

CAFÉ VIAN



CAFÉ VIAN RESTAURANTS

LISZT FERENC TÉR
1061 Budapest, Liszt Ferenc tér 9.

GOZSDU UDVAR
1075 Budapest, Király utca 13.

CAFE UIAN

DEAR GUESTS,

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

Half portions prices amount to 70% of full portions prices

Tip and gratuities are not included.

We recommend a 12% to 15% gratuity.

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

Please ask your waiter about allergen components of our dishes.

Dishes marked with **V** are vegetarian

Dishes marked with  are spicy.

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

BUSINESS HOURS

Every day: from 09:00 to 01:00

MANAGERS

Péter Városi, Csaba Czigler, Alexander Jánosházi, Eszter Zink

CHEFS

András Kodák, Krisztián Hajós, Máté Dudar

MIXER

Sándor Garzó

OUR WINES ARE SELECTED BY

Lívia Kiss

CAFE VIAN

BREAKFASTS

AMERICAN	3 730
<i>2 dl fresh juice, omlette or eggs, hot beverage of your choice</i>	
ENGLISH	3 780
<i>Ham & eggs, sausage, beans in tomato sauce, rösti, bread</i>	
FRENCH V	2 950
<i>2 big fresh croissants, jam, butter, toast, hot beverage of your choice</i>	
FITNESS V	2 950
<i>Home made granola with fresh yoghurt and seasonal fruits</i>	
GUACOMOLE	3 990
<i>creamy guacamole on toasted sourdough bread, smoked salmon, capers, fresh dill, lime</i>	
BRAZIL	3 330
<i>½ grapefruit stuffed with fruit salad, ½ grapefruit, 2 dl fresh juice</i>	
WIENER	3 330
<i>1 pair of Wiener sausage, dijon mustard or creamy horse radish, potatoe salad, brown bread, hot beverage of your choice</i>	
HUNGARIAN	3 450
<i>Smoked ham, Mangalitsa sausage, Hungarian salami, cheese, hard boiled eggs, tomato, red pepper, butter, creamy horse radish</i>	
MIAMI	3 740
<i>Freshly baked bagel with smoked salmon, cream cheese, caper, onion, mixed salad</i>	
BELGIAN	3 150
<i>Belgian waffle with nutella, banana, whipped cream and nuts</i>	
SWEET	3 150
<i>American pancakes with strawberry mascarpone</i>	



CHAMPAGNE BREAKFAST

Any of our breakfast can be ordered with a glass of Mimosa or Kir Royal cocktail or Testarossa
1780

Prosecco or Prosecco Rosé
1 dl
1 350

Fresh from the Bakery

English muffin (plain) 860	Fresh sweet rolls basket (3pcs big) 2700
Fresh croissant 990	Fresh hot panini (plain) 860
stuffed with jam or chocolate	Fresh bagel 770
Fresh croissant 920	Butter, Jam, Peanuts cream, Cheese cream 450

Daily fresh pastry special (please ask your waiter)

SPECIAL EGG DISHES

MEDITERRENIAN OMELET	2 890
<i>3 eggs, zucchini, bellpepper, dried tomato, onions</i>	
OMELET COUNTRY STYLE	3 060
<i>3 eggs, Mangalitsa sausage, onion, potato</i>	
OMELET COUNTRY STYLE EXTRA	3 330
<i>4 eggs, Mangalitsa sausage, onion, potato</i>	
FITNESS OMELET	2 680
<i>made of 3 eggs white with ham or mushrooms</i>	
POACHED EGG VIAN STYLE	3 350
<i>2 eggs served on potato pancake with spinach and sauce hollandaise cooking time 20-25 minutes</i>	
LECSÓ	2 590
<i>tomato-paprika stew, with eggs and white bread</i>	
SEAFOOD OMELET	2 890
<i>3 eggs with salmon, shrimp and mussels</i>	
SALMON BENEDICT	4 600
<i>smoked salmon, steamed spinach, 2 poached eggs, english muffin, sauce hollandaise preparing time 20-25 min.</i>	

»» **LECSÓ WITH EGGS AND GOOSE LIVER... 5 500**



French toast 2 170

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

STANDARD EGG DISHES

3 EGGS, NO TOPPING
sunny side up, scrambled, omelette, boiled
1 890

HAM & EGGS 2 290

3 EGGS, ANY STYLE
with 2 toppings
2 560

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

ADDITIONAL TOPPING 550



CAFE UIAN

APPETIZERS

- PITA V** 1910
garlic seasoned pita with chilli oil
- NACHOS V** 2700
with Mexican salsa or Jalapeno Cheddar cheese sauce
- GARLIC BREAD WITH CHEESE ON TOP V** 2290
- BRUSCHETTA WITH CHOPPED TOMATO V** 2990
- MIXED BRUSCHETTA** 2990
with chopped seasoned tomato, parma ham, olives
- PARMA HAM CARPACCIO** 4150
with mixed salad with balsamic vinegar and shaved parmesan
- CAPRESE WITH BASIL V** 4560
fresh Buffalo Mozzarella, tomato and pesto sauce
- GOOSE LIVER PATÉ MARINATED IN TOKAJ WINE** 8370
served with fruit chutney onion jam and brioche
- CAPRESE WITH PARMA HAM** 5290
fresh Buffalo Mozzarella, tomato, pesto sauce and Parma ham
- EGGPLANT CREAM WITH PROVENCE SPICES V** 3170
served with toasts and pita
- TOSCAN VEGETARIAN PLATE V** 4510
cream of artichoke and eggplant, sun dried tomato, grilled zucchini and eggplant, parmesan cheese, served with toasts and pita
- SPANISH ANTIPASTO PLATE** 4970
Serrano ham, 3 kind of Spanish sausage, olives, cheese, butter
- BEEF FILET CARPACCIO** 5290
with ruccola salad and shaved parmesan
- BEEFTATAR HUNGARIAN STYLE W/TOAST** ..4560/5990
100g/150g
- FRENCH BEEFTATAR** 5790
with capers, French fries and salad
- SMOKED SALMON**..... 4550
with creamy horseradish
- HUNGARIAN COUNTRY PLATE** 4790
smoked ham, Mangalitsa sausage, salami cheese, hard boiled eggs, paprika, tomato, butter, creamy horse radish
- SPICY CHICKEN WINGS** 3990/5290/6350
with steak potatoes, chili and blue cheese sauce and celery 6/10/14 pcs
- BAKED MIXED FOREST MUSHROOMS V**..... 3190
*seasoned with Provence spices, baked with cheese served with grilled zucchini slice **baking time 20-25 minutes***
- DEEP FRIED SQUID RINGS** 2850
with garlic mayonnaise

