

## 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...



Opening hours  
17<sup>30</sup> - 01<sup>00</sup>

Ádám Szabó • Bar Manager

## SIGNATURE COCKTAILS

- |   |  |       |
|---|--|-------|
|    | <b>Arrangement</b><br>Vodka, Rooibos infused aperol,<br>passion purée, carob syrup, citrus                   | 4 450 |
|    | <b>Bloody Mary</b><br>Polugar garlic, Antica formula,<br>home-made spiced mix, tomato juice                  | 4 850 |
|    | <b>Coffee Negroni</b><br>Gin, Campari, Antica Formula,<br>Mr. Black  | 4 850 |
|    | <b>Dill with it</b><br>Gin, lime,<br>cucumber tomato dill  | 4 450 |
|    | <b>Go Bananas</b><br>Pineapple rum,<br>miso banana syrup, citrus   | 4 450 |
|    | <b>Mr. White</b><br>Vodka, Chamboard,<br>Mr. Black, blackberry foam  | 4 850 |
|    | <b>Naked and Famous</b><br>Mezcal, rooibos infused aperol,<br>yellow chartreuse, citrus                      | 4 450 |
|   | <b>No Thyme to die</b><br>Thyme fusioned Lillet Blanc, Bergamot purée,<br>vanilla syrup, cherry bitter, soda | 4 450 |
|  | <b>Popcorn sour</b><br>Corn whiskey, rye whiskey,<br>lime, popcorn syrup                                     | 4 450 |
| <b>NON- ALCOHOLIC</b>   |  |       |
|  | <b>Mushu</b><br>Yuzu, Matcha, Soda   | 2 950 |
|  | <b>Amari</b><br>Marula tonic, vanilla, passion fruit   | 2 950 |

Prices are indicated in Hungarian Forint including VAT.  
A discretionary 13 % 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. We serve our premium gin selection with Fever Tree Tonic.

	4 cl	G&T		4 cl	G&T
<b>Bathtub</b>	<b>3 600</b>	<b>4 580</b>	<b>Koval Barelled</b>	<b>2 600</b>	<b>3 580</b>
UK			USA		
<b>BCN</b>	<b>4 200</b>	<b>5 180</b>	<b>Mombasa</b>	<b>3 300</b>	<b>4 280</b>
Spain			UK		
<b>Bombay Sapphire</b>	<b>2 600</b>	<b>3 580</b>	<b>Monkey 47</b>	<b>5 000</b>	<b>5 980</b>
UK			Germany		
<b>Citadelle Reserved</b>	<b>3 120</b>	<b>4 100</b>	<b>Nordes</b>	<b>4 500</b>	<b>5 480</b>
UK			Spain		
<b>Dr. Squid</b>	<b>4 620</b>	<b>5 600</b>	<b>Opera</b>	<b>3 300</b>	<b>4 280</b>
UK			Hungary		
<b>G'Vine</b>	<b>3 600</b>	<b>4 580</b>	<b>Opihr</b>	<b>2 600</b>	<b>3 580</b>
France			Hungary		
<b>Gin Mare</b>	<b>3 600</b>	<b>4 580</b>	<b>Öreg Gin</b>	<b>4 200</b>	<b>5 180</b>
Spain			Hungary		
<b>Ginstr</b>	<b>5 000</b>	<b>5 980</b>	<b>Procera blue dot</b>	<b>6 920</b>	<b>7 900</b>
Germany			Kenya		
<b>Gong Pink Gin</b>	<b>5 000</b>	<b>5 980</b>	<b>Procera red dot</b>	<b>9 520</b>	<b>10 500</b>
Hungary			Kenya		
<b>Hendrick's</b>	<b>3 600</b>	<b>4 580</b>	<b>Tanqueray</b>	<b>2 600</b>	<b>3 580</b>
UK			UK		
<b>Hendrick's Lunar</b>	<b>3 600</b>	<b>4 580</b>	<b>Tanqueray Rangpur</b>	<b>3 300</b>	<b>4 280</b>
UK			UK		
<b>Isla of Harris</b>	<b>4 620</b>	<b>5 600</b>	<b>Tanqueray 10</b>	<b>3 600</b>	<b>4 580</b>
UK			UK		
<b>Jinzu</b>	<b>3 600</b>	<b>4 580</b>	<b>Wild Child Gin</b>	<b>3 300</b>	<b>4 280</b>
UK			Germany		
<b>Knut Hansen</b>	<b>5 000</b>	<b>5 980</b>			
Germany					

