



C O C K T A I L S

SIGNATURE

Tomatini (vodka/gin, sherry, tomato water)	4,900
Bonita (2021 Bacardi Legacy National Champion) (rum, vanilla, lime, peach liqueur, basil)	4,900
Lucious Highball (2022 Singleton Cocktail Contest Winner) (whiskey, pear must soda, olive brine)	4,900
Up In The Clouds (vodka, passion fruit, vanilla, black tea, almond milk, champagne foam)	4,900
Madame Negroni (gin, strawberry vermouth, Unicum Riserva)	4,900

LOW DOSE

Moena Spritz (Moena wermut, Earl Grey soda)	3,500
Ristretto Martini (sloe gin, coffee, hazelnut liqueur)	3,500

0% ALCOHOL

Oriental Express (kaffir lime, fig leaves, yuzu, chili, pineapple soda)	3,500
Beauty & The Beast (grapefruit, orange shrub, honey, mint foam)	3,500
Ms Poppy (cherry, poppy, lemongrass soda)	3,500
No-groni (Tanqueray 0.0, Martini Vibrante, tonic)	3,500
Apple Tea (green apple, orange blossom water, Earl Grey soda)	3,500

BARTENDER'S CHOICE

There's always a possibility that you cannot find anything from our selection that fits your mood, and you don't want to settle for the safe option. In this case, don't be afraid to turn to our colleagues. All we need are a few little details about your preferences and you are sure to be amazed.

FINE CLASSICS

Daiquiri (white rum, lime, sugar)	4,900
Old Fashioned (bourbon whiskey, sugar, bitters)	5,900
Cosmopolitan (citron vodka, lime, Cointreau, cranberry juice)	5,900
Boulevardier (rye whiskey, Campari, vermouth)	5,900
Paloma (tequila blanco, lime, grapefruit soda)	5,900
French 75 (gin, lemon, sugar, Champagne)	12,000
Classic Champagne (Agárdi 365, Dom Pérignon, sugar, bitters)	25,000

C O C K T A I L S

EASY SIPPERS

Skinny Chick

(vodka, lime, soda)

3,900

Moscow Mule

(vodka, lime, ginger beer, bitters)

4,600

Garibaldi

(Campari, fluffy orange juice)

4,600

Mojito

(rum, lime, sugar, mint, soda)

4,600

Vermouth & Grapefruit Soda

(vermouth, grapefruit soda)

4,600

Dark & Stormy

(spiced rum, lime, ginger beer, bitters)

4,600

Whiskey Highball

(whiskey, soda)

4,900

GIN & TONICS

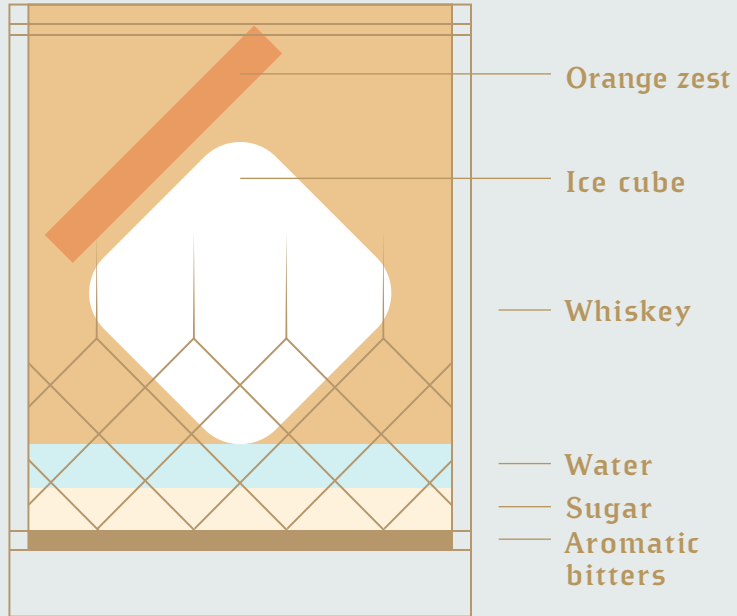
Roku & Ginger	<i>4,900</i>
G Vine Floraison & Grape	<i>5,200</i>
Tanqueray No. Ten & Grapefruit	<i>5,200</i>
Gin Mare & Olive	<i>5,200</i>
Tokaj Gin & Juniper	<i>5,600</i>
Tanqueray 0.0 & Lime	<i>5,600</i>
Hendricks & Cucumber	<i>5,800</i>
1689 Pink & Raspberries	<i>5,800</i>
Scapegrace Black & Mint & Apple	<i>6,100</i>
Misi's & Orange & Basil	<i>6,400</i>
Monkey 47 & Rosemary & Berries	<i>7,700</i>
Procera Red Dot & Lemon	<i>14,600</i>