DAILY QUICHE

WITH
MIXED SALAD

3050

SOUPS


Hungarian
mushroom soup V
2250

Hungarian
beef goulash soup
2550

Turkey soup tarragon
with vegetables
and cheese
2350

Chilled fruit soup made
of seasonal fruits V
2100

French garlic cream
soup with cheese
topped toast V
2150

Spicy chicken cream
soup with peanuts 
2150

Clear beef consomme
with vegetables
and beef pieces
2390

**DAILY
CREAM SOUP V
2150**

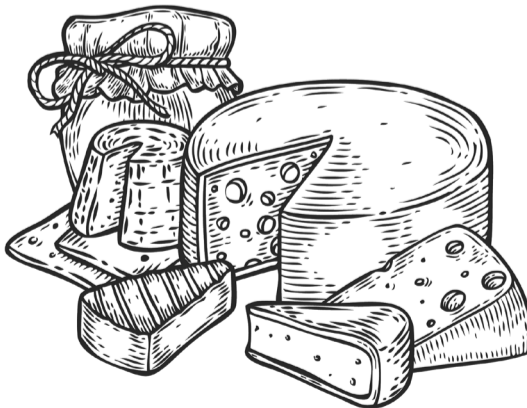
MIXED COLD PLATE FOR 2 PERSONS

*Beefatar, goose liver pate, smoked Mangalitsa ham, cheese, hard boiled egg,
Mangalitsa sausage, tomato, onions, butter*
11130

CHEESE

**FRENCH CHEESE
SELECTION (120g)**
with toast
2950

**SELECTION OF
HUNGARIAN AND
FRENCH CHEESE**
served with toasted bread
5190



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

CAFÉ VIAN

SALADS

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



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
5 890

GOAT CHEESE AND GOOSE LIVER PATE SERVED ON ROCKET SALAD

with poached quince
and pine nuts
7 200

HONEY AND GINGER FLAVOURED GRILLED RED TUNA STEAK SLICES

served on mixed green salad
5 590

CAESAR SALAD VIAN STYLE..... 4 290
with grilled chicken breast, made of romaine lettuce, and pesto flavoured toast

GREEK SALAD V..... 3 750
Green salad, tomato, paprika, cucumber, onion, Feta cheese and cream, Olive cream (tapenade)

CAESAR SCAMPI..... 5 100

DUCK BREAST SALAD..... 4 650
Mixed fragrant salad, with freshly grilled duck breast stripes and fried apples, nuts

GRILLED CRUSTY SOIGNON GOAT CHEESE 4 740
served with rucicola salad & sun dried tomatoes

NIZZA..... 4 250
Mixed green salad, tomato, potato, olives, hard-boiled egg, tuna fish, green beans, and vinaigrette

SWISS..... 3 990
Mixed green salad with walnut, olive, vinaigrette, sun dried tomatoes, served with melted goat cheese on toast bread

NORVEGIAN..... 4 790
Smoked salmon with fresh mixed salad, sun dried tomato, lemon

HAWAII..... 4 100
Mixed green salad, cucumber, paprika, apple, pineapple, grilled chicken stripes, cheese, and caesar dressing

MONTMARTRE..... 4 190
Mixed green salad, tomato, walnut, hard-boiled egg, cheese, grilled chicken and vinaigrette

BEEF FILET STRIPES..... 6 790
marinated with Dijon mustard, served on mixed lettuce with parmesan cheese

GRILLED GOOSE LIVER STRIPES 7 410
with mixed salads, fried apple and toasts

PASTAS AND SAUCES

Lasagne baked with cheese
made of beef meat
4 590

Tortellini stuffed with spinach and
ricotta cheese, served with lemony,
pesto-olive oil V
5 570

Garlic, tomato and chili seasoned
spaghetti with giant scampi
6 090

SPICY PASTAS

Spicy green tagliatelle with chicken
breast stripes, flavoured with crushed
peanuts and coconut milk
4 850

Tortellini stuffed with spinach and
ricotta cheese served with garlic and
chili flavoured tomato sauce V
5 490

Spicy beef filet stripes, with grilled
vegetable cooked in soy sauce & penne
6 570

*Choose your pasta and your
topping*

Penne / Spaghetti / Green tagliatelle

Renaissance 4 550

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

Arrabbiata 3 770

olives, caper, spicy tomato sauce

Vian style 4 690

Grilled chicken breast stripes, olives

Tomato sauce V 3 590

with parmesan

Light creamy mushroom sauce

V 4 150

with garlic and basil

Two-cheese sauce

Smoked goat cheese and blue cheese

V 3 790

**Light creamy sauce
with smoked salmon 5 290**

**Bolognese sauce
made of beef 4 690**



CAFE VIAN

MAIN COURSES

CHICKEN DISHES

GRILLED CHICKEN BREAST STRIPES 'VIAN' STYLE 4 750

with ratatouille and candied lemon, potato pancake



HUNGARIAN CHICKEN PAPRIKASH 4 970

with dumplings

ROASTED LEMONY CHICKEN LEG FILLET 4 750

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



MOZZARELLA CHICKEN BREAST 5 250

served with potatoes au gratin and chardonnay sauce

ROASTED CHICKEN BREAST FILET STUFFED WITH EGGPLANT AND PARMESAN CHEESE 5 090

served with spicy tomato sauce & steak potatoes

DIJON CHICKEN BREAST STEW TARRAGON 4 390

with jasmin rice or grilled vegetable

FISH COURSES

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

6 770

GINGER MARINATED NORWEGIAN SALMON STEAMED IN ALUMINIUM FOIL

6 770

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

GRILLED LEMONY NORWEGIAN SALMON

6 770

with lemony butter & grilled vegetables



BLACK MUSSELS VIAN STYLE

6 750

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

SEA FOOD PLATE FOR 2 PEOPLE

21 190

*scampi, black mussels, red tuna steak,
salmon steak grilled vegetables, mixed salad with
vinaigrette, french fries*

DUCK AND GOOSE LIVER SPECIALS

ROASTED DUCK BREAST 'HUNGARIAN STYLE' 6 550

*with tomato and paprika
stew, and potato pancake*

ROASTED DUCK VIAN STYLE 8 150

*with grilled goose liver,
ratatouille & potato
pancake*

DUCK THIGH CONFIT WITH
DIJON MUSTARD FLAVOURED GNOCCHI 6 890
and steamed cabbage

GRILLED DUCK BREAST
WITH ORANGE HONEY SAUCE 6 450
and potato croquettes

ROASTED DUCK BREAST
WITH SPICY PEPPER SAUCE 6 470
and steak potatoes

GRILLED GOOSE LIVER MIGNON..... 12 990
with caramelised apple & celery pannacotta

HUNGARIAN STYLE GRILLED GOOSE LIVER ... 12 500
with tomato paprika stew, steak potatoes

* BEEF, PORK AND LAMB SPECIALS *

WIENER SCHNITZEL 4 290

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

BEEF STEAK MEXICAN STYLE

(18/30 DKG) 10 400 / 14 850

*with chilli-pepper sauce,
grilled corn & steak potato*



PEPPER BEEF STEAK

*with cognac flavoured pepper sauce & potato
croquette and steamed vegetables*

(18/30 DKG) 10 400 / 14 830

BEEF STEAK HUNGARIAN STYLE

(18/30 DKG) 11 900 / 16 990

*with grilled goose liver, tomato paprika stew,
steak potatoes*

BEEFSTEAK WITH MELTED SAINT NECTAIRE CHEESE ON TOP

(18/30 DKG) 10 400 / 14 850

served with honey spicy roasted potatoes

'WE ARE FRIENDS' PLATE

for 2 or 4 people 13 250 / 24 400

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

GARLIC AND ROSEMARY

FLAVOURED RACK OF LAMB 9 400

served in pastry basket with grilled vegetables

RED WINE
FLAVOURED BEEF
STEW WITH
DUMPLINGS

5 290

CAFE VIAN

HOME MADE BURGERS

All our hamburgers are served with french fries or steak fries

NEW YORK HAMBURGER4650
hand-made beef patty, bacon, tomato, romain lettuce, Cheddar cheese, onion, mustard, ketchup

