



BLUE **FOX** THE MENU

BLUE

A colour intermediate between green and violet. The colour of water and the sea, calm and loyalty. Blue represents life & purity.

FOX

Cultural consensus on fox animal symbolism deals with strategy, quick wit, adaptability & wisdom. The fox encourages to think outside of the box, use our intelligence creative ways and beckons us to be mindful of our surroundings and blend into it...



Blue FOX The Bar

A cosmopolitan place full of life yet pure in style. After work. Pre-Theatre. After dinner.









Our mixologists work with seasonal market ingredients and creative house-brewed accents. While they remain classic in spirit, the bespoke signature cocktails take their direction from Hungarian Folk Tales perfectly blending in with Budapest.

The bar surround is in a specially-designed cobalt blue acrylic material with inset mesh suggestive of a soda siphon. It refers to the Hungarian Ányos Jedlik who invented consumable soda water in the year 1829, which continues to be a popular drink today. Passionate mixologist.

While classic in spirit, the creative signature cocktails perfectly blend in with Budapest taking their direction from Hungarian Folk Tales.

BLUE FOX CLASSIC COCKTAILS

A selection of drinks, which acquired a legendary status over the years and shall not be missed on the Blue Fox Menu

Moscow Mule Goral, Ginger Beer, Lemongrass	2700		Tom Collins Broker's, Fresh Lemon, Soda	2400	
Mint Julep Maker's Mark, Fresh Mint, Bitter	2700		Old Fashioned Maker's Mark, Bitter, Sugar	3300	
Cucumber & Mint Martini Goral, Fresh Mint, Cucumber	1900		Hanky Panky Fernet Branca, Vermouth, Gin	2700	
Negroni Campari, Vermouth, Gin	2400		Margarita El Jimador, Orange liqueur, Fresh lime	1980	

NON-TOXIC TONICS

Our range of non-alcoholic mixes, designed to refresh and revive parched thirsts and lift spirits.

House Made Flavoured Lemonade Fresh Lemon Juice, Soda Water, Bitters, your choice of flavour. Raspberry, Honey, Plain, Vanilla, Elderflower or Pineapple.	1500		We Love Lemonade Grapefruit, Rose, Rosemary, Soda	1500	
			Levander Julep Levander, Fig, Soda julep	1500	

Prices are indicated in Hungarian Forint including VAT.
A discretionary 12 % service charge will be added to your bill



G&T

The proper union of gin and tonic is a great sudden glory.
It's one of the happiest marriages on earth, and one of the shortest lived.

Bombay Tonic	2900	Monkey 47 Tonic	4300
Hendrick's Tonic	3900	Bluecoat Tonic	3900
Broker's Tonic	3000	Saffron Tonic	3400
Rangpur Tonic	3500	Old Tom Tonic	2800
Tanqueray 10 Tonic	3900	Dictador Columbian Tonic	4200
Bulldog Tonic	3400	Fox Tonic	3000

GIN

Bombay Sapphire UK	2100	G'Vine France	2700
Hendrick's UK	3100	Bols Genever The Netherlands	2500
Broker's UK	2200	Martin Miller UK	2000
Tanqueray Rangpur UK	2700	Hayman's Old Tom UK	1700
Bulldog UK	2600	Saffron France	2300
Monkey 47 Germany	3500	Tanqueray 10 UK	3100
One key Singapore	2800	Colonel Fox 1859 UK	2200
Blue Coat USA	3100	Dictador Columbian Aged Columbia	3400