OLD FASHIONED

The great-grandfather of cocktails. Its true origin may never be revealed, but it was said to be created at the Pendennis Club in Louisville, Kentucky by a local bartender, Colonel James E. Pepper. This story is considered unlikely, however, since the first mention of the cocktail was long before the Pendennis Club was opened, but does it really matter? One of the most popular and ordered cocktails in the world, the old fashioned's greatness is found in its simplicity, only sugar and bitters highlight the whiskey and the freshness of the orange zest. The drink takes its name from the glass in which it is served.

“A cocktail done right can really show your guests that you care.”

- Danny Meyer -



OLD FASHIONED COCKTAILS

Old Fashioned

5,900

This timeless classic offers a symphony of flavors, combining the smooth richness of whiskey with the delicate sweetness of sugar, a touch of aromatic bitters, and a hint of orange zest, resulting in a classically balanced and satisfying drink.

Rum Old Fashioned

5,900

While the traditional Old Fashioned features the bold warmth of whiskey, the rum variation introduces a nuanced sweetness and complexity with the addition of rum, producing a smoother and slightly tropical twist on the classic cocktail.

Oaxaca Old Fashioned

5,900

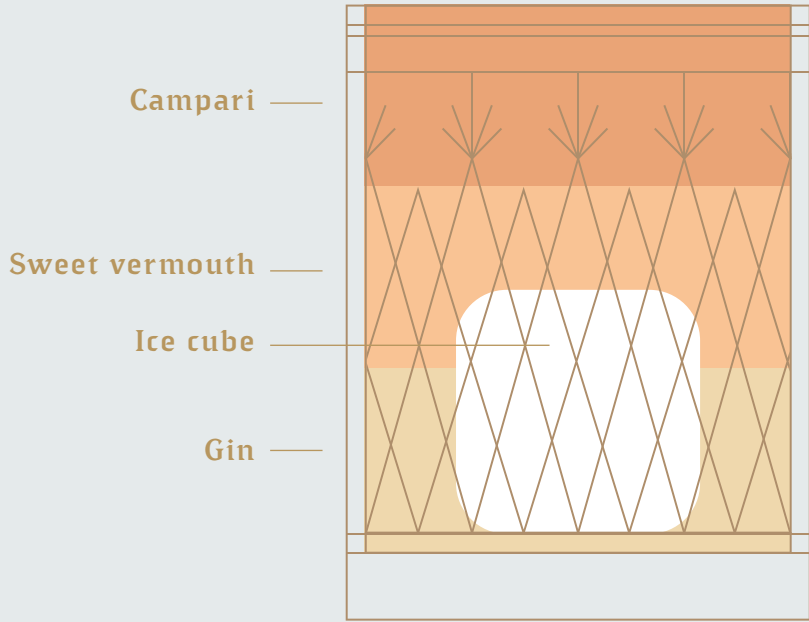
While the classic Old Fashioned highlights the rich depth of whiskey, the Oaxaca Old Fashioned substitutes it for tequila and mezcal, infusing the cocktail with smoky undertones and vibrant agave flavors to offer an adventurous variation on the traditional favorite.

Vineyard

5,900

With this variation, we showcase the beauty of the Hungarian vineyard with local brandy and grape pálinka alongside Peychaud bitters and sugar to deliver a unique twist. This creation blends fruity and floral notes with a subtle herbal bitterness for a distinctive and complex flavour profile.

