

The background is a warm-toned photograph of the interior of a Café Vian. It shows several tables with wicker chairs, and patrons are seated, some working on laptops. A large, stylized logo is centered on the page. The logo consists of a circle with a vertical line passing through its center. Two horizontal lines extend from the left and right sides of the circle, each ending in a small arrowhead pointing outwards. The entire logo is rendered in a dark red color.

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, Eszter Zink, Csaba Czigler

CHEFS

András Kodák, Krisztián Hajós, Máté Dudar

MIXER

Sándor Garzó, Szabina Oláh Soltész

OUR WINES ARE SELECTED BY

Livia Kiss

BREAKFASTS

- AMERICAN

2 dl fresh juice, omlette or eggs, hot beverage of your choice

4 230
- ENGLISH

Ham & eggs, sausage, beans in tomato sauce, rösti, bread

4 250
- FRENCH

2 big fresh croissants, jam, butter, toast, hot beverage of your choice

3 350
- FITNESS

Home made granola with fresh yoghurt and seasonal fruits

3 350
- GUACOMOLE

creamy guacamole on toasted sourdough bread, smoked salmon, capers, fresh dill, lime

4 530
- BRAZIL

½ grapefruit stuffed with fruit salad,½ grapefruit, 2 dl fresh juice

3 750
- WIENER

1 pair of Wiener sausage, dijon mustard or creamy horse radish, potatoe salad, brown bread, hot beverage of your choice

3 750
- HUNGARIAN

smoked ham, Mangalitsa sausage, Hungarian salami, cheese, hard boiled eggs, tomato, red pepper, butter, creamy horse radish

3 890
- MIAMI

Freshly baked bagel with smoked salmon, cream cheese, caper, onion, mixed salad

4 210
- BELGIAN

Belgian waffle with nutella, banana, whipped cream and nuts

4 210
- SWEET

American pancakes with strawberry mascarpone

3 650



CHAMPAGNE
BREAKFAST

Any of our breakfast can be
ordered with a glass of
Mimosa or
Kir Royal cocktail or Testarossa
2 050
Prosecco or Prosecco Rosé
1 dl
1 550

Fresh from the Bakery

- English muffin (plain)

980
- Fresh croissant

1 150
- stuffed with jam or chocolate
- Fresh croissant

1 050
- Fresh sweet rolls basket (3pcs big)

3 050
- Fresh hot panini (plain)

980
- Fresh bagel

870
- Butter, Jam, Peanuts cream, Cheese cream

550

Daily fresh pastry special (please ask your waiter)

SPECIAL EGG DISHES

- MEDITERRENIAN OMELET

3 eggs, zucchini, bellpepper, dried tomato, onions

3 270
- OMELET COUNTRY STYLE

3 eggs, Mangalitsa sausage, onion, potato

3 450
- OMELET COUNTRY STYLE EXTRA

4 eggs, Mangalitsa sausage, onion, potato

3 750
- FITNESS OMELET

made of 3 eggs white with ham or mushrooms

3 030
- POACHED EGG VIAN STYLE

2 eggs served on potato pancake with spinach and sauce hollandaise
cooking time 20-25 minutes

3 790
- LECSÓ

tomato-paprika stew, with eggs and white bread

2 950
- SEAFOOD OMELET

3 eggs with salmon, shrimp and mussels

3 270
- SALMON BENEDICT

smoked salmon, steamed spinach, 2 poached eggs, english muffin, sauce hollandaise
preparing time 20-25 min.

5 190

»»» LECSÓ WITH EGGS AND GOOSE LIVER... 6 250



French toast 2 450
Served with your choice of garlic, maple syrup
or fruit jam

STANDARD EGG DISHES

3 EGGS, NO TOPPING
sunny side up, scrambled, omelette,
boiled
2 170

HAM & EGGS 2 510

3 EGGS, ANY STYLE
with 2 toppings
2 890

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

ADDITIONAL TOPPING 650



APPETIZERS

PITA V2150
garlic seasoned pita with chilli oil

NACHOS V with two dips of your choice3080
with Mexican salsa or Jalapeno Cheddar cheese sauce or avocado dip

GARLIC BREAD WITH CHEESE ON TOP V..... 2690

BRUSCHETTA WITH CHOPPED TOMATO V.....3350

MIXED BRUSCHETTA3350
with chopped seasoned tomato, parma ham, olives

PARMA HAM CARPACCIO4680
with mixed salad with balsamic vinegar and shaved parmesan

CAPRESE WITH BASIL V.....5130
fresh buffalo burrata, tomato and pesto sauce

GOOSE LIVER PATÉ MARINATED IN TOKAJ WINE 9630
served with fruit chutney onion jam and brioche

CAPRESE WITH PARMA HAM5950
fresh buffalo burrata, tomato, pesto sauce and Parma ham

EGGPLANT CREAM WITH PROVENCE SPICES V 3650
served with toasts and pita

TOSCAN VEGETARIAN PLATE V5150
cream of artichoke and eggplant, sun dried tomato, grilled
zucchini and eggplant, parmesan cheese, served with toasts and pita

SPANISH ANTIPASTO PLATE5610
Serrano ham, 3 kinds of Spanish sausage, olives, cheese, butter

BEEF FILET CARPACCIO5950
with ruccola salad and shaved parmesan + truffles 7450

BEEFTATAR HUNGARIAN STYLE W/TOAST ..5130/6850
100g/150g

FRENCH BEEFTATAR6690
with capers, French fries, salad and pickles cucumber

SMOKED SALMON.....5150
with creamy horseradish

HUNGARIAN COUNTRY PLATE5470
smoked ham, Mangalitsa sausage, salami cheese, hard boiled eggs, paprika,
tomato, butter, creamy horse radish, cottage cheese spread

SPICY CHICKEN WINGS 4510/5950/7160
with steak potatoes, chili and blue cheese sauce and celery 6/10/14 pcs

BAKED MIXED FOREST MUSHROOMS V.....3810
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..... 3190
with garlic mayonnaise

DAILY QUICHE

WITH
MIXED SALAD

3450

SOUPS

Hungarian
mushroom soup V
2650

Hungarian
beef goulash soup
2990

Turkey soup tarragon
with vegetables
and cheese
2690

Chilled fruit soup made
of seasonal fruits V
2490

French garlic cream
soup with cheese
topped toast V
2490

Spicy chicken cream
soup with peanuts 2490

Clear beef consomme
with vegetables
and beef pieces
2850

DAILY
CREAM SOUP V
2490

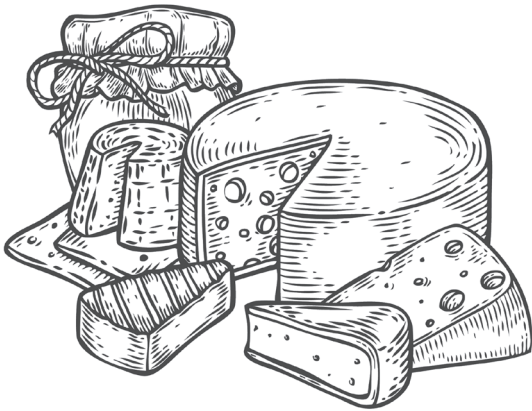
MIXED COLD PLATE FOR 2 PERSONS

Beeftatar, goose liver pate, smoked Mangalitsa ham, cheese, hard boiled egg,
Mangalitsa sausage, tomato, onions, butter, cottage cheese spread
12510