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VODKA

4 cl

Goral

1800

Slovakia

Absolut

1800

Sweden

Abnormal

2200

Singapur

Uluvka

3000

Poland

Ciroc

2500

France

Grey Goose

3000

France

Kauffman Hard

4600

Russia

Beluga Gold

6900

Russia

Double Cross

5800

Slovakia

TEQUILA

4 cl

Corralejo Blanco

2100

Corralejo Anejo

2900

Corralejo Reposado

2600

Aha Toro Blanco

2700

Aha Toro Anejo

2900

HUNGARIAN PÁLINKA

4 cl

Apricot

2400

Agárdi

Irsai Grape

2400

Agárdi

Lepotica Plum

2400

Árpád

Raspberry

3800

Árpád

Cabernet Franc

2400

Árpád

Red William's

2600

Agárdi

Wild Berry

2400

Vadász

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RUM

4 cl

**Havana Club
Anejo Blanco** 1800

Cuba

Havana Club Especial 2200

Cuba

**Captain Morgan
Spiced Gold** 1800

Jamaica

Pampero Aniversario 2900

Venezuela

**Diplomatico Reserva
Exclusive** 3600

Venezuela

Dictador 20 Y 3600

Columbia

Mount Gay XO 3600

Barbados

Pyrat XO Reserve 3200

Guyana

**Damoiseau
Full Proof 1991** 4300

Guadeloupe

Ron Zacapa 23 3900

Guatemala

COGNAC & ARMAGNAC

4 cl

Chateau Pomes Pebere 3200

10Y

Francois Voyer VSOP 3800

Francois Voyer XO 6500

GOLD Grande Champagne

Hennessy XO 7900

Hine Antique XO 9900

Grande Champagne

Jean Fillioux 12000

Reserve Familiale

**Rémy Martin
Louis XIII** 32000/2 cl

Hennessy Richard 32000/2 cl

SINGLE MALT OF SCOTLAND

4 cl

Glenmorangie 10Y 3600

Highland

**Glenmorangie
Lasanta** 3800

Highland

Cragganmore 12Y 3100

Speyside

Talisker 10 Y 3200

Sky

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Macallan 12 4900

Highland

Oban 14Y 3900

Highland

Laphroaigh Quarter Cask 3700

Islay

Lagavulin 16Y 4900

Islay

Balblair 2001 4200

Highland

The Balvenie C.C. 14Y 4500

Speyside

Ardbeg Blasda 4700

Islay

Macallan Amber 4600

Highland

Glenfarclas 15Y 4200

Speyside

BLENDED SCOTCH 4 cl

J&B 2100

Famous Grouse 2400

Gold Reserve 12

Johnnie Walker 3300

Double Black

Johnnie Walker 8000

Blue Label

IRISH WHISKEY 4 cl

Jameson 2100

Redbreast 12 2900

CANADIAN WHISKEY 4 cl

Canadian Club 2100

Crown Royal 2600

Seagram's Rye 2500

JAPANESE WHISKEY 4 cl

Nikka All Malt 2300

Master of Malt

AMERICAN WHISKEY 4 cl

Maker's Mark 2500

Kentucky Straight Bourbon

Jim Beam Original 2100

Kentucky Straight Bourbon

Jack Daniel's 2300

Tennessee Sour Mash

Woodford Reserve 2700

Kentucky Straight Bourbon

Jack Daniel's 2700

Single Barrel, Tennessee Sour Mash

Copper Fox 4200

Rye

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SPARKLING & CHAMPAGNE BY THE GLASS

**Kreinbacher
Brut Classic** 2200
Somló, Hungary

Taittinger Prelude GC 3500
Champagne, France

Paul Bara Grand Rosé 3700
Champagne, France

WHITE WINE BY THE GLASS

Sauska Chardonnay 1500
2011, Villány, Hungary

**Etyeki Kúria
Sauvignon Blanc** 2100
2013, Etyek, Hungary

Sauska Hárslevelű 1500
2013, Tokaj, Hungary

**St Tamás
Percze Furmint** 2700
2012, Tokaj, Hungary

**Santa Carolina
Sauvignon Blanc** 2500
2013, Chile

William Fevre Chablis 2500
2011, Burgundy, France

ROSÉ WINE BY THE GLASS

Sauska Rosé 1300
2013, Villány, Hungary

RED WINE BY THE GLASS

**Sauska Cabernet
Sauvignon** 1700
2012, Villány, Hungary

**Kovács Nimród
Pinot Noir** 2100
2011, Eger, Hungary

Sauska Syrah 2500
2011, Villány, Hungary

Sauska Villányi Cuvée 1900
2013, Villány, Hungary

Sauska Cuvée 7 Siklós 2900
2011, Siklós, Hungary

**Luigi Bosca
Malbec** 2400
2010, Mendoza, Argentina

**Santa Carolina
Cabernet Sauvignon** 3300
2013, Chile

TOKAJ WINE BY THE GLASS

**Sauska Tokaji Aszú
6 Putt.** 4300
2003, Tokaj, Hungary

Prices are indicated in Hungarian Forint including VAT.
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SPARKLING & CHAMPAGNE BY BOTTLE

