nuts
5 700

HONEY AND GINGER
FLAVOURED GRILLED
RED TUNA STEAK
SLICES
served on mixed green salad
6 150

PASTAS AND SAUCES

Lasagne baked with cheese
made of beef meat
5 130

Paccheri pasta with tomato sauce,
burrata and roasted pine nuts V
5 950

SPICY PASTAS
Spicy green tagliatelle with chicken
breast stripes, flavoured with crushed
peanuts and coconut milk
5 300

Tortellini stuffed with spinach and
ricotta cheese served with garlic and
chili flavoured tomato sauce V
6 090

Spicy beef filet stripes, with grilled
vegetable cooked in soy sauce & penne
7 160

Garlic, tomato and chili seasoned
spaghetti with giant scampi
6 650

Choose your pasta and your topping



Penne / Spaghetti /Green tagliatelle

Renaissance 4 970
Chicken, mushroom, carrots & zucchini
stripes, cooked in white wine and soy
flavoured olive oil

Arrabbiata 4 120
olives, caper, spicy tomato sauce

Vian style 5 130
Grilled chicken breast stripes, olives

Tomato sauce V 3 950
with parmesan

Light creamy mushroom sauce
V 4 680
with sundried tomato,
garlic and basil

Two-cheese sauce
Smoked goat cheese
and blue cheese V 4 140

Light creamy sauce
with smoked salmon 5 790

Bolognese sauce
made of beef 5 190

MAIN COURSES

CHICKEN DISHES

- GRILLED CHICKEN BREAST STRIPES 'VIAN' STYLE 5190

with ratatouille and candied lemon, potato pancake



- HUNGARIAN CHICKEN PAPRIKASH 5590

with dumplings

- ROASTED LEMONY CHICKEN LEG FILLET 5190

marinated with honey and chili, served with parmesan flavoured mashed potato



- MOZZARELLA CHICKEN BREAST 5870

served with potatoes au gratin and chardonnay sauce

- ROASTED CHICKEN BREAST FILET STUFFED WITH EGGPLANT AND PARMESAN CHEESE 5560

served with spicy tomato sauce & steak potatoes

- DIJON CHICKEN BREAST STEW TARRAGON 4790

with jasmin rice or grilled vegetable

- ROSEMARY CHICKEN BREAST 5990

paccheri pasta with tomato sauce, burrata

FISH COURSES

- GRILLED RED TUNA STEAK MARINATED WITH GINGER AND HONEY SERVED WITH PESTO FLAVOURED GRILLED VEGETABLES

7390

- GINGER MARINATED NORWEGIAN SALMON STEAMED IN ALUMINIUM FOIL

7390

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

- GRILLED LEMONY NORWEGIAN SALMON

7390

with lemony butter & grilled vegetables



- BLACK MUSSELS VIAN STYLE

7390

cooked in onion and white wine flavoured sauce, served with french fries

- SEA FOOD PLATE FOR 2 PEOPLE

23150

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' 7160

with tomato and paprika stew, and potato pancake

- ROASTED DUCK VIAN STYLE 8900

with grilled goose liver, ratatouille & potato pancake

- DUCK THIGH CONFIT WITH DIJON MUSTARD FLAVOURED GNOCCHI7530

and steamed cabbage

- GRILLED DUCK BREAST WITH ORANGE HONEY SAUCE7050

and potato croquettes

- ROASTED DUCK BREAST WITH SPICY PEPPER SAUCE7070

and steak potatoes

- GRILLED GOOSE LIVER MIGNON.....14550

with caramelised apple & celery pannacotta

- HUNGARIAN STYLE GRILLED GOOSE LIVER ...13680

with tomato paprika stew, steak potatoes

BEEF, PORK AND LAMB SPECIALS

- WIENER SCHNITZEL 5890

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

- BEEF STEAK MEXICAN STYLE

(18/30 DKG) 11390 / 16230

with chilli-pepper sauce, grilled corn & steak potato



- PEPPER BEEF STEAK

with cognac flavoured pepper sauce & potato croquette and grilled vegetables

(18/30 DKG) 11650 / 16450

- BEEF STEAK HUNGARIAN STYLE

(18/30 DKG) 13990 / 18500

with grilled goose liver, tomato paprika stew, steak potatoes

- BEEFSTEAK WITH MELTED SAINT NECTAIRE CHEESE ON TOP

(18/30 DKG) 11390 / 16450

served with honey spicy roasted potatoes

- 'WE ARE FRIENDS' PLATE

for 2 or 4 people 14500 / 26900

made of our favorite dishes of chicken, duck or pork (ask your waiter)

- GARLIC AND ROSEMARY FLAVOURED RACK OF LAMB 10390

served in pastry basket with grilled vegetables, pepper sauce

•RED WINE FLAVOURED BEEF STEW WITH DUMPLINGS

5980

HOME MADE BURGERS

All our hamburgers are served with french fries or steak fries

- NEW YORK HAMBURGER..... 5190

hand-made beef patty, bacon, tomato, romain lettuce, Cheddar cheese, onion, home made hamburger sauce
- VIAN DELUX HAMBURGER..... 6870

double hand-made beef patty, bacon, tomato, romain lettuce, double Cheddar cheese, onion, home made hamburger sauce
- MEXICAN BURGER .....5690

chili flavoured hand-made beef patty, Jalapeño, Mexican salsa, bacon, tomato, romain lettuce, Cheddar cheese, onion, home made hamburger sauce



FRENCH BLUE CHEESE HAMBURGER 5350
with sweet Tokaj wine flavored raisin-onion chutney
and rocket salad



- CHEDDAR CHEESE HAMBURGER BOMB WITH JALAPEÑO 5490

served with nachos and sweet potato, onion, tomato, Cheddar cheese, home made hamburger sauce

SANDWICHES

- ARDÈCHE..... 3490

spiced mixed meat paté on toast, grilled cheese on top
- MARGARETA  3490

tomato, cheese, pestoi, bread
- VIAN  3490

spiced mushroom paté on toast, grilled cheese on top
- CROQUE MONSIEUR 4250

traditional French grilled sandwich, Ham, grilled cheese, béchamel, bread
- CROQUE MADAME..... 4150

croque monsieur sandwich topped with egg sunny side up
- CLUB 4270

lettuce, tomato, bacon, ham, mayonnaise, bread
- CALIFORNIA..... 4670

lettuce, tomato, grilled chicken breast, caesar dressing, bread
- BAGATELLE 4270

grilled chicken, tomato, mozzarella, in ciabatta
- STEAK SANDWICH 6710

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 5670
- CAPRESE WITH PARMA HAM 5770