VIAN DELUX HAMBURGER 6300
double hand-made beef patty, bacon, tomato, romain lettuce, double Cheddar cheese, onion, mustard, ketchup

MEXICAN BURGER 5200
chili flavoured hand-made beef patty, Jalapeño, Mexican salsa, bacon, tomato, romain lettuce, Cheddar cheese, onion, mustard, ketchup



FRENCH BLUE CHEESE HAMBURGER 4 850
with sweet Tokaj wine flavored raisin-onion chutney and rocket salad



CHEDDAR CHEESE HAMBURGER BOMB WITH JALAPEÑO 4990
served with nachos and sweet potato

SANDWICHES

ARDÈCHE3170
spiced mixed meat paté on toast, grilled cheese on top

MARGARETA V3170
tomato, cheese, basil, bread

VIAN V3170
spiced mushroom paté on toast, grilled cheese on top

CROQUE MONSIEUR3700
traditional French grilled sandwich, Ham, grilled cheese, béchamel, bread

CROQUE MADAME3800
croque monsieur sandwich topped with egg sunny side up

CLUB 3900
lettuce, tomato, bacon, ham, spiced mayonnaise, bread

CALIFORNIA4250
lettuce, tomato, grilled chicken breast, caesar dressing, bread

BAGATELLE 3900
grilled chicken, tomato, mozzarella, in baguette

STEAK SANDWICH 3130
beef filet in baguette with fried onions and tomato

MIDNIGHT SNACKS

23:30-01:00

SELECTION OF HUNGARIAN AND FRENCH CHEESE, SERVED WITH TOAST BREAD 5190

CAPRESE WITH PARMA HAM 5290

SMOKED SALMON WITH CREAMY HORSERADISH 4550

HUNGARIAN MUSHROOM SOUP V 2250

TURKEY SOUP TARRAGON WITH VEGETABLES AND CHEESE 2350

CAESAR SALAD CAFÉ VIAN STYLE 4290
with grilled chicken breast, made of romaine lettuce, and pesto flavoured toast

RED WINE FLAVOURED BEEF STEW WITH DUMPLINGS 5290

MILAN SANDWICH 3170
Parma ham, mozzarella, tomato, pesto sauce in giant square roll

CHICKEN PAPRIKASH 4970
with dumplings

HUNGARIAN BEEF GOULASH SOUP 2550

SIDE DISHES

STEAMED SPINACH WITH GARLIC 1550

FRENCH FRIES 1290

SPICY STEAK POTATOES 1290

CROQUETTE 1290

MIXED SALAD WITH VINAIGRETTE 1650

POTATO SALAD WITH MAYONNAISE 1450

TOMATO SALAD WITH BASIL 1350

FRENCH LAYERED POTATOES 1750

GRILLED VEGETABLES 1690

JASMIN RICE 1230

MIXED PICKELS 1100

GARLIC GREEN BEANS WITH OLIVE OIL, LEMON AND PARMESAN 1650

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

CAFE UIAN

HOME MADE DESSERTS

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

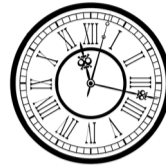
CAFÉ GOURMAND	1700
<i>coffee of your choice with bit of our daily cake</i>	
CHOCOLATE FONDANT	2490
<i>with light milk sauce</i>	
<i>Baking time 20-25 minutes</i>	
CRÈME BRÛLÉE	2250
<i>with seasonal fruits</i>	
MILLE FEUILLE	2250
<i>caramelized flat puff pastry stuffed with vanilla cream and fresh strawberry</i>	
CHOCOLATE MOUSSE WITH ORANGE SKIN ...	2250
COCOA FLAVOURED PANCAKE FILLED WITH CINNAMON SEASONED APPLE	2250
<i>served with vanilla ice cream</i>	
MASCARPONE MOUSSE WITH FRESH STRAWBERRIES	2250
FRENCH QUARK STRUDEL	2250
<i>with cinnamon flavoured sour cherry Baking time 15 minutes</i>	
APPLE PIE	2250
<i>with vanilla ice cream</i>	
LIMON PIE	2250
<i>traditional French lemon pie</i>	
MASCARPONE CHEESE CAKE	2250
<i>with raspberry sauce</i>	
FRESH FRUIT SALAD	2290
<i>Fresh seasonal fruits</i>	
PROFITEROL	2250
<i>3 pcs</i>	
SOMLOER SPONGE CAKE	2250
CHESTNUT PURÉE WITH WHIPPED CREAM ...	2250
'BABY' DESSERT SELECTION	2810
<i>3 different dessert on one plate, please ask your waiter for the our daily offer</i>	
PINEAPPLE CARPACCIO	2650
<i>with lemon sorbet and candied zest (gluten and lactose free)</i>	

SUGAR AND GLUTEN FREE DESSERTS

2150

ask your waiter for the daily selection

FRENCH CHEESE SELECTION WITH TOAST	2910
<i>120g</i>	



Midnight desserts

**TRADITIONAL
FRENCH
LEMON PIE**
2250

**MASCARPONE
MOUSSE
WITH
FRESH STRAWBERRIES**
2250

**MASCARPONE
CHEESE CAKE
WITH
RASPBERRY SAUCE**
2250

**CHOCOLATE MOUSSE
WITH
ORANGE SKIN**
2250

**APPLE PIE
WITH
VANILLA ICE CREAM**
2250

ICE CREAM CUPS

RIVIERA 2350
*strawberry, peach ice cream,
lemon sorbet, mint leaves,
roletti and fresh pineapple*

ZAZIE 2350
*peach, vanilla ice cream, fruit
salad, whipped cream*

VERSAILLES 2350
*3 vanilla ice balls, sour cherry
sauce, whipped cream, roletti*

VIAN 2350
*caramel, vanilla, chocolate ice
cream, whipped cream,
roletti, coffee liqueur and
peanut, caramel cream,
ladyfingers*

CHANSON 2350
*walnut, chocolate, tiramisu ice
cream, chocolate liqueur,
whipped cream,
ladyfingers, walnut*