CHEESE

FRENCH CHEESE
SELECTION (120g)
with toast and onion jam
3290

SELECTION OF
HUNGARIAN AND
FRENCH CHEESE
served with toasted bread
5850



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 (420ft/slice)

CAESAR SALAD VIAN STYLE..... 4 950
with grilled chicken breast, made of romaine lettuce, and pesto flavoured toast

GREEK SALAD V..... 4 290
Green salad, tomato, paprika, cucumber, onion, Feta cheese-and cream, Olive cream (tapenade)

CAESAR SCAMPI..... 5 950

DUCK BREAST SALAD..... 5 270
mixed fragrant salad, with freshly grilled duck breast stripes and fried apples, nuts

GRILLED CRUSTY SOIGNON GOAT CHEESE 5390
served with ruccola salad & sun dried tomatoes

NIZZA..... 4 790
mixed green salad, tomato, potato, olives, hard-boiled egg, tuna fish, green beans, and vinaigrette

SWISS..... 4 490
mixed green salad with walnut, olive, vinaigrette, sun dried tomatoes, served with melted goat cheese on toast bread

NORVEGIAN..... 5 490
smoked salmon with fresh mixed salad, sun dried tomato, lemon

HAWAII 4 690
mixed green salad, cucumber, paprika, apple, pineapple, grilled chicken stripes, cheese, and caesar dressing

MONTMARTRE 4 790
mixed green salad, tomato, walnut, hard-boiled egg, cheese, grilled chicken and vinaigrette

BEEF FILET STRIPES 7 650
marinated with Dijon mustard, served on mixed lettuce with parmesan cheese

GRILLED GOOSE LIVER STRIPES 8 350
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*
6 650

ASPARAGUS SALAD
*with burrata, baked cherry
tomatoes, roasted pine nuts*
5 890

**HONEY AND GINGER
FLAVOURED GRILLED
RED TUNA STEAK
SLICES**
served on mixed green salad
6 390

PASTAS AND SAUCES

Lasagne baked with cheese
made of beef meat
5 290

Paccheri pasta with tomato sauce,
burrata and roasted pine nuts V
6 190

SPICY PASTAS
Spicy green tagliatelle with chicken
breast stripes, flavoured with crushed
peanuts and coconut milk 
5 490

Tortellini stuffed with spinach and
ricotta cheese served with garlic and
chili flavoured tomato sauce V 
6 290

Spicy beef filet stripes, with grilled
vegetable cooked in soy sauce & penne 
7 390

Garlic, tomato and chili seasoned
spaghetti with giant scampi 
6 850

Choose your pasta and your topping



Penne / Spaghetti /Green tagliatelle

Renaissance 5 190
Chicken, mushroom, carrots & zucchini
stripes, cooked in white wine and soy
flavoured olive oil

Arrabbiata 4 290 
olives, caper, spicy tomato sauce

Vian style 5 290
Grilled chicken breast stripes, olives

Tomato sauce V 4 090
with parmesan

**Light creamy
mushroom sauce V 4 850**
with sundried tomato,
garlic and basil

Two-cheese sauce
Smoked goat cheese
and blue cheese V 4 290

**Light creamy sauce
with smoked salmon 5 970**

**Bolognese sauce
made of beef 5 350**

MAIN COURSES

CHICKEN DISHES

•GRILLED CHICKEN BREAST STRIPES
'VIAN' STYLE 5390

with ratatouille and candied lemon, potato pancake



•HUNGARIAN CHICKEN
PAPRIKASH 5770

with dumplings

•ROASTED LEMONY
CHICKEN LEG FILLET 5390

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



•MOZZARELLA CHICKEN BREAST 6050

served with potatoes au gratin and chardonnay sauce

•ROASTED CHICKEN BREAST FILET
STUFFED WITH EGGPLANT
AND PARMESAN CHEESE 5730

served with spicy tomato sauce & steak potatoes

•DIJON CHICKEN BREAST
STEW TARRAGON 4970

with jasmin rice or grilled vegetable

•ROSEMARY CHICKEN BREAST 6190

paccheri pasta with tomato sauce, burrata

FISH COURSES

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

7650

GINGER MARINATED
NORWEGIAN SALMON
STEAMED IN ALUMINIUM FOIL

7650

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

GRILLED LEMONY NORWEGIAN SALMON

7650

with lemony butter & grilled vegetables



BLACK MUSSELS VIAN STYLE

7650

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

SEA FOOD PLATE FOR 2 PEOPLE

23890

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' 7390

with tomato and paprika
stew, and potato pancake

•ROASTED DUCK
VIAN STYLE 9170

with grilled goose liver,
ratatouille & potato
pancake

DUCK THIGH CONFIT WITH
DIJON MUSTARD FLAVOURED GNOCCHI7760

and steamed cabbage

•GRILLED DUCK BREAST
WITH ORANGE HONEY SAUCE7260

and potato croquettes

•ROASTED DUCK BREAST
WITH SPICY PEPPER SAUCE7290

and steak potatoes



GRILLED GOOSE LIVER MIGNON.....14990

with caramelised apple & celery pannacotta

HUNGARIAN STYLE GRILLED GOOSE LIVER ...14090

with tomato paprika stew, steak potatoes

BEEF, PORK AND LAMB SPECIALS

•WIENER SCHNITZEL 5990

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

BEEF STEAK MEXICAN STYLE
(18/30 DKG) 11990 / 16790

with chilli-pepper sauce,
grilled corn & steak potato



PEPPER BEEF STEAK

with cognac flavoured pepper sauce & potato
croquette and grilled vegetables

(18/30 DKG) 12090 / 16950

BEEF STEAK HUNGARIAN STYLE
(18/30 DKG) 14450 / 18900

with grilled goose liver, tomato paprika stew,
steak potatoes

BEEFSTEAK WITH MELTED SAINT
NECTAIRE CHEESE ON TOP

(18/30 DKG) 11790 / 16990

served with honey spicy roasted potatoes

•'WE ARE FRIENDS' PLATE

for 2 or 4 people 14950 / 27790

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

GARLIC AND ROSEMARY
FLAVOURED RACK OF LAMB 10700

served in pastry basket with grilled vegetables,
pepper sauce

•RED WINE
FLAVOURED BEEF
STEW WITH
DUMPLINGS

6170

HOME MADE BURGERS

All our hamburgers are served with french fries or steak fries

- NEW YORK HAMBURGER.....5350

hand-made beef patty, bacon, tomato, romain lettuce, Cheddar cheese, onion, home made hamburger sauce
- VIAN DELUX HAMBURGER.....7090

double hand-made beef patty, bacon, tomato, romain lettuce, double Cheddar cheese, onion, home made hamburger sauce
- MEXICAN BURGER.....5890

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



FRENCH BLUE CHEESE HAMBURGER 5590
with sweet Tokaj wine flavored raisin-onion chutney
and rocket salad