SMOKED SALMON WITH CREAMY HORSERADISH 4980
- HUNGARIAN MUSHROOM SOUP  2550
- TURKEY SOUP TARRAGON WITH VEGETABLES AND CHEESE 2570
- CAESAR SALAD CAFÉ VIAN STYLE 4770

with grilled chicken breast, made of romaine lettuce, and pesto flavoured toast
- RED WINE FLAVOURED BEEF STEW WITH DUMPLINGS 5980
- MILAN SANDWICH 3490

Parma ham, mozzarella, tomato, pesto sauce in ciabatta
- CHICKEN PAPRIKASH 5590

with dumplings
- HUNGARIAN BEEF GOULASH SOUP 2860

SIDE DISHES

- STEAMED SPINACH WITH GARLIC 1690

FRENCH FRIES 1450

SPICY STEAK POTATOES 1450

CROQUETTE 1400

MIXED SALAD WITH VINAIGRETTE 1830

POTATO SALAD WITH MAYONNAISE 1580

TOMATO SALAD WITH BASIL 1460
- FRENCH LAYERED POTATOES 1950

GRILLED VEGETABLES 1820

JASMIN RICE 1340

MIXED PICKELS 1200

GARLIC GREEN BEANS WITH OLIVE OIL, LEMON AND PARMESAN 1860

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HOME MADE DESSERTS

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

AFFOGATO ESPRESSO 2 390
with pistachio or vanilla ice cream

CAFÉ GOURMAND 1 890
coffee of your choice with bit of our daily cake

CHOCOLATE FONDANT 2 750
with light milk sauce
Baking time 20-25 minutes

CRÈME BRÛLÉE 2 490
with seasonal fruits

• MILLE FEUILLE 2 490
flat puff pastry stuffed with vanilla cream
and fresh strawberry

CHOCOLATE MOUSSE WITH ORANGE SKIN... 2 490

• COCOA FLAVOURED PANCAKE FILLED WITH
CINNAMON SEASONED APPLE 2 490
served with vanilla ice cream

MASCARPONE MOUSSE
WITH FRESH STRAWBERRIES 2 490

• FRENCH QUARK STRUDEL 2 490
with cinnamon flavoured sour cherry Baking time 15 minutes

• APPLE PIE 2 490
with vanilla ice cream

• LIMON PIE 2 490
traditional French lemon pie

• MASCARPONE CHEESE CAKE..... 2 490
with raspberry sauce

• FRESH FRUIT SALAD 2 550
Fresh seasonal fruits

• PROFITEROL 2 650
3 pcs

• SOMLOER SPONGE CAKE..... 2 550
SOMLOER SPONGE CAKE..... 2 860
with chocolate ice cream

• CHESTNUT PURÉE WITH WHIPPED CREAM.... 2 490

'BABY' DESSERT SELECTION 3 150
3 different dessert on one plate,
please ask your waiter for the our daily offer

PINEAPPLE CARPACCIO..... 2 950
with lemon sorbet and candied zest (gluten and lactose free)

SUGAR AND GLUTEN FREE DESSERTS

2 490

ask your waiter for the daily selection

FRENCH CHEESE SELECTION with toast and onion jam. . 3 190
120g



Midnight
desserts

TRADITIONAL
FRENCH
LEMON PIE
2 490

MASCARPONE
MOUSSE
WITH
FRESH STRAWBERRIES
2 490

MASCARPONE
CHEESE CAKE
WITH
RASPBERRY SAUCE
2 490

CHOCOLATE MOUSSE
WITH
ORANGE SKIN
2 490

APPLE PIE
WITH
VANILLA ICE CREAM
2 490

ICE CREAM
CUPS

RIVIERA 2 570
strawberry, mango-pineapple
sorbet, lemon sorbet, mint leaves,
roletti and fresh pineapple

ZAZIE 2 570
peach, vanilla ice cream, fruit
salad, whipped cream

STRAWBERRY 2 570
fresh strawberries, vanilla and
strawberry ice cream, strawberry
sauce, whipped cream

VIAN 2 570
caramel, vanilla, chocolate ice
cream, whipped cream,
roletti, coffee liqueur and peanut,
caramel cream, ladyfingers

CHANSON 2 570
walnut, chocolate, tiramisu ice
cream, chocolate liqueur,
whipped cream,
ladyfingers, walnut

BANANA SPLIT 2 570

RASPUTIN 2 570
lemon sorbet, mint leaves
and vodka

HUNGARIAN DISHES

- HUNGARIAN COUNTRY PLATE** 5 310

smoked ham, Mangalitsa sausage, salami, cheese, hard boiled eggs, paprika, tomato, butter, creamy horse radish, cottage cheese spread
- BEEFTATAR HUNGARIAN STYLE WITH TOAST** 100G/150G 4 980/6 650
- MIXED COLD PLATE FOR 2 PERSONS** 12 150

beeftatar, goose liver pate, smoked Mangalitsa ham, cheese, hard boiled egg, Mangalitsa sausage tomato, onions, butter, cottage cheese spread
- GOOSE LIVER PATÉ MARINATED IN TOKAJ ASZÚ WINE** 9 350

served with fruit chutney onion jam and brioche
- HUNGARIAN BEEF GOULASH SOUP** 2 890
- HUNGARIAN MUSHROOM SOUP**  2 550
- WIENER SCHNITZEL** 5 890

breaded slices of pork loin with home-made chips and french fries or potato salad
- HUNGARIAN CHICKEN PAPRIKASH** 5 590

with dumplings
- ROASTED DUCK BREAST 'HUNGARIAN STYLE'** 7 160

with tomato and paprika stew, and potatoe pancake
- ROASTED DUCK VIAN STYLE** 8 900

with grilled goose liver, ratatouille & potato pancake
- GRILLED GOOSE LIVER HUNGARIAN STYLE** 13 680

with tomato paprika stew, steak potatoes
- RED WINE FLAVOURED BEEF STEW WITH DUMPLINGS** 5 980
- BEEF STEAK HUNGARIAN STYLE (18/30 DKG)** 13 990 / 18 500

with grilled goose liver, tomato paprika stew, steak potatoes
- GARLIC AND ROSEMARY FLAVOURED RACK OF LAMB** 10 390

served in pastry basket with grilled vegetables, pepper sauce
- COCOA FLAVOURED PANCAKE FILLED WITH CINNAMON SEASONED APPLE** 2 490

served with vanilla ice cream
- SOMLOER SPONGE CAKE** 2 550



The Café Vian Classic Hungarian Menu 11 500

Turkey soup tarragon
with vegetables and cheese


Hungarian beef goulash soup

Roasted duck breast
'Hungarian style'
with tomato and paprika stew, and potatoe pancake