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## VODKA

	4 cl
<b>Absolut</b>	<b>2 800</b>
Sweden	
<b>Belvedere</b>	<b>3 500</b>
Poland	
<b>Belvedere Smogory</b>	
<b>Forest Rye</b>	<b>4 200</b>
Poland	
<b>Beluga Gold</b>	<b>8 800</b>
Russia	
<b>Chopin</b>	<b>3 600</b>
Poland	
<b>Ciroc</b>	<b>3 600</b>
France	
<b>Grey Goose</b>	<b>3 700</b>
France	
<b>Ketel One</b>	<b>2 600</b>
The Netherlands	
<b>Polugar Horseradish</b>	<b>3 200</b>
Poland	
<b>Polugar Garlic and pepper</b>	<b>3 200</b>
Poland	
<b>Sasha &amp; Fritz</b>	<b>3 600</b>
Germany	

## TEQUILA

	4 cl
<b>Clase Azul Plata</b>	<b>6 900</b>
<b>Clase Azul Añejo</b>	<b>33 000</b>
<b>Ocho</b>	<b>5 200</b>
<b>Patrón Silver</b>	<b>3 800</b>
<b>Patrón Raposado</b>	<b>4 300</b>
<b>Patrón Añejo</b>	<b>4 800</b>
<b>Volcan Blanco</b>	<b>3 400</b>

## MEZCAL

	4 cl
<b>Clase Azul Durango</b>	<b>18 000</b>
<b>Illegal Mezcal</b>	<b>3 600</b>
<b>Illegal Mezcal Reposado</b>	<b>5 000</b>
<b>San Cosme</b>	<b>3 200</b>

## HUNGARIAN PÁLINKA

	4 cl
<b>Brill</b>	<b>4 600</b>
Beetroot / Ramsons / Asparagus	
<b>Gong</b>	<b>2 900</b>
Apple raspberry / Wild peach	
<b>Trispirit</b>	<b>4 800</b>
Yellow muscat aszu / Otello grape	
<b>Trispirit</b>	<b>12 500</b>
Raspberry	

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## RUM

	4 cl
<b>Chairman's Spiced</b>	<b>2 500</b>
<small>Saint Lucia</small>	
<b>Dictador 20y</b>	<b>4 500</b>
<small>Columbia</small>	
<b>Diplomatico Reserva Exclusiva</b>	<b>4 400</b>
<small>Venezuela</small>	
<b>Don Papa Masskara</b>	<b>5 200</b>
<small>Philippines</small>	
<b>El Dorado 15</b>	<b>3 900</b>
<small>Guyana</small>	
<b>Gosling's Black Seal</b>	<b>2 600</b>
<small>Bermuda</small>	
<b>Mount Gay</b>	<b>3 800</b>
<small>Barbados</small>	
<b>Pampero Aniversario</b>	<b>3 200</b>
<small>Venezuela</small>	
<b>Plantation 3 Stars White</b>	<b>2 500</b>
<small>Barbados</small>	
<b>Plantation Dark Original</b>	<b>2 700</b>
<small>Barbados</small>	
<b>Plantation Pineapple</b>	<b>3 200</b>
<small>Barbados</small>	
<b>Plantation XO</b>	<b>4 600</b>
<small>Barbados</small>	
<b>Ron Zacapa 23</b>	<b>4 600</b>
<small>Guatemala</small>	
	2 cl
<b>Santiago de Cuba 500</b>	<b>84 000</b>
<small>Cuba</small>	