- CHEDDAR CHEESE HAMBURGER BOMB WITH JALAPEÑO5690

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

SANDWICHES

- ARDÈCHE.....3600

spiced mixed meat paté on toast, grilled cheese on top
- MARGARETA V.....3600

tomato, cheese, pestoi, bread
- VIAN V.....3600

spiced mushroom paté on toast, grilled cheese on top
- CROQUE MONSIEUR4390

traditional French grilled sandwich, Ham, grilled cheese, béchamel, bread
- CROQUE MADAME.....4290

croque monsieur sandwich topped with egg sunny side up
- CLUB4400

lettuce, tomato, bacon, ham, mayonnaise, bread
- CALIFORNIA.....4890

lettuce, tomato, grilled chicken breast, caesar dressing, bread
- BAGATELLE4390

grilled chicken, tomato, mozzarella, in ciabatta
- STEAK SANDWICH6930

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 5850
- CAPRESE WITH PARMA HAM 5950
- SMOKED SALMON WITH CREAMY HORSERADISH 5150
- HUNGARIAN MUSHROOM SOUP V 2650
- TURKEY SOUP TARRAGON WITH VEGETABLES AND CHEESE 2690
- CAESAR SALAD CAFÉ VIAN STYLE 4950

with grilled chicken breast, made of romaine lettuce, and pesto flavoured toast
- RED WINE FLAVOURED BEEF STEW WITH DUMPLINGS 6170
- MILAN SANDWICH 3590

Parma ham, mozzarella, tomato, pesto sauce in ciabatta
- CHICKEN PAPRIKASH 5770

with dumplings

HUNGARIAN BEEF GOULASH SOUP 2990

SIDE DISHES

- STEAMED SPINACH WITH GARLIC 1750
- FRENCH FRIES 1550
- SPICY STEAK POTATOES 1550
- CROQUETTE 1490
- MIXED SALAD WITH VINAIGRETTE 1890
- POTATO SALAD WITH MAYONNAISE 1650
- TOMATO SALAD WITH BASIL 1550
- FRENCH LAYERED POTATOES 2050
- GRILLED VEGETABLES 1890
- JASMIN RICE 1390
- MIXED PICKELS 1250
- GARLIC GREEN BEANS WITH OLIVE OIL, LEMON AND PARMESAN 1950

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HOME MADE DESSERTS

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

AFFOGATO ESPRESSO 2390
with pistachio or vanilla ice cream

CAFÉ GOURMAND 1950
coffee of your choice with bit of our daily cake

CHOCOLATE FONDANT 2850
with light milk sauce
Baking time 20-25 minutes

CRÈME BRÛLÉE 2650
with seasonal fruits

• MILLE FEUILLE 2650
flat puff pastry stuffed with vanilla cream
and fresh strawberry

CHOCOLATE MOUSSE WITH ORANGE SKIN... 2650

• COCOA FLAVOURED PANCAKE FILLED WITH
CINNAMON SEASONED APPLE 2650
served with vanilla ice cream

MASCARPONE MOUSSE
WITH FRESH STRAWBERRIES 2650

• FRENCH QUARK STRUDEL 2650
with cinnamon flavoured sour cherry Baking time 15 minutes

• APPLE PIE 2650
with vanilla ice cream

• LIMON PIE 2650
traditional French lemon pie

• MASCARPONE CHEESE CAKE 2650
with raspberry sauce

• FRESH FRUIT SALAD 2650
Fresh seasonal fruits

• PROFITEROL 2750
3 pcs

• SOMLOER SPONGE CAKE 2650

SOMLOER SPONGE CAKE 2950
with chocolate ice cream

• CHESTNUT PURÉE WITH WHIPPED CREAM... 2650

'BABY' DESSERT SELECTION 3290
3 different dessert on one plate,
please ask your waiter for the our daily offer

PINEAPPLE CARPACCIO 3090
with lemon sorbet and candied zest (gluten and lactose free)

SUGAR AND GLUTEN FREE DESSERTS

2 750

ask your waiter for the daily selection

FRENCH CHEESE SELECTION with toast and onion jam. . 3290
120g



Midnight
desserts

TRADITIONAL
FRENCH
LEMON PIE
2650

MASCARPONE
MOUSSE
WITH
FRESH STRAWBERRIES
2650

MASCARPONE
CHEESE CAKE
WITH
RASPBERRY SAUCE
2650

CHOCOLATE MOUSSE
WITH
ORANGE SKIN
2650

APPLE PIE
WITH
VANILLA ICE CREAM
2650

ICE CREAM
CUPS

RIVIERA 2650
strawberry, mango-pineapple
sorbet, lemon sorbet, mint leaves,
roletti and fresh pineapple

ZAZIE 2650
peach, vanilla ice cream, fruit
salad, whipped cream

STRAWBERRY 2650
fresh strawberries, vanilla and
strawberry ice cream, strawberry
sauce, whipped cream

VIAN 2650
caramel, vanilla, chocolate ice
cream, whipped cream,
roletti, coffee liqueur and peanut,
caramel cream, ladyfingers

CHANSON 2650
walnut, chocolate, tiramisu ice
cream, chocolate liqueur,
whipped cream,
ladyfingers, walnut

BANANA SPLIT 2650

RASPUTIN 2650
lemon sorbet, mint leaves
and vodka

HUNGARIAN DISHES

HUNGARIAN COUNTRY PLATE 5 470

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 5 130/6 850

MIXED COLD PLATE FOR 2 PERSONS 12 510

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 9 630

served with fruit chutney onion jam and brioche

HUNGARIAN BEEF GOULASH SOUP 2 990

HUNGARIAN MUSHROOM SOUP V 2 650

WIENER SCHNITZEL 5 990

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

HUNGARIAN CHICKEN PAPRIKASH 5 770

with dumplings

ROASTED DUCK BREAST 'HUNGARIAN STYLE' 7 390

with tomato and paprika stew, and potatoe pancake

ROASTED DUCK VIAN STYLE 9 170

with grilled goose liver, ratatouille & potato pancake

GRILLED GOOSE LIVER HUNGARIAN STYLE 14 090

with tomato paprika stew, steak potatoes

RED WINE FLAVOURED BEEF STEW WITH DUMPLINGS 6 170

BEEF STEAK HUNGARIAN STYLE (18/30 DKG) 14 450 / 18 900

with grilled goose liver, tomato paprika stew, steak potatoes

GARLIC AND ROSEMARY FLAVOURED RACK OF LAMB 10 700

served in pastry basket with grilled vegetables, pepper sauce

COCOA FLAVOURED PANCAKE FILLED
WITH CINNAMON SEASONED APPLE 2 650

served with vanilla ice cream

SOMLOER SPONGE CAKE 2 650

The Café Vian Classic Hungarian Menu 11 900

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 14 350

HOME MADE DRINKS 3 dl 5dl 1l

CAFÉ VIAN HOME-MADE 1390 1820 3600
LEMONADES WITH FLAVORING 1450 2050 3800
*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 1390 1820 3890
strawberry, peach, Green tea, hibiscus

FRESHLY SQUEEZED ORANGE
OR GRAPEFRUIT JUICE
2dl/1300 3dl/1950 5dl/3250 1l/6500

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

RASBERRY OR ELDERFLOWER SODA
3dl/880 5dl/1360

OUR LOW-ALCOHOLIC
FLAVOURED LEMONADE 5DL 1L
'FÜTYÜLŐS'WATERMELON LEMONADE 2890 5650
*'Fütyülős' watermelon spirit,
watermelon syrup, soda water, lime*