Pork medalions with Lecsó (Hungarian ratatouille)


Red wine flavoured beef stew
with homemade dumplings

Cocoa flavoured pancake filled
with cinnamon seasoned apple
served with vanilla ice cream


Somloer sponge cake

+ one glass of Tokaji Szamorodni and a soft drink 13 900





CAFE VIAN

HOME MADE DRINKS 3 dl 5dl 1l

CAFÉ VIAN HOME-MADE 1270 1690 3600
LEMONADES WITH FLAVORING 1300 1950 3570
*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 1300 1690 3600
strawberry, peach, Green tea, hibiscus

FRESHLY SQUEEZED ORANGE
OR GRAPEFRUIT JUICE
2dl/1260 3dl/1890 5dl/3150 1l/6300

FRESHLY SQUEEZED LIME
2dl/2200 3dl/3300 5dl/5500 1l/11000

RASBERRY OR ELDERFLOWER SODA
3dl/860 5dl/1300

LOW-ALCOHOLIC FLAVOURED
LEMONADES 5DL 1L
'FÜTYÜLŐS' TROPICAL LEMONADE 2790 5440
*'Fütyülős' tropical spirit, orange syrup,
soda water, lime*
'FÜTYÜLŐS' WATERMELON LEMONADE 2790 5440
*'Fütyülős' watermelon spirit,
watermelon syrup, soda water, lime*

HOME MADE MILK SHAKES 3dl/5dl

CLASSIC MILK SHAKES 1360 2270
*banana, vanilla-almond,
chocolate-hazelnut, tropical*

RASPBERRY SHAKE 1740 2650

STRAWBERRY SHAKE 1740 2650

GREEN LIFE 1740 2650
celery, persil, green apple, cucumber

MINERAL WATERS 3,3 dl 7 dl

THEODORA 0,3L 860 0,7L 1590

ACQUA PANNA 0,25L 990 0,75L 1890

PERRIER 0,33L 1280

SAN PELLEGRINO 0,25L 990 1890

SPARKLING WATER 0,1L 160 0,9L 1410

SODAS by the bottle

PEPSI, PEPSI LIGHT, 7UP,
CANADA DRY 0,25L 920

SCHWEPPES 0,25L 920

Orange, Tonic

SANPELLEGRINO 0,2L 990

Orange, blood orange, lemon

FEVER TREE TONIC WATER 2 DL 1360

DREHER 24 ALC. FREE BIER (0,5%) 1190

JUICES 3 dl

100% JUICES 1170

grapefruit, tomato, apple

CRANBERRY 1200

ICE TEA 2,5 DL 1000

lemon, peach, green tea

PREMIUM SMALL BOTTLES 2,5 DL 1090

peach, orange

BREAKFAST BEVERAGES

MILK 830

With sugar or honey 2.5 dl

COCOA MILK 840

MILK WITH CARAMEL 850

HOT CHOCOLATE 1280

*brown, white, nut, strawberry, coconut,
banana, glutene free*

SUGAR FREE HOT CHOCOLATE 1280

HOME MADE HOT CHOCOLATE WITH
WHIPPED CREAM 1190

SHAKES MADE OF ICE CREAM 3 DL

ORANGE SOLLER 2830

*Fresh orange juice,
vanilla ice, whipped cream*

LEMON SHAKE 2580

COCONUT - CHOCOLATE 2580

STRAWBERRY-ORANGE 2580

VANILLA 2580

MANGO 2580

STRAWBERRY ICE 2930

AMARETTO SOUR CHERRY 2580

BAILEYS 2930

Baileys shake with alcohol

EAUX DE VIE 4 cl

SPIRITS

ZWACK WILLIAM PEAR 1730

FÜTYÜLŐS WATERMELON 1990

FÜTYÜLŐS TROPICAL 1990

PÁLINKA

ZWACK PLUM KOSHER 2150

GREYCOW PANNÓNIA APRICOT 3240

GUSTO PREMIUM SPIRITS

APRICOT OF KECSKEMÉT 2380

PLUM OF BESZTERCE 2290

BLACK CHERRY 2380

BRILL VEGETABLE SPIRIT

CELERY 2550

PUMPKIN 2550

GYULAI ARTISAN SPIRITS

QUINCY 3590

BLACK CHERRY 3390

DEEP WATER WILLIAMS PEAR

60%,2cl 2250

DEEP WATER APRICOT

60%,2cl 2250

ZIMEK SPIRITS

PLUM AGED IN BARRELS 40% 3350

BLACK CHERRY 40% 3350

Árpád Spirits

LEPOTICA PLUM 2730

VELVET QUINCY 3190

PREMIUM GINGER 3390

PREMIUM IRSAI OLIVÉR GRAPE 3390

COFFEES
AND COFFEE SPECIALS

Regular / Large (=regular *1.5)
♥ Our milk based coffees are made of preservatives
free country milk

- ESPRESSO COFFEE 920
- DOUBLE ESPRESSO COFFE 1650
- MACCHIATO ESPRESSO 980
- DECAF 930
- LONG ESPRESSO 930
- CAPPUCCINO 1120 / 1570
- AMERICAN COFFEE 930
- CAFÉ VIAN 'STRIPPED' MILK
COFFEE 1290 / 1770
- GOLD COFFEE 1360 / 1820
large coffee with milk and honey
- ICE COFFEE 1820 / 2090
with ice cream and whipped cream
- IRISH COFFEE 2480
Jameson Whisky, brown sugar,
large coffee, whipped cream