BANANA SPLIT 2350

RASPUTIN 2350
*lemon sorbet, mint leaves
and vodka*

CAFE VIAN

HUNGARIAN DISHES

- HUNGARIAN COUNTRY PLATE** 4790
smoked ham, Mangalitsa sausage, salami, cheese, hard boiled eggs, paprika, tomato, butter, creamy horse radish
- BEEFTATAR HUNGARIAN STYLE WITH TOAST 100G/150G** 4560/5990
- MIXED COLD PLATE FOR 2 PERSONS** 11130
beeftatar, goose liver pate, smoked Mangalitsa ham, cheese, hard boiled egg, Mangalitsa sausage tomato, onions, butter
- GOOSE LIVER PATÉ MARINATED IN TOKAJ ASZÚ WINE** 8370
served with fruit chutney onion jam and brioche
- HUNGARIAN BEEF GOULASH SOUP** 2550
- HUNGARIAN MUSHROOM SOUP** V 2250
- WIENER SCHNITZEL** 5290
breaded slices of pork loin with home-made chips and french fries or potato salad
- HUNGARIAN CHICKEN PAPRIKASH** 4970
with dumplings
- ROASTED DUCK BREAST 'HUNGARIAN STYLE'** 6550
with tomato and paprika stew, and potatoe pancake
- ROASTED DUCK VIAN STYLE** 8150
with grilled goose liver, ratatouille & potato pancake
- GRILLED GOOSE LIVER HUNGARIAN STYLE** 12900
with tomato paprika stew, steak potatoes
- RED WINE FLAVOURED BEEF STEW WITH DUMPLINGS** 5290
- BEEF STEAK HUNGARIAN STYLE (18/30 DKG)** 12900 / 16990
with grilled goose liver, tomato paprika stew, steak potatoes
- GARLIC AND ROSEMARY FLAVOURED RACK OF LAMB** 9400
served in pastry basket with grilled vegetables
- COCOA FLAVOURED PANCAKE FILLED WITH CINNAMON SEASONED APPLE** 2250
served with vanilla ice cream
- SOMLOER SPONGE CAKE** 2250

The Café Vian Classic Hungarian Menu 10500

Turkey soup tarragon
with vegetables and cheese

or
Hungarian beef goulash soup

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

or
Red wine flavoured beef stew
with homemade dumplings

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

or
Somloer sponge cake

+ one glass of Tokaji Szamorodni and a soft drink 12700



CAFE VIAN

HOME MADE DRINKS 3 dl 5dl 1l

CAFÉ VIAN HOME-MADE 1100 1550 3000
 LEMONADES WITH FLAVORING 1150 1790 3300
strawberry, elder, cherry, green apple, mango, honey melon, cranberry, peach, mint, rose-basil, mango-chili, cinamon-apple, ginger-amarena, strawberry-rosemary

HOME MADE ICE TEA 1150 1550 3290
strawberry, peach, Green tea, hibiscus

FRESHLY SQUEEZED ORANGE
 OR GRAPEFRUIT JUICE
 2dl/1160 3dl/1740 5dl/2900 1l/5800

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

RASBERRY OR ELDERFLOWER SODA
 3dl/790 5dl/1190

LOW-ALCOHOLIC FLAVOURED LEMONADES 5DL 1L

'FÜTYÜLŐS' TROPICAL LEMONADE 2550 4970
'Fütyülős' tropical spirit, orange syrup, soda water, lime
 'FÜTYÜLŐS' WATERMELON LEMONADE 2550 4970
'Fütyülős' watermelon spirit, watermelon syrup, soda water, lime

HOME MADE MILK SHAKES 3 DL / 5DL

CLASSIC MILK SHAKES 1240 2090
banana, vanilla-almond, chocolate-hazelnut, tropical

RASPBERRY SHAKE 1580 2430

STRAWBERRY SHAKE 1580 2430

GREEN LIFE 1580 2430
celery, persil, green apple, cucumber

MINERAL WATERS 3,3 dl 7 dl

THEODORA 790 1430

ACQUA PANNA 2,5DL 920 1730

PERRIER 3,3 DL 1170

SAN PELLEGRINO 2,5DL 920 1730

SPARKLING WATER 0,1L 150 0,9L 1290

SODAS by the bottle

PEPSI, PEPSI LIGHT, 7UP,
 CANADA DRY 2,5 DL 830

SCHWEPPES 2,5 DL 830

Orange, Tonic

SANPELLEGRINO 2 DL 920

Orange, blood orange, lemon

FEVER TREE TONIC WATER 2 DL 1240

JUICES 3 dl

100% JUICES 1120

grapefruit, tomato

CRANBERRY 1050

ICE TEA 2,5 DL 950

lemon, peach, green tea

PREMIUM SMALL BOTTLES 2,5 DL 1000

apple, peach, orange

BREAKFAST BEVERAGES

MILK 750

With sugar or honey 2.5 dl

COCOA MILK 770

MILK WITH CARAMEL 770

HOT CHOCOLATE 1170

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

SUGAR FREE HOT CHOCOLATE 1170

HOME MADE HOT CHOCOLATE WITH

WHIPPED CREAM 1090

SHAKES MADE OF ICE CREAM 3 DL

ORANGE SOLLER 2540

Fresh orange juice, vanilla ice, whipped cream

LEMON SHAKE 2290

COCONUT - CHOCOLATE 2290

STRAWBERRY-ORANGE 2290

VANILLA 2290

MANGO 2290

STRAWBERRY ICE 2650

AMARETTO SOUR CHERRY 2290

BAILEYS 2690

Baileys shake with alcohol

EAUX DE VIE 4 cl

SPIRITS

ZWACK WILLIAM PEAR 1580

FÜTYÜLŐS WATERMELON 1990

FÜTYÜLŐS TROPICAL 1990

PÁLINKA

ZWACK PLUM KOSHER 1960

DEVILISH HONEY SOUR CHERRY 1790

MÁRTON AND DAUGHTERS

HUNGARIAN APRICOT 2380

FAMOUS KECSKEMÉTER

PLUM 50% 2170

BLUEBERRY WITH HONEY 1950

GUSTI PREMIUM SPIRITS

APRICOT OF KECSKEMÉT 2100

PLUM OF BESZTERCE 1990

BLACK CHERRY 2100

BRILL VEGETABLE SPIRIT

CELERY 2320 PUMPKIN 2320

ZWACK'S PREMIUM SPIRITS

PLUM OF BESZTERCE 2910

JUICY SOUR CHERRY 2590

GYULAI ARTISAN SPIRITS

QUINCY 3270

BLACK CHERRY 3050

DEEP WATER WILLIAMS PEAR

60%, 2cl 2050

DEEP WATER APRICOT

60%, 2cl 2050

Árpád Spirits

LEPOTICA PLUM 2490

VELVET QUINCY 2910

PREMIUM GINGER 3100

PREMIUM IRSAI OLIVÉR GRAPE 3100

CAFE VIAN

COFFEES AND COFFEE SPECIALS

Regular / Large (=regular *1.5)

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

- ESPRESSO COFFEE 810
- DOUBLE ESPRESSO COFFEE 14350
- MACCHIATO ESPRESSO 850
- DECAF 850
- LONG ESPRESSO 810
- CAPPUCCINO 990 / 1370
- AMERICAN COFFEE 810
- CAFÉ VIAN 'STRIPPED' MILK COFFEE 1150 / 1550
- GOLD COFFEE 1190 / 1590
large coffee with milk and honey
- ICE COFFEE 1590 / 1820
with ice cream and whipped cream
- IRISH COFFEE 2170
Jameson Whisky, brown sugar, large coffee, whipped cream