## COGNAC & ARMAGNAC

	4 cl
<b>Hennessy VS</b>	<b>3 800</b>
<b>Francois Voyer VSOP</b>	<b>4 800</b>
<b>Hennessy XO</b>	<b>11 900</b>
<b>Jean Fillioux</b>	<b>15 000</b>
<small>Reserve Familiale</small>	
<b>Delamain Vesper XO</b>	<b>9 500</b>
	2 cl
<b>Remy Martin Louis XIII</b>	<b>84 000</b>
<b>Hennessy Richard</b>	<b>84 000</b>

## BLENDED SCOTCH

	4 cl
<b>Johnnie Walker</b>	<b>3 500</b>
<small>Black Label</small>	
<b>Johnnie Walker</b>	<b>3 900</b>
<small>Double Black Label</small>	
<b>Johnnie Walker</b>	<b>12 900</b>
<small>Blue Label</small>	

## SINGLE MALT

	4 cl
<b>Ardbeg Corryvreckan</b>	<b>6 200</b>
<small>Islay</small>	
<b>Arran 10Y</b>	<b>3 100</b>
<small>Isle of Arran</small>	
<b>Glenfarclas 15Y</b>	<b>4 400</b>
<small>Speyside</small>	
<b>Glenmorangie 10Y</b>	<b>3 700</b>
<small>Highland</small>	
<b>Glenmorangie Lasanta</b>	<b>4 200</b>
<small>Highland</small>	
<b>Lagavulin 16 years</b>	<b>12 000</b>
<small>Islay</small>	
<b>Laphroaig Quarter Cask</b>	<b>4 000</b>
<small>Islay</small>	
<b>Macallan Rare Cask</b>	<b>19 000</b>
<small>Islay</small>	
<b>Oban 14Y</b>	<b>4 400</b>
<small>Highland</small>	
<b>Talisker 10Y</b>	<b>3 500</b>
<small>Skye</small>	

## IRISH WHISKEY

	4 cl
<b>Jameson</b>	<b>2 800</b>
<b>Redbreast</b>	<b>3 400</b>

## CANADIAN WHISKEY

	4 cl
<b>Canadian Club</b>	<b>2 800</b>

## AMERICAN WHISKEY

	4 cl
<b>Buffalo Trace</b>	<b>2 900</b>
<small>Kentucky Straight Bourbon</small>	
<b>Bulliet Rye</b>	<b>3 200</b>
<small>Rye</small>	
<b>Copper Fox</b>	<b>4 900</b>
<small>Rye</small>	
<b>Jack Daniel's</b>	<b>2 600</b>
<small>Tennessee Sour Mash</small>	
<b>Jack Daniel's Single</b>	<b>3 600</b>
<small>Tennessee Sour Mash</small>	
<b>Koval Millet</b>	<b>4 700</b>
<small>Millet whiskey, gluten free</small>	
<b>Maker's Mark</b>	<b>2 900</b>
<small>Kentucky Straight Bourbon</small>	
<b>Platte Valley</b>	<b>2 900</b>
<small>Straight corn</small>	
<b>Woodford Reserve</b>	<b>3 200</b>
<small>Kentucky Straight Bourbon</small>	

## ASIAN WHISKEY

	4 cl
<b>Akashi Blended</b>	<b>3 500</b>
<b>Nikka Coffey Malt</b>	<b>4 600</b>
<b>Nikka Blended 12 years</b>	<b>6 600</b>
<b>Kavalan</b>	<b>5 000</b>
<b>Togouchi</b>	<b>3 700</b>





## DRAFT BEER

	0,3l	0,5 l
<b>Cecei lager</b>	<b>1 900</b>	<b>2 900</b>
<b>Cecei cherry</b>	<b>1 900</b>	

## BOTTLED BEER

	0,33 l
<b>Hübris Wheat / IPA</b>	<b>2 100</b>
<b>Heineken 0.0 %</b>	<b>1 700</b>
<small>Non-alcoholic</small>	