- FLAT WHITE 1710
double espresso with 120 ml hot milk
- AFFOGATO ESPRESSO 2390
with pistachio or vanilla ice cream
- VANILLA COFFEE 1460 / 1850
vanilla cream, large coffee, milk, whiped cream
- CHOCOLACCINO 1460 / 1880
large coffee, milk, chocolate, whipped cream
- CARAMELLACCINO 1450 / 1840
large coffee, milk, caramell, whipped cream
- COCCO COFFEE 1480 / 1880
large coffee, coconut cream, milk,
whipped cream, cream
- ICE COFFEE FROM CANNES 2130
vanilla ice cream , espresso milk,
biscuit pieces, whipped cream
- ICE VIAN 1620 / 2090
with caramel and whipped cream
- COFFEE AMARETTO 1470 / 1880
vanilla cream, almond sirup, coffee, milk
- CASTRO'S ICE COFFEE 1810
Americano shaken with ice cube
served with cream on the top
- FRAPUCCINO 1460
- WIENER COFFEE 1230 / 1610
- CORTADO 980
small capuccino



• COFFEES WITH ALCOHOL •

- BAILEYS ICE COFFEE 2480 / 3410
Baileys, vanilla ice cream,
whipped cream, coffee, milk
- COFFEE BAILEYS 2160
Baileys, coffee with milk
- COFFEE LIQUEUR AMARETTO 2210
Amaretto Liqueur, coffee, milk
- ANDREW'S COFFEE 2350
chocolate, rum, milk, coffee, whipped cream
- BAILEYS HOT CHOCHOLATE 2350

THE JULIUS MEINL
SPECIAL TEAS
SELECTION

- BLACK LEAF TEA 1190
Organic English Breakfast / Earl Grey Blue Bossom /
Darjeeling Monteviot / Ceylon Nuwara Eliya
- GREEN LEAF TEA 1190
Green tea with jasmine leaves / Chinese Sencha
- FRUIT LEAF TEA (CAFFEINE FREE) 1190
Fruit Cocktail / Pomegranate / Wild Berries /
Kir Royal / Ginger-Lemon
- TEA (FILTER) 890

HOT COCKTAILS,
WINTER SPECIALS

- HOT SOUR CHERRY AND
CHOCOLATE GROG 2580
hot cherry sauce, rum, chocolate sauce,
milk, Cherry Brandy
- HOT PIÑA COLADA GROG 2580
pineapple juice, Havana rum
coconut syrup, cream
- HOT BANANA PUNCH 2580
banana, brown rum, banana
syrup, milk
- HOT FOREST FRUIT GROG 2720
rum, strawberry, raspberry,
forest fruits tea,honey
- SYLTER GROG 2580
rum, citrom, honey, tea
- RED & WHITE GROG 2580
rum and light rum, Crème de Cassis,
milk, whipped cream
- ORANGE PUNCH 2580
Cointreau, orange tea,
fresh lemon and orange juice, honey
- APPLE CINNAMON GROG 2580
Rum, apple juice, fruit tea
honey, cinnamon
- TROPICAL GROG 2580
rum, mango syrup, honey,
pineapple juice, tropical tea
- VIAN PUNCH 2580
rum, black tea, cream, whipped cream
- EASTERN MINT TEA W/ BROWN RUM 2580
Rum, Moroccan Mint green tea, fresh mint leaves
- HOT SPICY MULLED WINE 590/dl

ENERGY DRINKS

- RED BULL ENERGY DRINK 1350
- RED BULL SUGAR-FREE 1350
- RED BULL - VODKA 2730
- RED BULL - MOJITO 3940
- RED BULL BOAT 28900
6 cans of Red Bull & 1 liter of vodka

WHITE WINES



	1,5 DL	2,5 DL	7,5 DL
SPRITZER (2DL) 1090			
MOLNÁR ÉS FIAI CHARDONNAY '23/24 Mátra, cuvée of the house	1590	2 690	7 950
HILLTOP CHARDONNAY '23/24 Neszmély	1850	2 960	8 890
HILLTOP IRSAI OLIVÉR '24 Neszmély	1850	2 960	8 890
HILLTOP SAUVIGNON BLANC '24 Neszmély	1850	2 960	8 890
HILLTOP OLASZRIZLING '23 Neszmély	1790	2 860	8 470
HARASZTHY IRSAI OLIVÉR '23 Etyek-Buda	1950	3 250	9 690
SZŐKE MÁTYÁS MUSKOTÁLY '23/24 Mátra, sweet	1990	3 500	10 500
VYLYAN CHARDONNAY '23/24 Villány	1900	3 160	9 500
ZWACK ISABELLA FURMINT '21 Tokaj	2570	4 280	12 850
NYAKAS ALIGVÁROM '24 Etyek-Buda	1950	3 250	9 690
NYAKAS SAUVIGNON BLANC '24 Etyek-Buda	2190	3 650	10 710
TÚZKŐ BANKA GRÜNER VELTLINER '23/24 Szekszárd	2 290	3 890	11 450
PATRICIUS SÁRGAMUSKOTÁLY '23/24 Tokaj	2 420	4 150	12 130
HILLTOP CSERSZEGI FÜSZERES '24 Neszmély	1 690	2 790	8 390
BÁRDOS MÁTRAI SAUVIGNON BLANC '24 Mátra	1 910	3 180	9 550
BÉLA ÉS BANDI PINOT GRIS '24 Balaton	1 890	3 100	8 920
PANNONHALMI HEMINA FEHÉR '23 Pannonhalma	2 200	3 660	11 000
ZELNA HEGYBOR OLASZRIZLING BIO '23/24 Balaton	2 190	3 560	10 700
PAJZOS FURMINT '22/23 Tokaj	1 950	3 150	9 350
PÁTZAY RIZLING '24 Badacsony	1 990	3 250	9 770
KAMOCSEY PRÉMIUM IHLET CUVÉE '23/24 Neszmély	2 190	3 640	10 920
KONYÁRI LOLIENSE '24 Balaton	1 990	3 300	9 900
PÁTZAY TÉGLADOMB PINOT GRIGIO '24 Balaton	1 690	2 790	8 390