- FLAT WHITE 1500
double espresso with 120 ml hot milk
- VANILLA COFFEE 1280 / 1620
vanilla cream, large coffee, milk, whiped cream
- CHOCOLACCINO 1240 / 1640
large coffee, milk, chocolate, whipped cream
- CARAMELLACCINO 1260 / 1610
large coffee, milk, caramell, whipped cream
- COCCO COFFEE 1290 / 1640
large coffee, coconut cream, milk, whipped cream, cream
- ICE COFFEE FROM CANNES 1860
vanilla ice cream, espresso milk, biscuit pieces, whipped cream
- ICE VIAN 1420 / 1830
with caramel and whipped cream
- COFFEE AMARETTO 1280 / 1640
vanilla cream, almond sirup, coffee, milk
- CASTRO'S ICE COFFEE 1580
Americano shaken with ice cube served with cream on the top
- FRAPUCCINO 1280
- WIENER COFFEE 1070 / 1410
- CORTADO 850
small capuccino



• COFFEES WITH ALCOHOL •

- BAILEYS ICE COFFEE 2180 / 2980
Baileys, vanilla ice cream, whipped cream, coffee, milk
- COFFEE BAILEYS 1890
Baileys, coffee with milk
- COFFEE LIQUEUR AMARETTO 1930
Amaretto Liqueur, coffee, milk
- ANDREW'S COFFEE 2050
chocolate, rum, milk, coffee, whipped cream
- BAILEYS HOT CHOCHOLATE 2050

THE JULIUS MEINL SPECIAL TEAS SELECTION

- BLACK LEAF TEA 1050
Organic English Breakfast / Earl Grey Blue Bossom / Organic Darjeeling Happy Valley / Organic Ra Assam Spirit India
- GREEN LEAF TEA 1050
Green tea with jasmine leaves / Ra Pure Chun Mee
- FRUIT LEAF TEA (CAFFEINE FREE) 1050
Fruit Cocktail / Cherry-Pomegranate / Rooibos Strawberry Cream / Apple Pie
- DILMAH VERY SPECIAL RARE TEA 1050
Blueberry-Pomegranate / Mango-Strawberry / Jasmin Green / Peppermint / Apple-Elder
- DILMAH PREMIUM LEAF TEA 1100
Pu-Erh ripened black tea / Lapsang Souchong smoked black tea / Jasmine Pear dragon white tea / Organic Rooibos
- TEA (FILTER) 730

HOT COCKTAILS, WINTER SPECIALS

- HOT SOUR CHERRY AND CHOCOLATE GROG 2290
hot cherry sauce, rum, chocolate sauce, milk, Cherry Brandy
- HOT PIÑA COLADA GROG 2290
pineapple juice, Havana rum coconut syrup, cream
- HOT BANANA PUNCH 2290
banana, brown rum, banana syrup, milk
- HOT FOREST FRUIT GROG 2450
rum, strawberry, raspberry, forest fruits tea, honey
- SYLTER GROG 2290
rum, citrom, honey, tea
- RED & WHITE GROG 2290
rum and light rum, Crème de Cassis, milk, whipped cream
- ORANGE PUNCH 2290
Cointreau, orange tea, fresh lemon and orange juice, honey
- APPLE CINNAMON GROG 2290
Rum, apple juice, fruit tea honey, cinnamon
- TROPICAL GROG 2290
rum, mango syrup, honey, pineapple juice, tropical tea
- VIAN PUNCH 2290
rum, black tea, cream, whipped cream
- EASTERN MINT TEA W/ BROWN RUM 2290
Rum, Moroccan Mint green tea, fresh mint leaves
- HOT SPICY MULLED WINE 490/dl

ENERGY DRINKS

- RED BULL ENERGY DRINK 1290
- RED BULL SUGAR-FREE 1290
- RED BULL - VODKA 2590
- RED BULL - MOJITO 3750
- RED BULL BOAT 23500
6 cans of Red Bull & 0,7 liter of vodka

CAFE UIAN

WHITE WINES

	1,5 DL	2,5 DL	7,5 DL
SPRITZER (2DL) 1050			
HILLTOP CHARDONNAY '22/23 <i>Neszmély, wine of the house</i>	1690	2690	7990
HILLTOP IRSAI OLIVÉR '23 <i>Neszmély</i>	1690	2690	7990
HILLTOP SAUVIGNON BLANC '22/23 <i>Neszmély</i>	1690	2690	7990
HILLTOP OLASZRIZLING '23 <i>Neszmély</i>	1550	2310	7480
HARASZTHY IRSAI OLIVÉR '23 <i>Etyek-Buda</i>	1750	2900	8700
SZŐKE MÁTYÁS MUSKOTÁLY '22/23 <i>Máttra, sweet</i>	1780	2990	8900
VYLYAN CHARDONNAY '22/23 <i>Villány</i>	1650	2850	8500
ZWACK ISABELLA FURMINT '19/20 <i>Tokaj</i>	2300	3850	11550
NYAKAS ALIGVÁROM '22/23 <i>Etyek-Buda</i>	1750	2900	8300
NYAKAS SAUVIGNON BLANC '22/23 <i>Etyek-Buda</i>	1990	3350	9550
TŰZKŐ BANKA GRÜNER VELTLINER '22/23 <i>Szekszárd</i>	2100	3550	10250
PATRICIUS SÁRGAMUSKOTÁLY '22/23 <i>Tokaj</i>	2200	3850	10850
HILLTOP CSERSZEGI FŰSZERES '23 <i>Neszmély</i>	1500	2500	7500
BÁRDOS MÁTRAJ SAUVIGNON BLANC '22/23 <i>Neszmély</i>	1650	2850	8500
BÉLA ÉS BANDI PINOT GRIS '22/23 <i>Balaton</i>	1670	2790	7980
ST. ANDREA BOLDOGSÁGOS '22 <i>Eger</i>	2150	3590	10300
ZELNA HEGYBOR OLASZRIZLING BIO '22/23 <i>Balaton</i>	1990	3350	9550
PAJZOS FURMINT '22/23 <i>Tokaj</i>	1690	2890	8390
PÁTZAY RIZLING '23 <i>Badacsony</i>	1750	2900	8710
KAMOCSAY PRÉMIUM IHLET CUVÉE '22/23 <i>Neszmély</i>	1950	3290	9800
PÁTZAY TÉGLADOMB PINOT GRIGIO '23 <i>Balaton</i>	1500	2500	7500