0,75 l

**Kreinbacher
Brut Classic** 11000

Paul Bara Grand Rosé 25900

Taittinger Prelude GC 24000

Moët & Chandon Rosé 29900

Veuve Cliquot Brut 28500

Dom Perignon 73000

Dom Perignon Rosé 94000

WHITE WINE BY BOTTLE

0,75 l

Sauska Chardonnay 7500
2011, Villány, Hungary

**Etyeki Kúria
Sauvignon Blanc** 10500
2013, Etyek, Hungary

Sauska Hárslevelű 7500
2013, Tokaj, Hungary

**William Fevre
Chablis** 12500
2011, Burgundy, France

**Santa Carolina
Sauvignon Blanc** 12500
2013, Chile

**St. Tamás
Percze Furmint** 13500
2012, Tokaj, Hungary

**ROSÉ WINE
BY BOTTLE** 0,75 l

Sauska Rosé 6500
2013, Villány, Hungary

**RED WINE
BY BOTTLE** 0,75 l

**Sauska Cabernet
Sauvignon** 8500
2012, Villány, Hungary

**Kovács Nimród
Pinot Noir** 10500
2011, Eger, Hungary

Sauska Syrah 12500
2011, Villány, Hungary

Sauska Cuvée 11 9500
2011, Villány, Hungary

Sauska Cuvée 7 Siklós 14500
2011, Siklós, Hungary

Sauska Merlot Kopár 29000
2009, Villány, Hungary

**Santa Carolina
Cabernet Sauvignon** 16500
2012, Valle del Maipo

Luigi Bosca Malbec 12500
2010, Mendoza, Argentina

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DRAFT BEER

Heineken 1400

0,25 l

Soproni 1200

0,33 l

BOTTLED BEER

0,33 l

Bitburger Drive 1300

Erdinger Weiss 1800

PORT WINES

6 cl

6 Grapes Reserve 1700

Graham's

LBV 2007 2800

Graham's

The Tawny 3300

Graham's

20 Y 4600

Graham's

APERITIF & LIQUEUR

4 cl

Disaronno Amaretto 1900

Averna 1900

Amaro 1800

Aperol 1800

Bailey's 1900

D.O.M. Benedictine 2100

Campari 1900

Cointreau 2000

Drambuie 2300

Fernet Branca 1800

Grand Marnier 2100

Frangelico 2100

Jägermeister 1800

Kahlúa 1800

King's Ginger 2600

Mozart 2100

Patron XO Cafe 2200

Sambuca 1800

Underberg 1800

Zwack Unicum 1800

Zwack Szilva (Plum) 1800

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MINERAL WATER

Szentkiralyi 950

0,25 l, Still / Sparkling

Evian / Badoit 1400

0,33 l

JUICE

0,2 l

Orange 1100

Apple 1100

Pineapple 1100

Virgin Mary 1100

SOFT DRINKS

0,2 l

Coca-Cola 950

Fever Tree Tonics 1100

Ginger Ale, Bitter Lemon, Tonic,
Lemonade

Coca-Cola Zero 950

Red Bull 1500

0,25 l, Red Bull / Red Bull light

COFFEE & TEA

Espresso 900

Cappuccino 1200

**Belgian
Hot Chocolate** 1900

**Teas and
Infusions** 1500

**Jamaican
Blue Montain Coffee** 2400

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Bit's to share

MARINATED NOCELLARA OLIVES WITH PARMESAN	980
CURED HAM AND HARD CHEESE WITH POGATSHA	3380
CONES FILLED WITH BEEF TARTARE AND QUAIL EGG	3380
POPCORN OF PRAWNS WITH SALSA FRESCO AND NACHOS	3900

Salads

SALAD NICOSIA WITH SEARED TUNA	4250
CAESAR SALAD WITH PULLED DUCK LEG AND CRISPY BACON	2450

Dim Sum with soy – chili dip

PORK-, BEEF- OR SHRIMP STUFFED DIM SUM	2480
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Tacos

SEARED TUNA, CHILI TOMATO SALSA, LIME	3900
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Burgers

CHEESE BURGER	2450
BEEF PATE WITH CHEDDAR CHEESE, LETTUCE AND TOMATO	
SALMON BURGER	2580
SALMON, ARUGULA, DILL CRÈME FRAICHE AND SALMON ROE	

Sweets

HUNGARIAN FLAVORED MACAROONS	1400
NY CHEESE CAKE WITH MARINATED BLUEBERRIES	520
HOMEMADE TRUFFLES	990



NOBU'S SELECTION OF FINGER FOOD

(1900.-/2 SKEWERS)

**Matsuhisa Seared Tuna
Salad**

**Seabass with Dried Miso
and Olive Oil**

**Yellowtail Sashimi with
Jalapeno**

**Salmon with Sweet
Truffle Miso**

**Smoked Salmon on
Crispy Rice Cake**

**Scallop with Spicy Lemon
Dressing**

**Foie Gras, Eel, Balsamic
Reduction**

**Vegetable-Radish Roll
with Yuzu Dressing**

**Nobu's selection is available from 17.00 till 23.30
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