RED WINES



	1,5 DL	2,5 DL	7,5 DL
MOLNÁR ÉS FIAI CABERNET FRANC '22/23 Mátra, cuvée of the house	1 600	2 600	7 690
VYLYAN CABERNET SAUVIGNON CLASSIC '24 Villány	1 690	2 800	8 390
HILLTOP MERLOT Neszmély	1 650	2 750	8 250
VYLYAN PORTUGIESER '22 Villány	1 890	3 150	9 450
TAKLER KÉKFRANKOS '23 Szekszárd	1 650	2 750	8 250
IKON SYRAH '21/22 Balaton	1 930	3 190	9 580
IKON MERLOT '20/21 Balaton	2 030	3 390	10 150
THUMMERER TRÉFLI CUVÉE '21 Eger, sweet	2 030	3 390	10 150
TÓTH FERENC PINOT NOIR '23 Eger	2 780	4 650	13 900
GERE CABERNET SAUVIGNON '21 Villány	1 950	3 230	9 700
VYLYAN MONTENOUVO CUVÉE '21 Villány	2 560	4 270	12 800
JUHÁSZ BIKAVÉR '22 Eger	1 890	3 100	9 300
BODRI MALBEC '23 Szekszárd	2 780	4 630	13 900
FEKETE SHIRAZ VÁLOGATÁS '18 Szekszárd	1 920	3 190	9 560
KAMOCSEY PRÉMIUM MERLOT '21 Neszmély	2 050	3 390	10 190
IPACS INNIJÓ CABERNET FRANC/KÉKFRANKOS '23 Villány	2 190	3 640	10 920
PANNONHALMI HEMINA VÖRÖS '23 Pannonhalma	2 200	3 650	10 900

ROSÉ WINES



	1,5 DL	2,5 DL	7,5 DL
SPRITZER (2DL) 1090			
MOLNÁR ÉS FIAI ROSÉ '24 Mátra, vin de la maison	1 550	2 590	7 710
PÁTZAY PRÉMIUM PINOT NOIR ROSÉ '24 Badacsony	2 100	3 500	10 500
SAUSKA ROSÉ '24 Villány	1 690	2 850	8 390
KAMOCSEY PRÉMIUM PINOT NOIR ROSÉ '24 Neszmély	2 180	3 600	10 900
JUHÁSZ ROSÉ '24 Eger	1 590	2 640	7 930
DÚZSI KÉKFRANKOS ROSÉ CUVÉE '24 Szekszárd	2 300	3 800	11 500

PRESTIGE WINES



	0,75 L (BOTTLE)
KAMOCSEY PREMIUM SAUVIGNON BLANC '23/24 Neszmély	10 920
KAMOCSEY PREMIUM CHARDONNAY '23 Neszmély	11 500
KAMOCSEY PREMIUM SÁRGAMUSKOTÁLY '23/24 Neszmély	11 500
FIGULA SZÁKA OLASZRIZLING '23 Balaton	12 700
GERE CABERNET SAUVIGNON BARRIQUE '21 Villány	16 140
ZELNA BALATONFÜREDI FARKÓ-KŐ OLASZRIZLING '21 Balaton	13 500
GILVESY PINCÉSZET RAJNAI RIZLING „TARÁNYI” '20 Badacsony	18 400
ETYEKI KÚRIA PINOT NOIR '21/22 Etyek	17 300
GERE ATTILA VILLÁNYI FRANC ÖRDÖGÁROK '20 Villány	28 350
GERE KOPÁR CUVÉE '21 Villány	28 350
ST. ANDREA MERENGŐ '21/22 Eger	28 350
VESZTERGOMBI PINCÉSZET CSABA CUVÉE '20 Szekszárd	23 900
SAUSKA KADARKA '19 Villány	18 700
GERE SOLUS '22 Villány	33 500
VYLYAN VILLÁNYI MANDULÁS CABERNET FRANC '20 Villány	23 500
HEIMANN CSALÁDI BIRTOK SYRAH VÁLOGATÁS '21 Szekszárd	25 500
SIMONFAY TOKAJI FURMINT '18 Tokaj	9 900
SEBESTYÉN PINCÉSZET MOZAIK BIKAVÉR '20 Szekszárd	24 650

= selected as one of the best wines of Hungary in 2024

TOKAJ WINES



	8 CL	5 DL
PAJZOS SWEET SZAMORODNI '18 Megyer	2 300	11 500
PAJZOS DRY SZAMORODNI '17 Megyer	2 300	11 500
ASZÚ 5 PUTTONYOS '00 Hilltop	4 350	23 000
ASZÚ 6 PUTTONYOS '18 Zwack Izabella	4 990	27 800

INTERNATIONAL WINES



	1,5 DL	2,5 DL	7,5 DL
BOTTEGA PINOT GRIGIO DOC DELLE VENEZIE '23 Italy	2 200	3 660	11 000
YEALAND'S SINGLE VINEYARD'S SAUVIGNON BLANC '23 New Zealand	3 360	5 600	16 800
TRAPICHE MALBEC OAK CASK RANGE '23 Argentina	2 050	3 390	10 200
TERRECARSICHE CLASSICI PRIMITIVO '23 Italy	2 210	3 670	11 050
MATUA SAUVIGNON BLANC '23/24 New Zealand	3 460	5 770	17 300
CHÂTEAU D'ESCLANS 'WHISPERING ANGEL' ROSÉ '23/24 France	4 590	7 600	22 990

CAFE UIAN

BEER IN BOTTLE 0,33 L

- DREHER GOLD 1220
- DREHER 24 ALK. MENTES (0,5%) 1190
- PERONI ALC. FREE 0,33L 1550
lemon or sour cherry-blackberries
- GLUTEEN FREE 1950
- HB WHITE 0,33L 1730
- DREHER BAK BROWN 0,5L 1200
- PILSNER URQUELL 1280
- SOMERSBY CIDER APPLE 1250
- ASAHI 1550 PERONI 1550
- DREHER SOUR CHERRY 1280
- BUDAPEST ARTISAN 0,33L 1280
lager, sour cherry, lpa
- HEINEKEN 0,33L 1520

VODKA 4 cl

- ABSOLUT BLUE 1990
- ABSOLUT CITRON 2010
- ABSOLUT VANILIA/PEPPAR 1790
- ZUBROWKA 1740 FINLANDIA 1900
- SMIRNOFF RED 1900
- BELVEDERE PURE 2650
- CIROC/CIROC MANGO 3230
- GREY GOOSE 3110
- BELUGA NOBLE 3230
- BELVEDERE CITRUS 3600