RED WINES

	1,5 DL	2,5 DL	7,5 DL
VYLYAN CABERNET SAUVIGNON CLASSIC '22/23 <i>Villány</i>	1550	2590	7480
HILLTOP MERLOT <i>Szekszárd</i>	1510	2520	7400
VYLYAN PORTUGIESER '22 <i>Villány</i>	1650	2850	8500
TAKLER KÉKFRANKOS '21/22 <i>Szekszárd</i>	1400	2350	7100
IKON SYRAH '21/22 <i>Balaton</i>	1880	2990	8590
IKON MERLOT '19/20 <i>Balaton</i>	1830	3040	9120
THUMMERER TRÉFLI CUVÉE '20 <i>Eger, sweet</i>	1830	3040	9120
VESZTERGOMBI PINOT NOIR '19 <i>Szekszárd</i>	2070	3850	10850
GERE CABERNET SAUVIGNON '18 <i>Villány</i>	2400	3990	11900
VYLYAN MONTENOUVO CUVÉE '20/21 <i>Villány</i>	2300	3830	11490
JUHÁSZ BIKAVÉR '20 <i>Eger</i>	1890	2990	8590
BODRI MALBEC '21/22 <i>Szekszárd</i>	1590	2780	8340
FEKETE SHIRAZ VÁLOGATÁS '19 <i>Szekszárd</i>	2500	4170	12500
KAMOCSAY PRÉMIUM MERLOT '20 <i>Neszmély</i>	1720	2860	8580
TŰZKŐ CABERNET FRANC '20 <i>Szekszárd</i>	1830	3040	9120
IPACS INNIJÓ CABERNET FRANC/KÉKFRANKOS '21 <i>Szekszárd</i>	1950	3250	9700

ROSÉ WINES

	1,5 DL	2,5 DL	7,5 DL
SPRITZER (2DL) 1050			
PÁTZAY ROSÉ '22/23 <i>Badacsony</i>	1650	2850	8500
SAUSKA ROSÉ '22/23 <i>Villány</i>	1950	3290	9800
HILLTOP MERLOT ROSÉ '23 <i>Neszmély</i>	1550	2590	7480
JUHÁSZ ROSÉ '22/23 <i>Eger</i>	1400	2350	7100
DÚZSI KÉKFRANKOS ROSÉ CUVÉE '22/23 <i>Szekszárd</i>	2190	3410	10900

PRESTIGE WINES

	0,75 L (BOTTLE)
KAMOCSAY PREMIUM SAUVIGNON BLANC '22/23 <i>Neszmély</i>	9800
KAMOCSAY PREMIUM CHARDONNAY '22 <i>Neszmély</i>	10200
KAMOCSAY PREMIUM SÁRGAMUSKOTÁLY '22/23 <i>Neszmély</i>	10200
STEIGLER PINCE ZÖLDVELTELINI BIO '22 <i>Sopron</i> 	8900
FIGULA SÓSKÚT OLASZRIZLING '22/23 <i>Balatonfüred</i> 	11000
GILVESY PINCÉSZET RAJNAI RIZLING „TARÁNYI” '20 <i>Badacsony</i> 	16500
ETYEKI KÚRIA PINOT NOIR '18 <i>Etyek</i> 	15500
GERE CABERNET SAUVIGNON BARRIQUE '18 <i>Villány</i>	14500
GERE KOPÁR CUVÉE '19/20 <i>Villány</i>	25300
SAUSKA TOKAJ PINOT NOIR BIRS '15/16 <i>Zemplén</i>	19850
ST. ANDREA MERENGŐ '19/21 <i>Eger</i> 	25300
VESZTERGOMBI PINCÉSZET CSÁBA CUVÉE '20 <i>Szekszárd</i> 	21500
GERE SOLUS '20 <i>Villány</i>	29900
VYLYAN VILLÁNYI MANDULÁS CABERNET FRANC '19 <i>Villány</i>	21000
SEBESTYÉN PINCÉSZET IVÁN BIKAVÉR '18 <i>Szekszárd</i> 	22100

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

TOKAJI WINES

	8 CL	5 DL
PAJZOS SWETT SZAMORODNI '11 <i>Megyer</i>	1970	10450
PAJZOS DRY SZAMORODNI '15 <i>Megyer</i>	1970	10450
ASZÚ 5 PUTTONYOS '00 <i>Hilltop</i>	3990	19900
ASZÚ 6 PUTTONYOS '17 <i>Zwack Isabella</i>	4510	25300

INTERNATIONAL WINES

	1,5 DL	2,5 DL	7,5 DL
BOTTEGA PINOT GRIGIO DOC DELLE VENEZIE '22/23 <i>Italy</i>	1950	3250	9700
YEALANDS ESTATE YEALANDS SAUVIGNON BLANC '23 <i>New Zealand</i>	2400	3990	11900
TRAPICHE MALBEC OAK CASK RANGE '22 <i>Argentina</i>	1830	3040	9120
TERRECARSI CHE CLASSICI PRIMITIVO '21 <i>Italy</i>	1950	3250	9700
MATUA SAUVIGNON BLANC '22/23 <i>New Zealand</i>	3100	4900	15500

CAFE UIAN

BEER IN BOTTLE 0,33 l

DREHER GOLD 1110
DREHER ALC. FREE (0,5%) 1050
DREHER 24 ALC. FREE 0,33L 950
lemon or sour cherry-blackberries
GLUTEEN FREE BEER 1780
HB WHITE 0,33L 1580
DREHER BAK BROWN 0,5L 1070
VIPER LIME 0,33L 1150
hard seltzer 4 % alc.
PILSNER URQUELL 1150
SOMERSBY CIDER APPLE 1050
ASAHI 1350 PERONI 1350
DREHER SOUR CHERRY 1170
BUDAPEST ARTISAN BEER 0,33L 1180
lager, sour cherry, lpa
PERONI 0,33L alc. free 1150

VODKA 4 cl

ABSOLUT BLUE/CITRON 1820
ABSOLUT VANILIA/PEPPAR 1620
ZUBROWKA 1580 FINLANDIA 1740
SMIRNOFF RED/BLACK (40%) 1740
BELVEDERE PURE 2420
CIROC/CIROC MANGO 2950
GREY GOOSE 2840
BELUGA NOBLE 2950
BELVEDERE CITRUS 3300

WHISKY 4 cl

JOHNNIE WALKER RED 1750
JOHNNIE WALKER BLACK 3050
JOHNNIE GOLD RESERVE 3560
JACK DANIEL'S 2100
JACK DANIEL'S G. JACK 2670
JACK DANIEL'S SINGLE 3480
BALLANTINES 1750
BALLANTINES 12 YEARS 2280
GLENFIDDICH 12 YEARS 3480
JIM BEAM 1750 CHIVAS REGAL 2280
JAMESON 1890
JAMESON BLACK BARREL 4090
BUSHMILLS 1890
BUSHMILLS BLACK 2100
GRANT'S 1890 GRANT'S 12 YEARS 2300
TULLAMORE DEW 1880
GLENMORANGIE 2990
BALLANTINE'S 17 YEARS 4800
GLENLIVET 12 YEARS SINGLE MALT 3050
NIKKA COFFEY GRAIN WHISKY 45 Japan 4800
MONKEY SHOULDERS SCOTCH 3110

BRANDY, COGNAC 4 cl

LÁNCHÍD BRANDY 1890
METAXA ***** 1690
REMY MARTIN V.S.O.P 4830
REMY MARTIN X.O 8200
MARTELL V.S. 1890
MARTELL V.S.O.P. 4830
HENNESSY V.S. 3060
HENNESSY FINE DE COGNAC 3740
HENNESSY XO 8200
ARARAT 6 YEARS 1690