NEGRONI



This ruby red Italian charmer has been with us over a hundred years now with an unbreakable popularity that keeps Campari alive. An equal-part cocktail that sounds easy enough to make yourself at home yet tastes best made by skilled bartenders. Its origin goes back to 1919 in Florence. Legend has it that Count Camillo Negroni asked his friend, the bartender Forasco Scarselli, to fortify his favorite cocktail – the Americano – by replacing the soda water with gin. The cocktail was simply named after the Count himself. Who knows how many have been ordered since then.

“It is said that Negronis are like breasts: ‘One is not enough, two are perfect, and three are just too many.’ Today I am tempted to see what happens if I drink four.”
- Stanley Tucci -

NEGRONI COCKTAILS

Negroni

4,900

The Negroni presents a harmonious blend of bold and bittersweet flavors, accented by a citrusy undertone and culminating in a refreshingly sophisticated taste experience.

White Negroni

4,900

A refreshing update on the classic cocktail that swaps out the traditional red vermouth for the herbal complexity of Lillet Blanc and the bitterness of gentian liqueur, resulting in a lighter and more floral flavor profile. Compared to the original Negroni, it offers a brighter and more herbaceous taste, making it perfect for those seeking a unique and refreshing variation on the classic cocktail.

Boulevardier

5,900

While the Negroni boasts a brighter and more citrusy flavor profile, the Boulevardier offers a richer and more robust taste with whiskey as its base. The tantalizing tango of whiskey's warmth, vermouth's sweetness, and Campari's bitter bite creates a flavor symphony that dances on the palate.

Smoulder

5,900

A Virtu version of the classic Negroni, this version features the rich complexity of rum and PX sherry complemented by the bitter warmth of Campari, and infused with decadent chocolate, subtle tobacco notes, and given the fiery kick of habano smoke for a truly unforgettable cocktail experience. Take your time on this one, just as you would with a good cigar.

MARTINI

The name of this classic cocktail is at once that of the glass it is served in. It has to be said, we like to keep the origins and stories of its creation in a blur of speculation. The mix of gin and vermouth has countless variations that sometimes have iconic names of their own. Everyone prefers this tippie slightly differently, but men of the modern era tend to prefer their martini as dry as the Sahara.

“The perfect Martini should be made by filling a glass with gin, then waving it in the general direction of Italy.”

- Noel Coward -

Questions you are very likely to be asked ordering one: Gin or vodka? Shaken or stirred? How dry? A twist of lemon zest or an olive? Dirty?

“I never go jogging, it makes me spill my martini.”

- George Burns -



MARTINI COCKTAILS

Martini

4,900

The Martini cocktail epitomizes elegance with its timeless blend of gin or vodka, vermouth and a twist of lemon. Alternatively, you can choose to add olives instead of the citrus to create a sophisticated libation that exudes refinement with every sip.

Vesper Martini

5,900

“Shaken, not stirred.” In homage to James Bond’s refined taste, the Vesper Martini emerges as a daring and suave departure fusing gin, vodka and Lillet Blanc to create a cocktail that embodies both elegance and intrigue.

Pornstar Martini

5,900

In contrast to the classic Martini’s refined simplicity, the Pornstar Martini offers a seductive twist, tantalizing the senses with its combination of vanilla-infused vodka, passion fruit, and a side of Champagne, creating a cocktail experience that is both glamorous and indulgent, reminiscent of a star-studded dalliance.

(Shot of Dom Pérignon on the side + 10,000)

Blue Stinger

5,900

Embark on a journey beneath the waves with the St. George Cross Jellyfish cocktail, where gin, lychee, lime, and ginger intertwine in a symphony of flavors. Enhanced by the enchanting hue of blue curacao, this cocktail embodies the elegance and adventure of the ocean’s depths in every sip.

DAIQUIRI



It is the beginning of the 20th century on the beach of Daiquiri, near Santiago de Cuba, where a mine engineer named Jennings Cox mixes the local favorite, rum, sugar and lime together to create this iconic cocktail. Though it was first enjoyed locally during the Spanish-American War, American soldiers quickly developed a taste for Cuban goods. As with many other things in history, the military was responsible for transplanting parts of local culture, Daiquiri in this case, back to the mainland.