WHISKY 4 cl

- JOHNNIE WALKER RED 1920
- JOHNNIE WALKER BLACK 3340
- JOHNNIE GOLD RESERVE 3900
- JACK DANIEL'S 2290
- JACK DANIEL'S G. JACK 2920
- JACK DANIEL'S SINGLE 3810
- BALLANTINES 1930
- BALLANTINES 12 YEARS 2480
- GLENFIDDICH 12 YEARS 3790
- JIM BEAM 1920 CHIVAS REGAL 2490
- JAMESON 2070
- JAMESON BLACK BARREL 4460
- BUSHMILLS 2070
- BUSHMILLS BLACK 2340
- GRANT'S 2070 GRANT'S 12 YEARS 2550
- TULLAMORE DEW 2060
- GLENMORANGIE 3260
- BALLANTINE'S 17 YEARS 5240
- GLENLIVET 12 YEARS SINGLE MALT 3340
- NIKKA COFFEY GRAIN Japán 5240
- MONKEY SHOULDERS SCOTCH 3400
- THE DEACON 3050

BRANDY, COGNAC 4 cl

- LÁNCHÍD BRANDY 2070
- METAXA ***** 1850
- REMY MARTIN V.S.O.P 5310
- REMY MARTIN X.O 8950
- MARTELL V.S. 2070
- MARTELL V.S.O.P. 5310
- HENNESSY V.S. 3360
- HENNESSY FINE DE COGNAC 4090
- HENNESSY XO 8950
- ARARAT 5 YEARS 1850

TEQUILA 4 cl

- SIERRA SILVER 1820
- SIERRA GOLD 1910
- JOSE CUERVO SILVER/GOLD 1820
- MONTEZUMA GOLD 1820

GIN 4 cl

- BEEFEATER PINK 2270
- TANQUERAY TEN 3220
- GORDON'S 2030 BEEFEATER 2030
- MONKEY 47 4210 BOMBAY 2250
- HENDRICK'S 3220 NIKKA COFFEY 3690
- SIPSMITH LONDON DRY 3250
- THE BOTANIST ISLAY DRY 3090
- MALFY ARANCIA 2730
- MALFY ROSA 2730

DRAUGHT BEER

3 dl / 5 dl / pint 5,68dl

- DREHER GOLD 1030 1410 1610
- PILSNER URQUELL 1100 1630 1710
- HB WHITE 1240 1950 2050
- DREHER BAK (brown) 990 1610 1730
- ANTL SUMMER ALE (4dl) 1740
- CECEI artisan sour cherry 1210 2030 2150

SNACKS

- OLIVES 1190
- SUN DRIED TOMATOES 1290
- PEANUTS 1190
- BRUSCHETTA WITH TOMATO 3250
- MIXED BRUSCHETTA 3250
tomato, parma ham, olives
- SPICY CHICKEN WINGS
with steak potatoes) with spicy chili and blue
cheese sauce and celery
6/ 10/14pcs - 4370/5770/6950
- GARLIC BREAD WITH CHEESE 2590
- HUNGARIAN BEEFTATAR 4980/6650
100gr/150gr with toast
- NACHOS 2990
with two dips of your choice:
Mexican salsa or
Jalapeño Cheddar cheese sauce or
avocado dip

BITTER LIQUEURS 4 cl

- ZWACK UNICUM 1430
- ZWACK UNICUM PLUM 1510
- ZWACK UNICUM BARRISTA 1520
- ZWACK UNICUM RISERVA 2420
- AVERNA 1520
- JÄGERMEISTER 1650
- BECHEROVKA 1520

LIQUEURS 4 cl

- BAILEYS 6 cl 1930
- COINTREAU 2650
- CALVADOS BOULARD 2440
- PERNOD 1860
- RICARD 1920
- DISARONNO AMARETTO 2620
- DISARONNO VELVET LIQUEUR 2680
- SOUTHERN COMFORT 2490
- SAMBUCA 1860
- ABSINTH 2050
- GALLIANO 2620
- KAHLÚA 1820
- MALIBU 1490
- OUZO 12 1820
- GRAND MARNIER 2420
- TUBI 2790
- RAMAZOTTI LIMONCELLO 1290

VERMOUTH 8 cl

- MARTINI 1570
- Bianco, Dry, Rosso, Rosato
- CAMPARI 1860

RUM 4 cl

- HAVANA CLUB ANEJO 3 YEARS 1920
- HAVANA CLUB ESPECIAL 1920
- HAVANA CLUB 7 YEARS 2950
- BACARDI LIGHT-DRY 1910
- BACARDI BLACK 2150
- BACARDI 8 YEARS 3190
- CAPTAIN MORGAN BLACK 1610
- CAPTAIN MORGAN SPICED 1820
- ZACAPA 23 YEARS 3820
- DIPLOMATICO RESERVA EXCLUSIVA 4090
- QUORHUM DOMINICAN 30 YEARS 5450
- CENTENARIO 20 YEARS FUNDACIÓN 4750
- EL DORADO 21 YEARS 5580
- BUMBU ORIGINAL 2840
- BUMBU XO 4520