TEQUILA 4 cl

SAUZA GOLD 1740
SIERRA SILVER/GOLD 1650/1740
JOSE CUERVO SILVER/GOLD 1650/1650
MONTEZUMA WHITE/GOLD 1650/1730
CALLE 23 ANEJO LUXURY 3390

GIN 4 cl

BEEFEATER PINK 2070
TANQUERAY TEN 2920
GORDON'S 1850 BEEFEATER 1850
MONKEY 47 3870 BOMBAY 2050
HENDRICK'S 2950 NIKKA COFFEY 3380
SIPSMITH LONDON DRY 2960
THE BOTANIST ISLAY DRY 2830
KALUMBA 1900
TANQUERAY BLACKCURRANT 2500

DRAUGHT BEER

3 dl / 5 dl / pint 5,68dl

DREHER GOLD 930 1250 1470
PILSNER URQUELL 970 1490 1550
HB WHITE 1130 1790 1870
DREHER BAK (brown) 880 1450 1580
ANTL SUMMER ALE (4dl) 1490
CECEI ARTISAN
SOUR CHERRY/LAGER 1100 1790 1850

SNACKS

OLIVES 990
SUN DRIED TOMATOES 1100
PEANUTS 990
BRUSCHETTA WITH TOMATO 2990
MIXED BRUSCHETTA 2990
tomato, parma ham, olives
SPICY CHICKEN WINGS
with steak potatoes) with spicy chili and blue
cheese sauce and celery
6/ 10/14pcs - 3990/5290/6350
GARLIC BREAD WITH CHEESE 2290
HUNGARIAN BEEFTATAR 4560/5990
100gr/150gr with toast
NACHOS 2700
with Mexican salsa or
Jalapeno Cheddar cheese sauce

BITTER LIQUEURS 4 cl

ZWACK UNICUM 1310
ZWACK UNICUM PLUM 1370
ZWACK UNICUM BARRISTA 1390
ZWACK UNICUM RISERVA 2210
AVERNA 1390
JÄGERMEISTER 1510
BECHEROVKA 1390

LIQUEURS 4 cl

BAILEYS 6 cl 1770
BAILEYS 4 cl, *Chocolat Luxe* 2210
COINTREAU 2430
CALVADOS BOULARD 2220
PERNOD 1690
RICARD 1750
DISARONNO AMARETTO 2400
SOUTHERN COMFORT 2270
SAMBUCA 1690
ABSINTH 1870
GALLIANO 2400
KAHLÚA 1650
MALIBU 1350
OUZO 12 1650
GRAND MARNIER 2210
TUBI 2590

VERMOUTH 8 cl

MARTINI 1430
Bianco, Dry, Rosso, Rosato
CAMPARI 1690

RUM 4 cl

HAVANA CLUB ANEJO 3 YEARS 1750
HAVANA CLUB ESPECIAL 1750
HAVANA CLUB 7 YEARS 2680
BACARDI LIGHT-DRY 1750
BACARDI BLACK 1970
BACARDI 8 YEARS 2910
CAPTAIN MORGAN BLACK 1460
CAPTAIN MORGAN SPICED 1650
RON VARADERO SILVER DRY 1650
ZACAPA 23 YEARS 3490
DIPLOMATICO RESERVA EXCLUSIVA 3740
QUORHUM DOMINICAN RUM 3 YEARS 4990
CENTENARIO 20 YEARS FUNDACIÓN 4350
EL DORADO 21 YEARS 5100