HOME MADE MILK SHAKES 3dl/5dl

CLASSIC MILK SHAKES 1410 2340
*banana, vanilla-almond,
chocolate-hazelnut, tropical*

RASPBERRY SHAKE 1790 2730

STRAWBERRY SHAKE 1790 2730

GREEN LIFE 1790 2730
celery, persil, green apple, cucumber

MINERAL WATERS 3,3 dl 7 dl

NATURAQUA 0,33L 890 0,75L 1690
RÖMERQUELLE 0,33L 1020 0,75L 1890
PERRIER 0,33L 1310
SPARKLING WATER 0,1L 160 0,9L 1450

SODAS by the bottle

COCA COLA, COCA COLA ZERO
CHERRY COKE, SPRITE ZERO
FANTA ORANGE 0,25L 950
KINLEY 0,25L 950

Ginger, Tonic, Pink Tonic

SANPELLEGRINO 0,2L 990
orange, blood orange, lemon

FEVER TREE TONIC WATER 2 DL 1490
DREHER 24 ALC. FREE BEER (0,5%) 1250

JUICES 3 dl

100% CAPPY JUICES 1100
apple, orange, peach, pineapple

RAUCH 0,3L 1200
tomato, grapefruit

RAUCH CRANBERRY 0,3L 1250
ICE TEA FUZETEA 0,25L 1050
peach-hibiscus, lemon-lemongrass

BREAKFAST BEVERAGES

MILK 850
With sugar or honey 2.5 dl

COCOA MILK 870
MILK WITH CARAMEL 870

HOT CHOCOLATE 1320
*brown, white, nut, strawberry, coconut,
banana, glutene free*

SUGAR FREE HOT CHOCOLATE 1320
HOME MADE HOT CHOCOLATE WITH
WHIPPED CREAM 1230

SHAKES MADE OF ICE CREAM 3 DL

ORANGE SOLLER 2970
*Fresh orange juice,
vanilla ice, whipped cream*
LEMON SHAKE 2790
COCONUT - CHOCOLATE 2790
STRAWBERRY-ORANGE 2790
VANILLA 2790

MANGO 2790
STRAWBERRY ICE 2990
AMARETTO SOUR CHERRY 2790
BAILEYS 2990
Baileys shake with alcohol

EAUX DE VIE 4 cl

SPIRITS

ZWACK WILLIAM PEAR 1780
FÜTYÜLŐS WATERMELON 1990

PÁLINKA

ZWACK PLUM KOSHER 2210
GREY COW PANNÓNIA APRICOT 3340

GUSTO PREMIUM SPIRITS

APRICOT OF KECSKEMÉT 2450
PLUM OF BESZTERCE 2360
BLACK CHERRY 2450

BRILL VEGETABLE SPIRIT

CELERY 2630
PUMPKIN 2630

GYULAI ARTISAN SPIRITS

QUINCY 3690
BLACK CHERRY 3490
DEEP WATER WILLIAMS PEAR
60%,2cl 2320
DEEP WATER APRICOT
60%,2cl 2320

ZIMEK SPIRITS

PLUM AGED IN BARRELS 40% 3500
BLACK CHERRY 40% 3500

Árpád Spirits

LEPOTICA PLUM 2810
VELVET QUINCY 3280
PREMIUM GINGER 3490
PREMIUM IRSAI OLIVÉR GRAPE 3490

COFFEES
AND COFFEE SPECIALS

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

- ESPRESSO COFFEE 950
- DOUBLE ESPRESSO COFFE 1700
- MACCHIATO ESPRESSO 1020
- DECAF 950
- LONG ESPRESSO 950
- CAPPUCCINO 1150 / 1620
- AMERICAN COFFEE 950
- Café Vian 'STRIPPED' MILK
COFFEE 1330 / 1820
- GOLD COFFEE 1410 / 1870
large coffee with milk and honey
- ICE COFFEE 1870 / 2150
with ice cream and whipped cream
- IRISH COFFEE 2550
Jameson Whisky, brown sugar,
large coffee, whipped cream

- FLAT WHITE 1750
double espresso with 120 ml hot milk
- AFFOGATO ESPRESSO 2390
with pistachio or vanilla ice cream
- VANILLA COFFEE 1490 / 1910
vanilla cream, large coffee, milk, whiped cream
- CHOCOLACCINO 1510 / 1930
large coffee, milk, chocolate, whipped cream
- CARAMELLACCINO 1510 / 1930
large coffee, milk, caramell, whipped cream
- COCCO COFFEE 1510 / 1930
large coffee, coconut cream, milk,
whipped cream, cream
- ICE COFFEE FROM CANNES 2190
vanilla ice cream , espresso milk,
biscuit pieces, whipped cream
- ICE VIAN 1670 / 2150
with caramel and whipped cream
- COFFEE AMARETTO 1510 / 1930
vanilla cream, almond sirup, coffee, milk
- CASTRO'S ICE COFFEE 1860
Americano shaken with ice cube
served with cream on the top
- FRAPUCCINO 1510
- WIENER COFFEE 1270 / 1670
- CORTADO 1010
small capuccino



• COFFEES WITH ALCOHOL •

- BAILEYS ICE COFFEE 2550 / 3500
Baileys, vanilla ice cream,
whipped cream, coffee, milk
- COFFEE BAILEYS 2 230
Baileys, coffee with milk
- COFFEE LIQUEUR AMARETTO 2 270
Amaretto Liqueur, coffee, milk
- ANDREW'S COFFEE 2420
chocolate, rum, milk, coffee, whipped cream
- BAILEYS HOT CHOCHOLATE 2420

THE JULIUS MEINL
SPECIAL TEAS
SELECTION

- BLACK LEAF TEA 1190
Organic English Breakfast
Earl Grey Blue Bossom
- GREEN LEAF TEA 1190
Green tea with jasmine leaves
Organic Pure Chunnee
Fresh mint
- FRUIT LEAF TEA (CAFFEINE FREE) 1190
Fruit Cocktail
Pomegranate
Cherry
Ginger-Lemon
- TEA (FILTER) 930

HOT COCKTAILS,
WINTER SPECIALS

- HOT SOUR CHERRY AND
CHOCOLATE GROG 2710
hot cherry sauce, rum, chocolate sauce,
milk, Cherry Brandy
- HOT PIÑA COLADA GROG 2710
pineapple juice, Havana rum
coconut syrup, cream
- HOT BANANA PUNCH 2710
banana, brown rum, banana
syrup, milk
- HOT FOREST FRUIT GROG 2850
rum, strawberry, raspberry,
forest fruits tea,honey
- SYLTER GROG 2710
rum, citrom, honey, tea
- RED & WHITE GROG 2710
rum and light rum, Crème de Cassis,
milk, whipped cream
- ORANGE PUNCH 2710
Cointreau, orange tea,
fresh lemon and orange juice, honey
- APPLE CINNAMON GROG 2710
Rum, apple juice, fruit tea
honey, cinnamon
- TROPICAL GROG 2710
rum, mango syrup, honey,
pineapple juice, tropical tea
- VIAN PUNCH 2710
rum, black tea, cream, whipped cream
- EASTERN MINT TEA W/ BROWN RUM 2710
Rum, Moroccan Mint green tea, fresh mint leaves
- HOT SPICY MULLED WINE 620/dl