long drinks

- VODKA – SODA – LIME 3 450**
vodka, lime juice, soda water
- MOJITO 3730**
Havana rum, lime, sugar syrup, mint leave, soda water
- FRUIT MOJITO 4190**
mango, strawberry, forest fruit, melon, pineapple, grapefruit, kiwi
- LONG ISLAND ICED TEA 4190**
Havana rum, vodka, gin, tequila, Triple Sec, cola, lemon juice
- PASSION LONG ISLAND ICED TEA 4310**
Havana rum, vodka, gin, tequila, passion fruit syrup, cranberry juice
- CASTRO’S LEMONADE 3630**
Havana rum, passion fruit syrup, lime
- RICCOCONO 3520**
vodka, coconut cream, pineapple juice, cream, mango syrup
- BLOODY MARY 3200**
vodka, tomato juice, Tabasco, Worchester, salt, pepper, lemon juice, lime
- STRAWBERRY CAIPIRINHA 3880**
Cachaca, brown sugar, starwberry, lime
- CUBA LIBRE 3670**
Havana rum, cola, lime
- CUBA LIBRE ESPECIAL 4190**
Havana Especial rum, cola, lime
- TEQUILA SUNRISE 3670**
tequila, grenadine, orange juice
- GARIBALDI 3420**
Campari, orange juice
- BLUE LAGOON 3460**
Curacao Blue, Havana rum, lemon juice, soda water
- CHAVEZ’S LEMONADE 3730**
Havana rum, cherry syrup, lime, soda water
- SEX ON THE BEACH 3770**
vodka, peach liqueur, Cranberry juice, pineapple juice
- SINGAPORE SLING 3830**
gin, cherry brandy, lemon juice, grenadine, soda water
- ACAPULCO DREAM 3520**
tequila, black rum, pineapple juice, grapefruit juice
- TEQUILA MATADOR 3980**
tequila, Triple Sec, lemon juice, pineapple juice
- WOO WOO 3520**
vodka, peach liqueur, Cranberry juice
- BANANA COW 2890**
black rum, milk, banana syrup
- SPICE & GINGER 3660**
Spiced rum, ginger, lime
- PINA COLADA 3670**
Havana rum, coconut cream, pineapple juice, cream
- BLUE HAWAII 3770**
vodka, Curacao Blue, Cointreau, pineapple juice, coconut cream, cream
- RASPBERRY PIÑA COLADA 3850**
Havana rum, coconut cream, raspberry, pineapple, cream
- MAI TAI 4040**
black rum, Curacao Blue, 73% rum, almond syrup, pineapple juice, orange juice
- CHARLES 3050**
Malibu, Havana rum, Curaçao Blue, pineapple juice
- MELON BALL 3460**
Melon liqueur, vodka, pineapple juice
- LAS PALMAS 3040**
Sangria, Martini Rosso, Triple Sec, pineapple juice
- COOL-AID 3630**
Amaretto, lime, Southern Comfort, melon liqueur, Cranberry juice
- ZOMBIE 3990**
Havana rum, black rum, 73% rum, Cherry Brandy, pineapple juice, lemon juice
- CAIPIRINHA 3670**
Cachaca, lime, brown sugar
- SIXTH SENSE 3730**
vodka, banana liqueur, grenadine, mango syrup, lemon juice, pineapple juice, orange juice
- BAHAMA MAMA 4090**
Havanna Rum, Kahlúa, Malibu, lemon juice, grenadine, orange juice, pineapple juice
- PASSION CAIPIROSKA 3670**
vodka, passion fruit syrup, lime
- GIN FIZZ 3620**
Gin, lime, sugar syrup, soda water
- SAN FRANCISCO 3630**
vodka, banana liqueur, orange juice

CHAMPAGNE AND SPRITZER COCKTAILS

- APEROL SPRITZ 2990**
prosecco, Aperol, soda water, orange slice
- HUGO 2930**
prosecco, elder syrup, fresh lime juice, mint leaves
- HUGO RED 3040**
prosecco, elder syrup, fresh lime juice, mint leaves, strwaberries
- KIR ROYAL 3250**
Crème de Cassis, dry Champagne
- RUBY RED CHAMPAGNE 3670**
Cranberry juice, dry Champagne, lime
- TROPICAL CHAMPAGNE 3830**
Havana rum, mango syrup, orange juice, dry Champagne
- ROSATO RIVIERA 2620**
Martini Rosato, fresh orange juice, fresh strawberry, Prosecco, orange slice
- CHAMBORD CHAMPAGNE 3260**
Chambord, raspberrry liqueur, raspberrry purée, Prosecco
- SUMMER ORANGE 2470**
Lillet Blanc, orange juice, Prosecco, orange slice
- MORNING GLORY 2570**
Lillet Blanc, Chambord, Prosecco, Angostura bitter, a pinch of orange juice, cocktail cherry
- TESTAROSSA 3260**
Prosecco, strawberry purée

CLASSIC COCKTAILS

MARGARITA 3460
Tequila, Triple Sec, lemon juice

DAIQUIRI 3140
Havana rum, lime, sugar

MANHATTAN 2930
Bourbon, Martini Rosso, Angostura

MARTINI DRY 2930
Vodka, Martini dry, black olive

NEGRONI 3450
Martini Rosso, Campari, Gin, soda water, orange skin

OLD FASHIONED WHISKY 3670
Jack Daniel's, brown sugar, Angostura, Orange skin, cocktail cherry

BOURBON SOUR 2720
Jim Beam, lemon juice, sugar syrup, cocktail cherry

LUXURY DRINKS

- MOJITO DE LUXE 4670**
Havana Especial, lime, brown sugar, Perrier lime, fresh mint leaves
- TANQUERAY 10 MARTINI 4590**
Tanqueray 10, Martini dry, giant green olive
- CUBA LIBRE 7 4190**
Havana Club 7 years old, cola, lime
- ZACAPA SOLERA DAIQUIRI 4150**
Zacapa Centenario, lime, sugar cane, cocktail cherry
- THE VIAN SMASH 3460**
Tanqueray 10, Lillet Blanc, mint, lemon-lime skin, lime juice, sugar
- GREYGOOSE COSMO 4250**
Greygoose Vodka, Chambord, Ruby Red Cranberry, lime
- TANQUERAY 10 TONIC 4670**
Tanqueray 10, tonic, lime, rosemary
- CARIBBEAN PERRIER 3730**
Fresh ginger, honey, Havana especial, Angostura, fresh lime, 1 slice cucumber, ½ a stalk of lemon grass
- BELUGA MOSCOW MULE 3980**
Beluga vodka, ginger beer, fresh lime juice, fresh cucumber, Fernetbranca
- COGNAC ALEXANDER 4990**
Henessy VS, Crème de Cacao, cream, freshly grated nutmeg

CAFE VIAN

SHORT DRINKS

SCREAMING ORGASM 3 620
vodka, Kahlúa, Baileys, Amaretto

COSMOPOLITAN 3 660
Vodka, cointreau, cranberry juice, lime

WHITE RUSSIAN 3 670
Kahlua, vodka, cream

FROZEN FRUIT DAIQUIRI 3 730
Havana Rum, mango, strawberry, forest fruits, pineapple-grapefruit, kiwi, banana, coconut, honey melon flavoured