## FORTIFIED WINE

	8 cl
<b>Six Grapes Reserve</b>	<b>4 000</b>
<small>Graham's</small>	
<b>The Tawny</b>	<b>7 000</b>
<small>Graham's</small>	
<b>20 years old Tawny</b>	<b>7 200</b>
<small>Graham's</small>	
<b>Fino Dry Sherry</b>	<b>4 400</b>
<small>Pedro Domecq</small>	
<b>Pineau des Charentes</b>	<b>4 600</b>
<small>Lhérand</small>	

## APERITIF & LIQUEUR

	4 cl
<b>Amaretto Disaronno</b>	<b>2 800</b>
<b>Averna</b>	<b>2 600</b>
<b>Aperol</b>	<b>2 800</b>
<b>Baileys</b>	<b>2 600</b>
<b>D.O.M. Benedictine</b>	<b>2 600</b>
<b>Campari</b>	<b>2 600</b>
<b>Cointreau</b>	<b>2 600</b>
<b>Drambuie</b>	<b>2 700</b>
<b>Fernet-Branca</b>	<b>2 500</b>
<b>Fernet Menta</b>	<b>2 500</b>
<b>Frangelico</b>	<b>2 500</b>
<b>Grand Marnier</b>	<b>2 700</b>
<b>Italicus</b>	<b>3 900</b>
<b>Jägermeister</b>	<b>2 400</b>
<b>Kahlúa</b>	<b>2 400</b>
<b>Mr. Black</b>	<b>3 600</b>
<b>Montenegro Amaro</b>	<b>2 600</b>
<b>Ramazotti Amaro</b>	<b>2 600</b>
<b>Sambuca</b>	<b>2 500</b>
<b>Zwack Unicum/Plum/Barista</b>	<b>2 800</b>

## COFFEE & TEA

<b>Americano / Espresso</b>	<b>1 450</b>
<b>Cappucino / Café Latte</b>	<b>1 700</b>
<b>Double Espresso</b>	<b>2 100</b>
<b>Tea selection</b>	<b>2 200</b>

## MINERAL WATER

	0,33 l	0,75 l
<b>Szentkirályi</b>	<b>1 100</b>	<b>2 100</b>
<b>Evian</b>	<b>1 500</b>	
<b>Perrier</b>	<b>1 500</b>	

## SOFT DRINK

<b>Coca-Cola / Zero</b>	<b>1 350</b>
<b>Fentiman's Cola / Ginger</b>	<b>1 900</b>
<b>Fever Tree Tonic</b>	<b>1 900</b>
<small>Indian / Light / Mediterrán</small>	
<b>1724 Tonic</b>	<b>2 100</b>
<b>Pfanner Apple/Peach</b>	<b>1 450</b>
<b>Barker &amp; Quin Marula</b>	<b>1 900</b>
<b>Barker &amp; Quin Honey Blossom</b>	<b>1 900</b>
<b>Thomas Henry Cherry Blossom</b>	<b>1 900</b>
	0,25 l
<b>Red Bull / sugar free</b>	<b>1 900</b>





## SPARKLING, CHAMPAGNE BY THE GLASS

	1 dl
<b>De Stefani, Prosecco Extra Dry</b>	<b>3 500</b>
<b>Sauska, Brut Methode Traditionale</b>	<b>3 500</b>
<b>Moët Chandon, Imperial Brut</b>	<b>4 800</b>

## CHAMPAGNE NON VINTAGE

	0,75 l
<b>Philipponnat, Royale Réserve Non Dosé</b>	<b>32 900</b>
<b>Moët Chandon, Imperial brut</b>	<b>33 900</b>
<b>Taittinger, Brut Réserve</b>	<b>35 900</b>
<b>Agrapart, Blanc de Blancs Grand Cru Terroirs Extra Brut</b>	<b>39 800</b>
<b>Ruinart, Blanc de Blancs</b>	<b>55 000</b>
<b>Charles Heidsieck, Brut Réserve</b>	<b>43 900</b>
<b>Billecart - Salmon, Brut Rosé</b>	<b>46 900</b>
<b>Krug, Grande Cuvée</b>	<b>149 000</b>