ENERGY DRINKS

- RED BULL ENERGY DRINK 1410
- RED BULL SUGAR-FREE 1410
- RED BULL - VODKA 2870
- RED BULL - MOJITO 4130
- RED BULL BOAT 29900
6 cans of Red Bull & 1 liter of vodka

WHITE WINES

	1,5 DL	2,5 DL	7,5 DL
SPRITZER (2DL) 1130			
MOLNÁR ÉS FIAI CHARDONNAY ‘24 <i>Mátra, wine of the house</i>	1640	2730	8100
HILLTOP CHARDONNAY ‘24/25 <i>Neszmély</i>	1890	3150	9350
HILLTOP IRSAI OLIVÉR ‘24/25 <i>Neszmély</i>	1890	3150	9350
HILLTOP SAUVIGNON BLANC ‘24/25 <i>Neszmély</i>	1890	3150	9350
HILLTOP OLASZRIZLING ‘24/25 <i>Neszmély</i>	1840	3070	9100
HARASZTHY IRSAI OLIVÉR ‘25 <i>Etyek-Buda</i>	1990	3320	9850
DUBICZ MUSCAT OTTONEL ‘24/25 <i>Mátra, semi-sweet</i>	2050	3420	10150
VYLYAN CHARDONNAY ‘24/25 <i>Villány</i>	1950	3250	9650
ZWACK ISABELLA FURMINT ‘21 <i>Tokaj</i>	2640	4400	13100
NYAKAS ALIGVÁROM ‘24/25 <i>Etyek-Buda</i>	1990	3320	9860
NYAKAS SAUVIGNON BLANC ‘24/25 <i>Etyek-Buda</i>	2250	3750	11150
IKON ZÖLDVELTELINI ‘24/25 <i>Balaton</i>	1890	3150	9350
PATRICIUS SÁRGAMUSKOTÁLY ‘24 <i>Tokaj</i>	2490	4150	12350
HILLTOP CSERSZEGI FÜSZERES ‘24/25 <i>Neszmély</i>	1740	2900	8600
BÁRDOS MÁTRAJ SAUVIGNON BLANC ‘24/25 <i>Mátra</i>	1970	3280	9750
BÉLA ÉS BANDI PINOT GRIS ‘24/25 <i>Balaton</i>	1950	3250	9650
PANNONHALMI TRICOLLIS ‘25 <i>Pannonhalma</i>	2260	3770	11200
ZELNA HEGYBOR OLASZRIZLING BIO ‘24/25 <i>Balaton</i>	2250	3750	11150
ANGYAL ÉRINTÉS TOKAJI FURMINT ‘24/25 <i>Tokaj</i>	1950	3250	9650
PÁTZAY RIZLING ‘24/25 <i>Badacsony</i>	2050	3420	10150
KAMOC SAY PRÉMIUM IHLET CUVÉE ‘24 <i>Neszmély</i>	2250	3750	11150
KONYÁRI LO LIENSE ‘24/25 <i>Balaton</i>	2040	3400	10100
PÁTZAY TÉGLADOMB PINOT GRIGIO ‘25 <i>Balaton</i>	1740	2900	8600

RED WINES

	1,5 DL	2,5 DL	7,5 DL
MOLNÁR ÉS FIAI CABERNET FRANC ‘22 <i>Mátra, wine of the house</i>	1650	2750	8150
VYLYAN CABERNET SAUVIGNON CLASSIC ‘24 <i>Villány</i>	1740	2900	8600
HILLTOP MERLOT <i>Neszmély</i>	1700	2830	8390
VYLYAN PORTUGIESER ‘24/25 <i>Villány</i>	2490	4150	12350
VESZTERGOMBI KÉKFRANKOS ‘22 <i>Szekszárd</i>	1700	2830	8390
IKON SYRAH ‘24 <i>Balaton</i>	1980	3300	9800
IKON MERLOT ‘22 <i>Balaton</i>	2090	3480	10340
THUMMERER TRÉFLI CUVÉE ‘21 <i>Eger, sweet</i>	2090	3480	10340
TÓTH FERENC PINOT NOIR ‘23 <i>Eger</i>	2860	4760	14180
GERE CABERNET SAUVIGNON ‘21/22 <i>Villány</i>	2010	3350	9950
VYLYAN MONTENOUVO CUVÉE ‘22 <i>Villány</i>	2630	4380	13040
JUHÁSZ BIKAVÉR ‘23 <i>Eger</i>	1950	3250	9650
BODRI MALBEC ‘23/24 <i>Szekszárd</i>	2870	4780	14240
FEKETE SHIRAZ SELECTION ‘20 <i>Szekszárd</i>	1970	3280	9740
KAMOC SAY PREMIUM MERLOT ‘21 <i>Neszmély</i>	2110	3510	10430
IPACS INNIJÓ CABERNET FRANC/KÉKFRANKOS ‘23 <i>Villány</i>	2250	3750	11150
PANNONHALMI HEMINA RED ‘23/24 <i>Pannonhalma</i>	2310	3850	11450

ROSÉ WINES

	1,5 DL	2,5 DL	7,5 DL
SPRITZER (2DL) 1130			
MOLNÁR ÉS FIAI ROSÉ ‘24/25 <i>Mátra, wine of the house</i>	1590	2650	7850
PÁTZAY PRÉMIUM PINOT NOIR ROSÉ ‘24/25 <i>Badacsony</i>	2160	3600	10700
SAUSKA ROSÉ ‘25 <i>Villány</i>	1740	2900	8600
KAMOC SAY PRÉMIUM PINOT NOIR ROSÉ ‘24/25 <i>Neszmély</i>	2240	3730	11090
JUHÁSZ ROSÉ ‘24/25 <i>Eger</i>	1640	2730	8090
DÚZSI KÉKFRANKOS ROSÉ CUVÉE ‘24/25 <i>Szekszárd</i>	2300	3830	11390

PRESTIGE WINES

	0,75 L (BOTTLE)
KAMOC SAY PREMIUM SAUVIGNON BLANC ‘23/24 <i>Neszmély</i>	11500
KAMOC SAY PREMIUM CHARDONNAY ‘23 <i>Neszmély</i>	12100
KAMOC SAY PREMIUM SÁRGAMUSKOTÁLY ‘20/21 <i>Neszmély</i>	12100
FIGULA SZÁKA OLASZRIZLING ‘23 <i>Balaton</i>	13350
GERE CABERNET SAUVIGNON BARRIQUE ‘23/24 <i>Villány</i>	16990
ZELNA BALATONFÜREDI FARKÓ-KŐ OLASZRIZLING ‘23 <i>Balaton</i>	14190
GERE KOPÁR ‘21/22 <i>Villány</i>	29790
ST. ANDREA MERENGŐ ‘22 <i>Eger</i>	29790
GILVESY GEORGE ‘23 <i>Badacsony</i>	19320
ETYEKI KÚRIA PINOT NOIR ‘22 <i>Etyek</i>	18200
GERE ATTILA VILLÁNYI FRANC ÖRDÖGÁROK ‘23 <i>Villány</i>	29770
SAUSKA VILLÁNYI CUVÉE 7 ‘23 <i>Villány</i>	25100
SAUSKA KADARKA ‘24/25 <i>Villány</i>	19900
GERE SOLUS ‘21 <i>Villány</i>	35900
VYLYAN VILLÁNYI MANDULÁS CABERNET FRANC ‘20/22 <i>Villány</i>	24900
HEIMANN CSALÁDI BIRTOK SYRAH VÁLOGATÁS ‘22 <i>Szekszárd</i>	26900
SIMONFAY TOKAJI FURMINT ‘24 <i>Tokaj</i>	10500
SEBESTYÉN PINCÉSZET MOZAIK BIKAVÉR ‘20/21 <i>Szekszárd</i>	25900