FROZEN FRUIT MARGARITAS 3 410
Tequila, mango-chili, strawberry or raspberry flavour

TWO COLOUR DAIQUIRI 3 980
Havana rum, eper syrup, passion fruit syrup, pineapple or strawberries

PISCO SOUR 3 140
Pisco liqueur, egg white, sugar syrup, fresh lime juice

WHITE RUSSIAN CRANBERRY 3 670
Absolut Vodka, Kahlúa, cranberry syrup, cream

✂ SHOTS

ABSOLUT FLYING 2 470
Absolut citron vodka, brown suger, 73% rum, lemon, flambé

BLOODY BRAIN 2 890
Peach liqueur, grenadine, Baileys

BLACK OUT 2 370
Unicum, Sambuca

RAINBOW SHOT 2 410
Vodka based fruit shots in 7 different flavours

SHOT IN 7 FLAVOURS
mango, strawberry, forest fruits, banana, coconut, tropical blue, honey melon
2 for 4570 / 4 for 7450
6 for 10280 / 8 for 13900

HOT SHOT 3 050
Kahlúa, Baileys, Galliano, cream

B'52 3 670
Kahlúa, Baileys, Cointreau, flambé

KAMIKAZE 3 210
Vodka, Cointreau, lime juice

FLAMING RAINBOW 3 410
Grenadine, banana liqueur, Curacao Blue, Ouzo, 73% rum

MARTINI COCKTAILS

ESPRESSO MARTINI 3 460
vodka, Kahlua, cold ristretto coffee
GREEN APPLE MARTINI 3 260
Bols Vodka, Martini dry, green apple syrup, apple juice

PORNSTAR MARTINI 3 410
vodka, Martini dry, passion fruit syrup, lime/pineapple juice

CHERRY MARTINI 3 260
Vodka, Cherry syrup, Martini rosato, lime juice

Cocktails made of Hungarian Spirits

CHERRY COOLER 3 140
Devilish Sour Cherry with Honey, lime, sour cherry syrup, cranberry juice, soda
WILLIAM'S CAIPIRINHA 3 200
William's pear spirit, lime, brown sugar, cocktail cherry



GIN COCKTAILS

DIRTY BEEFEATER MARTINI 3 040
Beefeater, Martini dry, olive-juice

DRAGON-LYCHEE GIN FIZZ 3 200
Beefeater, Dragon purée, lime, soda water

CUCUMBER GIN TONIC 3 260
Beefeater, tonic, slice of lime, slice of cucumber

HENDRICKS TONIC W/CUCUMBER 5 030
Hendricks gin, tonic, slice of lime, slice of cucumber

THE VIAN GIMLET 3 040
Beefeater, lime juice, ginger syrup, fresh ginger

MONKEY 47 & TONIC 5 410
Monkey 47, orange juice, lemon peel

BEEFEATER ROSE & TONIC 3 260
Beefeater Rose, Thomas Henry Pink Tonic Water strawberries

+ Fever Tree Tonic Water 1 420

ALCOHOL FREE COCKTAILS

ORANGE SOLLER 2 830
fresh orange juice, vanilla ice cream, whipped cream

RED BANANA 2 420
Banana syrup, grenadine, pineapple juice, Orange juice, cream

PINEAPPLE COLADA 2 520
pineapple, pineapple juice, coconut cream, cream

GREENY 2 420
Peach juice, pineapple juice, cream, honey melon cream, Tropical blue syrup

SAFE SEX ON THE BEACH 2 420
Peach juice, Cranberry juice, pineapple juice

CRANBERRY ICE TEA 2 420
Cranberry juice, ice tea, lemon

SANTA CLARA 2 420
Pineapple juice, passion fruit syrup, mango syrup, milk

VIRGIN MOJITO 2 520
Lime, mint leaves, soda water sugar syrup

GRAPY 2 420
Grapefruit juice, orange juice, pineapple juice, lemon juice, coconut cream

TONIC FRESH 2 420
Orange juice, pineapple juice, lemon juice, strawberry syrup, tonic

VIRGIN CAIPIRINHA 2 420
Lime, brown sugar, ginger, cocktail cherry

X LEMONADE 2 890
Tropical fruits, lime, pineapple-grapefruit purée, Perrier

HAPPY MORNING 2 420
Orange juice, apricot juice, lemon juice, grenadine

FROZEN DAIQUIRI/SMOOTHIES 2 420
Strawberry, kiwi, mango, passion fruit, forest fruits, or honey melon flavour

VIRGIN APEROL SPRITZ 2 680
Aperol syrup, sparkling water, orange slice

VIRGIN GIN TONIC 2 790
Tanqueray 0,0% gin, lime, tonic

HEY HONEY 3 140
Fütyülös Honey Peach, vanilla syrup, lime- orange slice, cocktail cherry
LAND OF FIRE 3 140
Fütyülös strawberry brandy, fresh lime, strawberry syrup, pomegranate juice
PLUM BLOSSOM 2 930
Kosher plum brandy, cinnamon syrup, cranberry juice, fresh lime

CHAMPAGNE AND SPARKLING WINES

HUNGARIA EXTRA DRY 0,2 L/0,75 L	3 290/11 000
HUNGARIA GRAND CUVÉE 0,75 L	11 600
ASTI CINZANO DOUX 0,75 L	11 600
KREINBACHER EXTRA DRY 0,15 L/0,75 L	2 700/13 400
VILLA SANDI PROSECCO DOC IL FRESCO 0,15 L/0,75 L	2 600/12 700
CA'DI RAJO DCO EXTRA DRY PROSECCO 0,75 L	18 460
MARTINI BRUT 0,75 L	9 150
MÖET & CHANDON 0,75 L	42 900
MÖET & CHANDON ROSÉ IMPERIAL 0,75 L	46 300
DOM PÉRIGNON 2013 0,75 L	154 000
MUMM CHAMPAGNE 0,75 L	49 000
ALFRED GRATIEN BRUT 0,75 L	42 990
ZICHY ANNA TOKAJI MÉTHODE TRADITIONELLE 0,75 L	14 300
VILLA SANDI SPUMANTE 0,2 L	2 600
SANGRIA 0,1 L / 1,5 L	790/11 500

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