CAFE VIAN

long drinks

VODKA - SODA - LIME 3100

vodka, lime juice, soda water

MOJITO 3340

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

FRUIT MOJITO 3750

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

LONG ISLAND ICED TEA 3750

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

PASSION LONG ISLAND ICED TEA 3850

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

CASTRO'S LEMONADE 3250

Havana rum, passion fruit syrup, lime

RICCOCONO 3160

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

BLOODY MARY 2870

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

STRAWBERRY CAIPIRINHA 3490

Cachaca, brown sugar, starwberry, lime

CUBA LIBRE 3320

Havana rum, cola, lime

CUBA LIBRE ESPECIAL 3770

Havana Especial rum, cola, lime

TEQUILA SUNRISE 3320

tequila, grenadine, orange juice

GARIBALDI 3050

Campari, orange juice

BLUE LAGOON 3100

Curacao Blue, Havana rum, lemon juice, soda water

CHAVEZ'S LEMONADE 3350

Havana rum, cherry syrup, lime, soda water

SEX ON THE BEACH 3400

vodka, peach liqueur, Cranberry juice, pineapple juice

SINGAPORE SLING 3450

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

ACAPULCO DREAM 3150

tequila, black rum, pineapple juice, grapefruit juice

TEQUILA MATADOR 3560

tequila, Triple Sec, lemon juice, pineapple juice

WOO WOO 3150

vodka, peach liqueur, Cranberry juice

BANANA COW 2580

black rum, milk, banana syrup

SPICE & GINGER 3320

Spiced rum, ginger, lime

PINA COLADA 3320

Havana rum, coconut cream, pineapple juice, cream

BLUE HAWAII 3390

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

RASPBERRY PIÑA COLADA 3490

Havana rum, coconut cream, raspberrry, pineapple, cream

MAI TAI 3670

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

CHARLES 2750

Malibu, Havana rum, Curaçao Blue, pineapple juice

MELON BALL 3100

Melon liqueur, vodka, pineapple juice

LAS PALMAS 2750

Sangria, Martini Rosso, Triple Sec, pineapple juice

COOL-AID 3290

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

ZOMBIE 3620

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

CAIPIRINHA 3290

Cachaca, lime, brown sugar

SIXTH SENSE 3350

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

BAHAMA MAMA 3670

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

PASSION CAIPIROSKA 3290

vodka, passion fruit syrup, lime

GIN FIZZ 3270

Gin, lime, sugar syrup, soda water

SAN FRANCISCO 3290

vodka, banana liqueur, orange juice

CHAMPAGNE AND SPRITZER COCKTAILS

APEROL SPRITZ 2850

prosecco, Aperol, soda water, orange slice

HUGO 2650

prosecco, elder syrup, fresh lime juice, mint leaves

HUGO RED 2710

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

KIR ROYAL 2860

Crème de Cassis, dry Champagne

RUBY RED CHAMPAGNE 3290

Cranberry juice, dry Champagne, lime

TROPICAL CHAMPAGNE 3430

Havana rum, mango syrup, orange juice, dry Champagne

ROSATO RIVIERA 2290

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

CHAMBORD CHAMPAGNE 2890

Chambord, raspberrry liqueur, raspberrry purée, Prosecco

SUMMER ORANGE 2190

Lillet Blanc, orange juice, Prosecco, orange slice

MORNING GLORY 2290

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

TESTAROSSA 2870

Prosecco, strawberry purée

CLASSIC COCKTAILS

MARGARITA 3100

Tequila, Triple Sec, lemon juice

DAIQUIRI 2810

Havana rum, lime, sugar

MANHATTAN 2650

Bourbon, Martini Rosso, Angostura

MARTINI DRY 2590

Vodka, Martini dry, black olive

NEGRONI 3100

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

OLD FASHIONED WHISKY 3280

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

BOURBON SOUR 2410

Jim Beam, lemon juice, sugar syrup, cocktail cherry

LUXURY DRINKS

MOJITO DE LUXE 4200

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

TANQUERAY 10 MARTINI 3950

Tanqueray 10, Martini dry, giant green olive

CUBA LIBRE 7 3790

Havana Club 7 years old, cola, lime

ZACAPA SOLERA DAIQUIRI 3750

Zacapa Centenario, lime, sugar cane, cocktail cherry

THE VIAN SMASH 3100

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

GREYGOOSE COSMO 3850

Greygoose Vodka, Chambord, Ruby Red Cranberry, lime

TANQUERAY 10 TONIC 4230

Tanqueray 10, tonic, lime, rosemary

CARIBBEAN PERRIER 3350

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

BELUGA MOSCOW MULE 3590

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

COGNAC ALEXANDER 4490

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

CAFE VIAN

SHORT DRINKS

SCREAMING ORGASM 3 290

vodka, Kahlúa, Baileys, Amaretto

COSMOPOLITAN 3 320

Vodka, cointreau, cranberry juice, lime

WHITE RUSSIAN 3 290

Kahlua, vodka, cream

FROZEN FRUIT DAIQUIRI 3 340

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

FROZEN FRUIT MARGARITAS 3 050

Tequila, mango-chili, strawberry or raspberry flavour

TWO COLOUR DAIQUIRI 3 590

Havana rum, eper syrup, passion fruit syrup, pineapple or strawberries

PISCO SOUR 2 810

Pisco liqueur, egg white, sugar syrup, fresh lime juice

WHITE RUSSIAN CRANBERRY 3 290

Absolut Vodka, Kahlúa, cranberry syrup, cream

✱ SHOTS

ABSOLUT FLYING 2 190

Absolut citron vodka, brown sugar, 73% rum, lemon, flambé

BLOODY BRAIN 2 580

Peach liqueur, grenadine, Baileys

BLACK OUT 2 100

Unicum, Sambuca

RAINBOW SHOT 2 150

Vodka based fruit shots in 7 different flavours

SHOT IN 7 FLAVOURS

mango, strawberry, forest fruits, banana, coconut, tropical blue, honey melon

2 for 4 100 / 4 for 6 760

6 for 9 280 / 8 for 12 800

HOT SHOT 2 750

Kahlúa, Baileys, Galliano, cream

B'52 3 320

Kahlúa, Baileys, Cointreau, flambé

KAMIKAZE 2 890

Vodka, Cointreau, lime juice

FLAMING RAINBOW 3 100

Grenadine, banana liqueur, Curacao Blue,

✱ *Ouzo, 73% rum*

MARTINI COCKTAILS

ESPRESSO MARTINI 3 100

vodka, Kahlua, cold ristretto coffee

GREEN APPLE MARTINI 2 890

Bols Vodka, Martini dry, green apple syrup, apple juice

PORNSTAR MARTINI 3 100

vodka, Martini dry, passion fruit syrup, lime/pineapple juice

CHERRY MARTINI 2 950

Vodka, Cherry syrup, Martini rosato, lime juice

Cocktails made of Hungarian Spirits

CHERRY COOLER 2 810

Devilish Sour Cherry with Honey, lime, sour cherry syrup, cranberry juice, soda

WILLIAM'S CAIPIRINHA 2 890

William's pear spirit, lime, brown sugar, cocktail cherry

GIN COCKTAILS

DIRTY BEEFEATER MARTINI 2 730

Beefeater, Martini dry, olive-juice

DRAGON-LYCHEE GIN FIZZ 2 870

Beefeater, Dragon purée, lime, soda water

CUCUMBER GIN TONIC 2 890

Beefeater, tonic, slice of lime, slice of cucumber

HENDRICKS TONIC W/CUCUMBER 4 520

Hendricks gin, tonic, slice of lime, slice of cucumber

THE VIAN GIMLET 2 730

Beefeater, lime juice, ginger syrup, fresh ginger

MONKEY 47 & TONIC 4 900

Monkey 47, orange juice, lemon peel

BEEFEATER ROSE & TONIC 2 950

Beefeater Rose, Thomas Henry Pink Tonic Water strawberries

+ **Fever Tree Tonic Water** 1 250

ALCOHOL FREE COCKTAILS

ORANGE SOLLER 2 540

fresh orange juice, vanilla ice cream, whipped cream

RED BANANA 2 160

Banana syrup, grenadine, pineapple juice, Orange juice, cream

PINEAPPLE COLADA 2 280

pineapple, pineapple juice, coconut cream, cream

GREENY 2 150

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

SAFE SEX ON THE BEACH 2 160

Peach juice, Cranberry juice, pineapple juice

CRANBERRY ICE TEA 2 070

Cranberry juice, ice tea, lemon

SANTA CLARA 2 070

Pineapple juice, passion fruit syrup, mango syrup, milk

VIRGIN MOJITO 2 280

Lime, mint leaves, soda water sugar syrup

GRAPY 2 150

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

TONIC FRESH 2 160

Orange juice, pineapple juice, lemon juice, strawberry syrup, tonic

VIRGIN CAIPIRINHA 2 150

Lime, brown sugar, ginger, cocktail cherry

X LEMONADE 2 640

Tropical fruits, lime, pineapple-grapefruit purée, Perrier

HAPPY MORNING 2 150

Orange juice, apricot juice, lemon juice, grenadine

FROZEN DAIQUIRI/SMOOTHIES 2 160

Strawberry, kiwi, mango, passion fruit, forest fruits, or honey melon flavour

HEY HONEY 2 850

Fütyülös Honey Peach, vanilla syrup, lime- orange slice, cocktail cherry

LAND OF FIRE 2 850

Fütyülös strawberry brandy, fresh lime, strawberry syrup, pomegranate juice

PLUM BLOSSOM 2 650

Kosher plum brandy, cinnamon syrup, cranberry juice, fresh lime



CHAMPAGNE AND SPARKLING WINES

HUNGARIA EXTRA DRY 0,2 L/0,75 L 2 990/9 990

HUNGARIA GRAND CUVÉE 0,75 L 9 990

ASTI CINZANO DOUX 0,75 L 10 500

KREINBACHER EXTRA DRY 0,15 L/0,75 L 2 450/12 450

VILLA SANDI PROSECCO DOC FRIZZANTE 0,15 L/0,75 L 2 450/11 500

CA' DI RAJO DCO EXTRA DRY PROSECCO 0,75 L 16 700

MARTINI BRUT 0,75 L 8 300

MÖET & CHANDON 0,75 L 39 000

MÖET & CHANDON ROSÉ IMPERIAL 0,75 L 39 000

DOM PÉRIGNON 2013 0,75 L 162 000

ALFRED GRATIEN BRUT 0,75 L 39 000

CAD' RAJO LEMOSS FRIZZANTE unfiltered brut 0,15L/0,75 1 950/9 900

SAUSKA BRUT 0,75 L 14 500

SANGRIA 0,1 L / 1,5 L 690/10 250

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