= selected as one of the best wines of Hungary in 2025

TOKAJ WINES

	8 CL	5 DL
ANGYAL VONZÁS SWEET SZAMORODNI ‘22 <i>Angyal</i>	2410	12000
ANGYAL SZERETET DRY SZAMORODNI ‘22 <i>Angyal</i>	2410	12000
ASZÚ 5 PUTTONYOS ‘00 <i>Hilltop</i>	4590	24900
ASZÚ 6 PUTTONYOS ‘18 <i>Zwack Isabella</i>	5290	29900

INTERNATIONAL WINES

	1,5 DL	2,5 DL	7,5 DL
BOTTEGA PINOT GRIGIO DOC DELLE VENEZIE ‘24/25 <i>Italy</i>	2350	3900	11600
YEALAND'S SAUVIGNON BLANC ‘23 <i>New Zealand</i>	3100	5100	15200
TRAPICHE MALBEC OAK CASK RANGE ‘24 <i>Argentina</i>	2150	3580	10640
TERRECARSICHE CLASSICI PRIMITIVO ‘24 <i>Italy</i>	2320	3870	11510
MATUA SAUVIGNON BLANC ‘24 <i>New Zealand</i>	3650	6090	18170
CHÂTEAU D'ESCLANS 'WHISPERING ANGEL' ROSÉ ‘23/24 <i>France</i>	4850	8090	24170

BEER IN BOTTLE 0,33 L

DREHER GOLD 1280
DREHER 24 ALK. MENTES (0,5%) 1250
original, lemon or sour cherry-blackberries
PERONI ALC. FREE 0,33L 1630
GLUTEEN FREE 2050
HB WHITE 0,33L 1810
DREHER BAK BROWN 0,5L 1260
PILSNER URQUELL 1340
SOMERSBY CIDER APPLE 1310
ASAHI 1630 PERONI 1630
DREHER SOUR CHERRY 1330
BUDAPEST ARTISAN 0,33L 1350
lager, sour cherry, lpa

VODKA 4 cl

ABSOLUT BLUE 2040
ABSOLUT CITRON 2070
ABSOLUT PEPPAR 1840
ZUBROWKA 1790 FINLANDIA 1950
SMIRNOFF RED/BLACK 1950
BELVEDERE PURE 2730
CIROC/CIROC MANGO 3320
GREY GOOSE 3200
BELUGA NOBLE 3320
BELVEDERE CITRUS 3700

WHISKY 4 cl

JOHNNIE WALKER RED 1980
JOHNNIE WALKER BLACK 3440
JOHNNIE GOLD RESERVE 4020
JACK DANIEL'S 2360
JACK DANIEL'S G. JACK 3010
JACK DANIEL'S SINGLE 3930
BALLANTINES 1990
BALLANTINES 12 YEARS 2550
GLENFIDDICH 12 YEARS 3900
JIM BEAM 1980 CHIVAS REGAL 2560
JAMESON 2130
JAMESON BLACK BARREL 4590
BUSHMILLS 2130
BUSHMILLS BLACK 2410
GRANT'S 2130 GRANT'S 12 YEARS 2630
TULLAMORE DEW 2120
GLENMORANGIE 3360
BALLANTINE'S 17 YEARS 5390
GLENLIVET 12 ÉVES SINGLE MALT 3440
NIKKA COFFEY GRAIN Japan 5390
MONKEY SHOULDERS SCOTCH 3500
THE DEACON 3150

BRANDY, COGNAC 4 cl

LÁNCHÍD BRANDY 2130
METAXA ***** 1910
REMY MARTIN V.S.O.P 5470
REMY MARTIN X.O 9220
MARTELL V.S. 2130
MARTELL V.S.O.P. 5470
HENNESSY V.S. 3460
HENNESSY FINE DE COGNAC 4210
HENNESSY XO 9220
ARARAT 5 YEARS 1910

TEQUILA 4 cl

SIERRA SILVER 1870
SIERRA GOLD 1970
JOSE CUERVO SILVER/GOLD 1870

GIN 4 cl

BEEFEATER PINK 2350
TANQUERAY TEN 3310
GORDON'S 2090 BEEFEATER 2090
MONKEY 47 4330 BOMBAY 2320
HENDRICK'S 3310 NIKKA COFFEY 3800
SIPSMITH LONDON DRY 3350
THE BOTANIST ISLAY DRY 3170
MALFY ARANCIA 2790
MALFY ROSA 2790

DRAUGHT BEER

3 dl / 5 dl / pint 5,68dl

DREHER GOLD 1090 1480 1690
PILSNER URQUELL 1150 1710 1790
HB WHITE 1300 2050 2150
DREHER BAK (brown) 1040 1690 1820
PERONI 1270 2100 2300
CECEI (cherry) 1270 2130 2250

SNACKS

OLIVES 1230
SUN DRIED TOMATOES 1330
PEANUTS 1230
BRUSCHETTA WITH TOMATO 3350
MIXED BRUSCHETTA 3350
tomato, parma ham, olives
SPICY CHICKEN WINGS
with steak potatoes) with spicy chili and blue
cheese sauce and celery
6/ 10/14pcs - 4510/5950/7160
GARLIC BREAD WITH CHEESE 2690
HUNGARIAN BEEFTATAR 5130/6850
100gr/150gr with toast
NACHOS 3080
with two dips of your choice:
Mexican salsa or
Jalapeño Cheddar cheese sauce or
avocado dip

BITTER LIQUEURS 4 cl

ZWACK UNICUM 1470
ZWACK UNICUM PLUM 1550
ZWACK UNICUM BARRISTA 1560
ZWACK UNICUM RISERVA 2490
ZWACK UNICUM TRESOR XO 7350
AVERNA 1570
JÄGERMEISTER 1700
BECHEROVKA 1570

LIQUEURS 4 cl

✖ BAILEYS 6 cl 1990
COINTREAU 2730
CALVADOS BOULARD 2510
PERNOD 1910
RICARD 1980
DISARONNO AMARETTO 2700
DISARONNO VELVET LIQUEUR 2750
SOUTHERN COMFORT 2560
SAMBUCA 1910
ABSINTH 2110
GALLIANO 2700
KAHLÚA 1870
MALIBU 1530
OUZO 12 1870
GRAND MARNIER 2490
TUBI 2800
✖ RAMAZOTTI LIMONCELLO 1350