**“I like my mojito in La Bodeguita,
my Daiquiri in El Floridita.”**
- Ernest Hemingway -

DAIQUIRI COCKTAILS

Daiquiri

4,900

The essence of a tropical paradise with its harmonious blend of crisp white rum, tangy lime juice, and a touch of sweetness.

Mulata Daiquiri

5,900

While this classic concoction captivates with its simple blend of rum, lime juice, and sugar, the Mulata Daiquiri adds a decadent flourish by incorporating the rich and indulgent flavors of chocolate liqueur to produce a delightful variation that's both refreshing and luxuriously satisfying.

Hemingway Daiquiri

5,900

"That's good but I prefer it without sugar and double rum." Named after the legendary writer, this Daiquiri adds a literary flair with the inclusion of grapefruit and maraschino liqueur, offering a tangy and complex air that evokes the spirit of an old-school writers' salon.

Euphoria

5,900

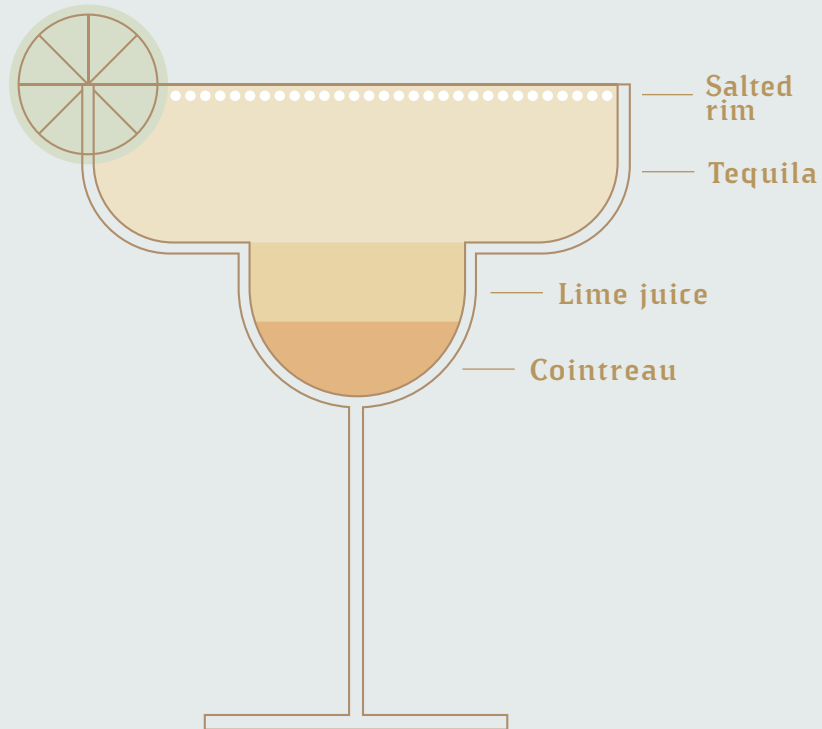
A radiant cocktail that transports you to a state of pure joy, with strawberries, tropical fruits and rhubarb capturing the essence of sun-kissed delight.

MARGARITA

Perhaps we will never find out the real story behind one of the most classic cocktails, the Margarita. The closest we can get to its origin is that it was created as a variation on the cocktail family known as the Daisies, made from a mix of base spirit, citrus and liqueur. Margarita is the Spanish word for daisy, so this seems plausible. The drink is usually enjoyed in a classic margarita glass with a slightly salted rim or on ice cubes with a lime wedge, but one thing is certain, the past years' popularity of tequila is not letting the cocktail pass into oblivion.

“If life gives you limes, make margaritas.”

- Jimmy Buffett -



MARGARITA COCKTAILS

Margarita

4,900

The classic Margarita was made for a guest who was allergic to all spirits except tequila. The bartender ingeniously combined tequila, lime juice and triple sec to create a cocktail that would soon become an iconic favorite worldwide, and that embodies the essence of Mexican culture and craftsmanship.

Tommy's Margarita

5,900

While the classic Margarita boasts a balanced combination of tequila, lime juice and orange liqueur, the Tommy's Margarita takes a simpler approach by omitting the orange liqueur, allowing the vibrant flavors of tequila and lime to shine through, and resulting in a more intense and agave-laden taste experience.