## SPARKLING BY BOTTLE

	0,75 l
<b>Sauska, brut</b>	<b>17 000</b>
<b>Kreinbacher, brut</b>	<b>17 000</b>
<b>Sauska, Rosé</b>	<b>19 000</b>
<b>De Stefani, Prosecco</b>	<b>17 000</b>

## VINTAGE CHAMPAGNE

	0,75 l
<b>Philipponnat, Cuvée 1522</b>	<b>79 500</b>
<b>Piper Heidsieck, Rare Millésime Vintage Brut</b>	<b>109 000</b>
<b>Taittinger, Comtes de Champagne</b>	<b>129 000</b>
<b>Pol Roger, Sir Winston Churchill</b>	<b>145 000</b>
<b>Dom Pérignon</b>	<b>178 000</b>
<b>Dom Pérignon, Rosé</b>	<b>188 000</b>

## WHITE WINE

	1 dl
<b>Sauska, Sauvignon Blanc</b>	<b>3 250</b>
<small>Tokaj</small>	
<b>St. Andrea, Mária</b>	<b>4 390</b>
<small>Eger</small>	
<b>Jean-Paul &amp; Benoit Droin, Chablis</b>	<b>5 400</b>
<small>Burgundia</small>	

## ROSÉ WINE

	1 dl
<b>Domaine Sainte Marie, Côtes de Provence</b>	<b>3 450</b>
<small>Provance</small>	

## RED WINE

	1 dl
<b>Sauska, Cuvée 7</b>	<b>4 200</b>
<small>Villány</small>	
<b>Kreinbacher, Syrah</b>	<b>5 400</b>
<small>Somló</small>	
<b>Saint Prefert, Chateaufeuf du Pape Class</b>	<b>5 900</b>
<small>Rhone</small>	

## DESSERT WINE

	1 dl
<b>Sauska, Tokaj 5 puttonyos</b>	<b>4 200</b>
<small>Tokaj</small>	



## Salads

**CAESAR SALAD, CORN-FED CHICKEN** 5,7 **4 200**  
Baby Jam, Anchovies, Parmesan, Focaccia Crouton

**THE SALAD** vegan 10 **4 100**  
Kale, Red Quinoa, Pink Grapefruit, Edamame, Goji Berry, Pomegranate, Sweet Potato, Buckthorn

## Bit's to share

Cold **TRIO OF OLIVES** vegan **2 800**  
Amfissa, Kalamata, Cerignola

**CHEESE SELECTION** 2, 7 **5 450**  
Pepper Crusted Fresh Goat Cheese, Manchego, Aged Stilton, Grapes, Nuts, Fig Cracker

**CHARCUTERIE** 2 **5 250**  
Serrano Ham, Venison, Gray Cattle Salami, Caper Berries, Cristallino Bread

**GOOSE LIVER PATÉ** 2, 10 **6 250**  
Quince Chutney, Green Walnut

**BEEF TENDERLOIN TARTARE** 2, 4 **5 890**  
Sourdough Toast

Hot **BLUE FOX SAMOSA** vegetarian 2, 7 **3 950**  
Mint Chutney, Raita Dip

**FRIED SHRIMP GYOZA** 2, 3, 4, 12, 13 **5 900**  
Ponzu Sauce, Toasted Sesam

**SPICY WAGYU SLIDER** 2, 13 **6 900**  
Braised Short Ribs, Bao, Kimchi

## Sweets

**SELECTION OF MACARON** 4, 7, 10 **2 400**  
Bloody Mary, Piña Colada and Blue

**BLUEBERRY CHEESE CAKE** 2, 4, 7, 10 **2 500**

**Nobu** 

**SUSHI SELECTION** 2, 3, 5, 8 13 **18 900**

**BLACK COD BUTTER LETTUCE NEW YORK STYLE** 5 **10 900**

**SMOKED SALMON ON CRISPY RICE CAKE** 2, 5, 13 **4 000**

**ALLERGENS:** 1-celery, 2-gluten, 3-crustaceans, 4-egg, 5-fish, 6-lupin, 7-milk (lactose), 8-molluscs, 9-mustard, 10-nuts, 11-peanuts, 12-sesame seeds, 13-soya, 14-sulphites.

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