VERMOUTH 8 cl

MARTINI 1620
Bianco, Dry, Rosso, Rosato
CAMPARI 1890

RUM 4 cl

HAVANA CLUB ANEJO 3 YEARS 1980
HAVANA CLUB ESPECIAL 1980
HAVANA CLUB 7 YEARS 3040
BACARDI LIGHT-DRY 1970
BACARDI BLACK 2210
BACARDI 8 YEARS 3280
CAPTAIN MORGAN BLACK 1660
CAPTAIN MORGAN SPICED 1870
ZACAPA 23 YEARS 3930
DIPLOMATICO RESERVA EXCLUSIVA 4210
QUORHUM DOMINICAN 30 YEARS 5610
EL DORADO 21 YEARS 5750
BUMBU ORIGINAL 2950
BUMBU XO 4690

long drinks

- VODKA - SODA - LIME 3 650**
vodka, lime juice, soda water
- MOJITO 3 900**
Havana rum, lime, sugar syrup, mint leave, soda water
- FRUIT MOJITO 4 390**
mango, strawberry, forest fruit, melon, pineapple, grapefruit, kiwi
- LONG ISLAND ICED TEA 4 390**
Havana rum, vodka, gin, tequila, Triple Sec, cola, lemon juice
- PASSION LONG ISLAND ICED TEA 4 530**
Havana rum, vodka, gin, tequila, passion fruit syrup, cranberry juice
- CASTRO'S LEMONADE 3 810**
Havana rum, passion fruit syrup, lime
- RICCOcone 3 690**
vodka, coconut cream, pineapple juice, cream, mango syrup
- BLOODY MARY 3 360**
vodka, tomato juice, Tabasco, Worchester, salt, pepper, lemon juice, lime
- STRAWBERRY CAIPIRINHA 4 070**
Cachaca, brown sugar, starwberry, lime
- CUBA LIBRE 3 850**
Havana rum, cola, lime
- CUBA LIBRE ESPECIAL 4 390**
Havana Especial rum, cola, lime
- TEQUILA SUNRISE 3 850**
tequila, grenadine, orange juice
- GARIBALDI 3 590**
Campari, orange juice
- BLUE LAGOON 3 630**
Curacao Blue, Havana rum, lemon juice, soda water
- CHAVEZ'S LEMONADE 3 910**
Havana rum, cherry syrup, lime, soda water
- SEX ON THE BEACH 3 960**
vodka, peach liqueur, Cranberry juice, pineapple juice
- SINGAPORE SLING 4 030**
gin, cherry brandy, lemon juice, grenadine, soda water
- ACAPULCO DREAM 3 690**
tequila, black rum, pineapple juice, grapefruit juice
- TEQUILA MATADOR 4 180**
tequila, Triple Sec, lemon juice, pineapple juice
- WOO WOO 3 710**
vodka, peach liqueur, Cranberry juice
- BANANA COW 3 030**
black rum, milk, banana syrup
- SPICE & GINGER 3 850**
Spiced rum, ginger, lime
- PINA COLADA 3 850**
Havana rum, coconut cream, pineapple juice, cream
- BLUE HAWAII 3 950**
vodka, Curacao Blue, Cointreau, pineapple juice, coconut cream, cream
- RASPBERRY PIÑA COLADA 4 050**
Havana rum, coconut cream, raspberry, pineapple, cream
- MAI TAI 4 250**
black rum, Curacao Blue, 73% rum, almond syrup, pineapple juice, orange juice
- CHARLES 3 200**
Malibu, Havana rum, CuraÇao Blue, pineapple juice
- MELON BALL 3 630**
Melon liqueur, vodka, pineapple juice
- LAS PALMAS 3 190**
Sangria, Martini Rosso, Triple Sec, pineapple juice
- COOL-AID 3 810**
Amaretto, lime, Southern Comfort, melon liqueur, Cranberry juice
- ZOMBIE 4 190**
Havana rum, black rum, 73% rum, Cherry Brandy, pineapple juice, lemon juice
- CAIPIRINHA 3 850**
Cachaca, lime, brown sugar
- SIXTH SENSE 3 910**
vodka, banana liqueur, grenadine, mango syrup, lemon juice, pineapple juice, orange juice
- BAHAMA MAMA 4 290**
Havanna Rum, Kahlúa, Malibu, lemon juice, grenadine, orange juice, pineapple juice
- PASSION CAIPIROSKA 3 850**
vodka, passion fruit syrup, lime
- GIN FIZZ 3 800**
Gin, lime, sugar syrup, soda water
- SAN FRANCISCO 3 810**
vodka, banana liqueur, orange juice

CHAMPAGNE AND SPRITZER COCKTAILS

- APEROL SPRITZ 3 250**
prosecco, Aperol, soda water, orange slice
- HUGO 3 080**
prosecco, elder syrup, fresh lime juice, mint leaves
- HUGO RED 3 190**
prosecco, elder syrup, fresh lime juice, mint leaves, strwaberries
- KIR ROYAL 3 410**
Crème de Cassis, dry Champagne
- RUBY RED CHAMPAGNE 3 850**
Cranberry juice, dry Champagne, lime
- TROPICAL CHAMPAGNE 4 030**
Havana rum, mango syrup, orange juice, dry Champagne
- ROSATO RIVIERA 2 750**
Martini Rosato, fresh orange juice, fresh strawberry, Prosecco, orange slice
- CHAMBORD CHAMPAGNE 3 430**
Chambord, raspberry liqueur, raspberry purée, Prosecco
- SUMMER ORANGE 2 590**
Lillet Blanc, orange juice, Prosecco, orange slice
- MORNING GLORY 2 690**
Lillet Blanc, Chambord, Prosecco, Angostura bitter, a pinch of orange juice, cocktail cherry
- TESTAROSSA 3 430**
Prosecco, strawberry purée

CLASSIC COCKTAILS

- MARGARITA 3 650**
Tequila, Triple Sec, lemon juice
- DAIQUIRI 3 290**
Havana rum, lime, sugar
- MANHATTAN 3 070**
Bourbon, Martini Rosso, Angostura
- MARTINI DRY 3 070**
Vodka, Martini dry, black olive
- NEGRONI 3 630**
Martini Rosso, Campari, Gin, orange skin
- OLD FASHIONED WHISKY 3 850**
Jack Daniel's, brown sugar, Angostura, Orange skin, cocktail cherry
- BOURBON SOUR 2 850**
Jim Beam, lemon juice, sugar syrup, cocktail cherry

LUXURY DRINKS

- MOJITO DE LUXE 4 910**
Havana Especial, lime, brown sugar, Perrier lime, fresh mint leaves
- TANQUERAY 10 MARTINI 4 820**
Tanqueray 10, Martini dry, giant green olive
- CUBA LIBRE 7 4 390**
Havana Club 7 years old, cola, lime
- ZACAPA SOLERA DAIQUIRI 4 400**
Zacapa Centenario, lime, sugar cane, cocktail cherry
- THE VIAN SMASH 3 630**
Tanqueray 10, Lillet Blanc, mint, lemon-lime skin, lime juice, sugar
- GREYGOOSE COSMO 4 460**
Greygoose Vodka, Chambord, Ruby Red Cranberry, lime
- TANQUERAY 10 TONIC 4 910**
Tanqueray 10, tonic, pink grapefruit
- CARIBBEAN PERRIER 3 910**
Fresh ginger, honey, Havana especial, Angostura, fresh lime, 1 slice cucumber, ½ a stalk of lemon grass
- BELUGA MOSCOW MULE 4 180**
Beluga vodka, ginger beer, fresh lime juice, fresh cucumber, Fernetbranca
- COGNAC ALEXANDER 5 180**
Henessy VS, Crème de Cacao, cream, freshly grated nutmeg