Cadillac Margarita

5,900

In contrast to the classic Margarita's refreshing simplicity, the Cadillac Margarita elevates the experience to a new level of luxury and indulgence by infusing Reposado Tequila with the rich and complex flavors of Grand Marnier or another premium orange liqueur, imparting a velvety smoothness and captivating depth that transports the drinker to a realm of unparalleled sophistication and opulence.

Bebocita

5,900

Transport your taste buds to new heights with this Margarita variety: featuring smoky mezcal as its base, it combines tangy lime with vibrant orange curaao, all topped with a creamy and spicy green matcha-jalapeno foam and delicately finished with a pinch of salt. Accompanied by a Latin-flavored snack reminiscent of the warmth and passion shared with a lover, each sip and bite promises a journey of exuberance and flavor that ignites the senses and leaves you craving more.

LEMONADE

(Also available sugar-free!)

Classic	1,900
Elderflower-Mint	1,900
Raspberry-Coconut	1,900
Mango-Cardamom	1,900

COFFEE/TEA

Espresso/Ristretto	1,290
Espresso Lungo	1,290
Americano	1,290
Macchiato	1,340
Cortado	1,340
Cappuccino	1,500
Café Latte	1,500
Doppio	1,700
Flat White	1,900
Tea (ask for the current selection)	1,850

REFRESHMENTS

Coca-Cola	<i>1,290</i>
Coca-Cola Zero	<i>1,290</i>
Sprite	<i>1,290</i>
Fanta	<i>1,290</i>
Kinley Ginger	<i>1,290</i>
Fever Tree Tonic	<i>1,800</i>
Fever Tree Mediterranean	<i>1,800</i>
Fever Tree Light Tonic	<i>1,800</i>
Fever Tree Sparkling Grapefruit	<i>1,800</i>
Fever Tree Gingerbeer	<i>1,800</i>
London Essence Pineapple Soda	<i>1,990</i>
Praes Apple	<i>1,990</i>
Praes Orange	<i>2,490</i>

DRAFT BEER

	0.2 l	0.4 l
Bernard Premium Lager	<i>1,500</i>	<i>2,700</i>

BOTTLED BEER

Bernard IPA (0.33 l)	<i>2,800</i>
Erdinger Weissbier (0.33 l)	<i>2,900</i>
Heineken 0%	<i>1,950</i>

ARMAGNAC

	40 ml
Janneau VSOP	<i>3,500</i>
Armagnac Castarède XO	<i>4,800</i>
Marquis de Montesquiou Extra Old	<i>8,200</i>

COGNAC

	40 ml
Ferrand Reserve Cognac	<i>3,900</i>
Ferrand 10 Generations	<i>4,100</i>
Hennessy VSOP	<i>4,500</i>
Tesseron XO Ovation	<i>10,400</i>
Michel Forgeron XO	<i>10,400</i>
Ferrand 2013 Tokaj Cask	<i>10,500</i>
Courvoisier XO	<i>11,400</i>
Hennessy XO	<i>12,400</i>
Baron Gaston Legrand 1970	<i>17,800</i>
Tesseron XO Perfection	<i>19,500</i>
Tesseron XO Exception	<i>27,500</i>
Hennessy Paradis	<i>99,000</i>
Louis XIII	<i>120,000</i>
Martell L'Or de Jean Martell	<i>150,000</i>

BLENDED SCOTCH WHISKY

	40 ml
Wolfie's Blended Scotch Whisky	3,100
Johnnie Walker Black	3,200
Monkey Shoulder	3,500
Scallywag Small Batch	4,300
Chivas Mizunara	4,600
Ballantines 17 yrs	5,200
Johnnie Walker Blue Label	12,800

SINGLE MALT SCOTCH WHISKY

	40 ml
Singleton 12 yrs	3,700
Glenmorangie 10yrs	3,900
Glenkinchie 12 yrs	4,100
Tamdhu 12 yrs	4,200
Glenrothes 12 yrs	4,500
Kilchoman Sanaig	4,700
Ardbeg 10 yrs	4,800
Glenlivet Nadurra Peated	4,800
Balvenie 12 yrs	5,100
Oban Malt 14 yrs	5,200
Laphroig PX	5,400
Ardbeg Corryvreckan	6,000
Aberlour A'bunadh	7,200
Macallan 12 yrs Double Cask	7,900
Auchentoshan 18 yrs	8,800
Lagavulin 16 yrs	8,800
Glenfarclas 25 yrs	13,000
Octomore 13.3	13,800
Glenmorangie Signet	14,500
Arran 25 yrs	24,500
Loch Lomond 30 yrs	25,600
Ardbeg 25 yrs	54,600

RUM & MORE

	40 ml
Diplomatico Reserva Exclusiva	3,100
Bumbu Original	3,100
Saint James Blanc	3,100
Hampden 8 yrs	3,900
Santa Teresa 1976	3,900
JM VSOP	3,900
Plantation XO	4,000
Plantation Vintage Panama	4,000
Planteray Cut&Dry	4,100
Deadhead	4,100
Paranubes Oaxaca	4,100
Matusalem 23	4,300
Zacapa 23	4,700
Eminente Reserva 7 yrs	4,700
Angostura 1824	4,800
Don Papa	5,000
Dictador 20 yrs	5,200
Plantation Guyana Single Cask	5,200
Ron Millonario XO	6,800
Quorhum 30 Anniversario	6,800
Abuelo XV Napoleon Cognac Cask Finish	7,400
Barcelo Imperial 40th Anniversary	9,200
Zacapa XO	9,800
Appleton Estate 21 yrs	11,400
Diplomatico Ambassador	13,800
Zacapa Centenario Royal Solera Gran Reserva	19,800
Havana Tributo	26,600
Dictador 2 Masters 1982 Royal Tokaji Cask	34,600

TEQUILA & MEZCAL

	40 ml
Rooster Rojo Blanco	2,700
Del Maguey Vida	3,700
Ocho Blanco	3,700
Vivir Café	3,700
KAH Blanco	3,900
Ilegal Joven	3,900
KAH Reposado	4,300
Coyote Triunfo Del Desierto Chihuahua Sotol	4,500
Patron Silver	4,500
KAH Anejo	4,500
Vivir Blanco	4,500
Montelobos Mezcal Joven	4,600
Don Julio Blanco	5,000
Don Julio Reposado	5,400
Volcan Cristalino	5,500
Dos Hombres Artesenal	5,600
Don Julio Anejo	5,800
Casamigos	5,800
Vivir Anejo	5,800
Forteleza Blanco	5,800
Ilegal Anejo	6,200
Forteleza Reposado	6,800
Del Maguey Chichicapa	7,800
Teremana Anejo	8,100
Forteleza Anejo	9,800
Clase Azul Reposado	16,000
Don Julio 1942	19,000
Clase Azul Anejo	55,000

PÁLINKA

(Hungarian spirits)

	40 ml
Árpád Lepotica Szilva (Plum)	3,200
Árpád Feketecseresznye (Black Cherry)	3,200
Árpád Kajszibarack (Apricot)	3,200
Árpád Irsai Szőlő (Grape)	3,200
Agárdi Szivar Pálinka (Cigar)	4,800
Árpád Prémium Bársony Birs (Quince)	4,800
Agárdi Piros Vilmos Körte (Williams Pear)	4,800
Agárdi Feketeribizli (Blackcurrant)	4,800
Gyulai Mélyvíz Kajszibarack (Apricot)	4,800
Gyulai Kökény (Sloe)	4,800
Agárdi Amphora Kajszibarack (Apricot)	5,800
Árpád Szamóca (Strawberry)	5,800
Agárdi Feketeribizli (Blackcurrant)	5,800
Árpád NOVUM Szilva Essence (Plum) (2 cl)	6400,-
Árpád NOVUM Vilmoskörte Essence (Williams Pear) (2 cl)	6400,-
Brill Málna (Raspberry)	9,800

VIRTU

RESTAURANT

If you have any form of food allergy or ingredient sensitivity, please inform a member of our staff!
Our prices are in HUF and include VAT. A 15% service charge will be added to the bill.

Bar Manager: Máté Steier