SHORT DRINKS

SCREAMING ORGASM 3800
vodka, Kahlúa, Baileys, Amaretto

COSMOPOLITAN 3850
Vodka, cointreau, cranberry juice, lime

WHITE RUSSIAN 3850
Kahlua, vodka, cream

FROZEN FRUIT DAIQUIRI 3850
Havana Rum, mango, strawberry, forest fruits,
pineapple-grapefruit, kiwi, banana, coconut, honey
melon flavoured

FROZEN FRUIT MARGARITAS 3580
Tequila, mango-chili, strawberry or raspberrry flavour

TWO COLOUR DAIQUIRI 4180
Havana rum, eper syrup, passion fruit syrup,
pineapple or strawberries

PISCO SOUR 3290
Pisco liqueur, egg white, sugar syrup,
fresh lime juice

WHITE RUSSIAN CRANBERRY 3850
Absolut Vodka, Kahlúa, cranberry syrup, cream

✂ SHOTS

ABSOLUT FLYING 2590
Absolut citron vodka, brown suger, 73% rum,
lemon, flambé

BLOODY BRAIN 3030
Peach liqueur, grenadine, Baileys

BLACK OUT 2490
Unicum, Sambuca

RAINBOW SHOT 2530
Vodka based fruit shots in 7 different flavours
SHOT IN 7 FLAVOURS

mango, strawberry, forest fruits, banana,
coconut, tropical blue, honey melon
2 for 4790 / 4 for 7830
6 for 10800 / 8 for 14500

HOT SHOT 3200
Kahlúa, Baileys, Galliano, cream

B’52 3850
Kahlúa, Baileys, Cointreau, flambé

KAMIKAZE 3370
Vodka, Cointreau, lime juice

FLAMING RAINBOW 3580
Grenadine, banana liqueur, Curacao Blue,
Ouzo, 73% rum

MARTINI COCKTAILS

ESPRESSO MARTINI 3650
vodka, Kahlua, cold ristretto coffee
GREEN APPLE MARTINI 3430
Bols Vodka, Martini dry, green apple syrup,
apple juice

PORNSTAR MARTINI 3580
vodka, Martini dry, passion fruit syrup,
lime/pineapple juice

CHERRY MARTINI 3430
Vodka, Cherry syrup, Martini rosato, lime juice

Cocktails made of
Hungarian Spirits

CHERRY COOLER 3290
Devilish Sour Cherry with Honey, lime,
sour cherry syrup, cranberry juice, soda
WILLIAM’S CAIPIRINHA 3360
William’s pear spirit, lime, brown sugar,
cocktail cherry



GIN COCKTAILS

DIRTY BEEFEATER MARTINI 3190
Beefeater, Martini dry, olive-juice

DRAGON-LYCHEE GIN FIZZ 3360
Beefeater, Dragon purée, lime, soda water

CUCUMBER GIN TONIC 3450
Beefeater, tonic, slice of lime, slice of cucumber

HENDRICKS TONIC W/CUCUMBER 5290
Hendricks gin, tonic, slice of lime, slice of cucumber

THE VIAN GIMLET 3190
Beefeater, lime juice, ginger syrup, fresh ginger

MONKEY 47 & TONIC 5680
Monkey 47, tonic, lemon peel

BEEFEATER ROSE & TONIC 3430
Beefeater Rose, Thomas Henry Pink Tonic Water
strawberries

+ Fever Tree Tonic Water 1490

ALCOHOL FREE COCKTAILS

ORANGE SOLLER 2970
fresh orange juice, vanilla ice cream, whipped cream

RED BANANA 2550
Banana syrup, grenadine, pineapple juice,
Orange juice, cream

PINEAPPLE COLADA 2650
pineapple, pineapple juice, coconut cream, cream

GREENY 2550
Peach juice, pineapple juice, cream,honey melon cream,
Tropical blue syrup

SAFE SEX ON THE BEACH 2550
Peach juice, Cranberry juice, pineapple juice

CRANBERRY ICE TEA 2550
Cranberry juice, ice tea, lemon

SANTA CLARA 2550
Pineapple juice, passion fruit syrup, mango syrup, milk

VIRGIN MOJITO 2650
Lime, mint leaves, soda water sugar syrup

GRAPY 2550
Grapefruit juice, orange juice, pineapple juice, lemon juice,
coconut cream

TONIC FRESH 2550
Orange juice, pineapple juice, lemon juice, strawberry
syrup, tonic

VIRGIN CAIPIRINHA 2550
Lime, brown sugar, ginger, cocktail cherry

X LEMONADE 2990
Tropical fruits, lime, pineapple-grapefruit purée, Perrier

HAPPY MORNING 2550
Orange juice, apricot juice, lemon juice, grenadine

FROZEN DAIQUIRI/SMOOTHIES 2550
Strawberry, kiwi, mango, passion fruit, forest fruits,
or honey melon flavour

VIRGIN APEROL SPRITZ 2790
Aperol syrup, sparkling water, orange slice

VIRGIN GIN TONIC 2930
Tanqueray 0,0% gin, lime, tonic

HEY HONEY 3290
Fütyülös Honey Peach, vanilla syrup,
lime- orange slice, cocktail cherry
LAND OF FIRE 3290
Fütyülös strawberry brandy, fresh lime,
strawberry syrup, pomegranate juice
PLUM BLOSSOM 3070
Kosher plum brandy, cinnamon syrup,
cranberry juice, fresh lime

CHAMPAGNE AND SPARKLING WINES

HUNGARIA EXTRA DRY 0,2 L/O,75 L	3 290/11 300
HUNGARIA GRAND CUVÉE 0,75 L	11 900
FOSS MARAI DOCG BRUT 0,75 L	15 900
KREINBACHER EXTRA DRY 0,15 L/O,75 L	2 790/13 800
VILLA SANDI PROSECCO DOC IL FRESCO 0,15 L/O,75 L	2 690/12 900
FURLAN PROSECCO DOC FRIZZANTA 0,75 L	12 900
MARTINI BRUT 0,75 L	9 490
MÖET & CHANDON 0,75 L	44 000
MÖET & CHANDON ROSÉ IMPERIAL 0,75 L	47 900
DOM PÉRIGNON 2013 0,75 L	149 000
MUMM CHAMPAGNE 0,75 L	50 900
ALFRED GRATIEN BRUT 0,75 L	44 900
ZICHY ANNA TOKAJI MÉTHODE TRADITIONELLE 0,75 L	14 700
SANGRIA 0,1 L / 1,5 L	830/12 450

LISZT FERENC TÉR

1061 Budapest, Liszt Ferenc tér 9.

+36 1 268 11 54

every day: 9 AM – 1 AM

GOZSDU UDVAR

1075 Budapest, Király utca 13.

+36 1 878 13 50

Monday to Friday: 8 AM – midnight

Saturday – Sunday: 9 AM – midnight

www.cafevian.com
cafevian@t-online.hu

 Café Vian Bistros