



VIBE
BUDAPEST

List of allergens

1. Gluten | 2. Crustaceans | 3. Eggs | 4. Fish | 5. Peanuts |
6. Soybeans | 7. Milk and dairy products | 8. Nuts | 9. Celery |
10. Mustard | 11. Sesame seeds | 12. Sulphur dioxide |
13. Lupin | 14. Molluscs

We promote the concept of shared dining in our restaurant,
so you and your group can enjoy and taste a variety of exciting dishes from our menu!

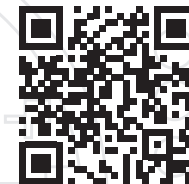
Please always inform your server in advance about any allergies you may have.
Allergen information is provided for guidance only. We are unable to guarantee information
regarding allergens not listed above.

Our prices are in Hungarian Forint (HUF) and include VAT.
Our euro prices are for informational purposes only. 1 EUR = 380 HUF

A 15% service charge is included in the final bill.

*Taste
the unusual*

BUBBLE BRUNCH



CLASSIC BRUNCH DISHES

EGGS BENEDICT ^{1,3,7}	4 900 Ft
Serrano ham, english muffin, hollandaise sauce, poached egg	12,9 €
EGGS ROYAL ^{1,3,4,7}	5 200 Ft
Smoked salmon, english muffin, hollandaise sauce, poached egg, salmon caviar	13,7 €
VIBE SIGNATURE EGGS ^{1,3,7}	6 200 Ft
Foie gras, english muffin, hollandaise sauce, poached egg	16,3 €
STEAK & EGGS ³	9 000 Ft
Robata tenderloin, sunny side up, roast potato	23,7 €
BURRATA & AVOCADO ^{7,9,10}	6 900 Ft
Grilled avocado, serrano ham, pineapple pico de gallo	18,2 €
ENGLISH BREAKFAST ^{1,3}	6 900 Ft
Grilled sausage, bacon, baked beans, sautéed mushrooms, sunny side up, toasted sourdough	18,2 €
FISH & CHIPS ^{1,3,4,10}	6 200 Ft
Crispy beer-battered black cod fillet, triple-cooked chips, green curry mayo	16,3 €

LIGHT SALAD

VIBE SUPERFOOD SALAD ^{3,7,8,10,11}	5 800 Ft
Feta, lentil, baby spinach, caramelised baby carrot, ras el hanout spice	15,3 €
EXTRA CHICKEN	1 190 Ft
	3,1 €
EXTRA SHRIMP ²	1 990 Ft
	5,2 €
EXTRA TOFU	990 Ft
	2,6 €

SUSHI

CALIFORNIA ROLL ^{1,2,3,4,6,11,14}	5 600 Ft
Nobashi ebi, surimi, tobiko, avocado	14,7 €
VEGETABLE ROLL ^{1,3,6,11}	5 200 Ft
Baby broccoli, cucumber, avocado, shiitake	13,7 €
UNAGI CHEESE ROLL ^{1,4,6,11}	5 700 Ft
Grilled eel, avocado, cucumber, parmesan	15,0 €

VIBE SIGNATURE DISHES

CHICKEN KARAAGE ^{1,3,10,11}	5 800 Ft
Boneless chicken thigh fillet, chipotle mayo, sesame seed	15,3 €
VITELLO TONNATO ^{1,4,7,9,10}	7 500 Ft
Veal tenderloin, tuna cream, lentil salad, parmesan	19,7 €
BEEF GYOZA ^{1,3,9,10,11}	9 500 Ft
Angus beef, foie gras, kabayaki sauce (5pcs)	25,0 €
CALAMARI FRITTI ^{1,2,4,6}	5 800 Ft
Homemade spice blend, nam pla dip	15,3 €
SHRIMP TEMPURA ^{1,2,3}	5 500 Ft
Wasabi mayo	14,5 €
MANGALICA SCHNITZEL ^{1,3,7,9,10}	10 500 Ft
Truffle butter, Pecorino Romano cheese, french fries	27,6 €
SIGNATURE BURGER ^{1,3,6,7,10}	11 900 Ft
Angus beef patty, foie gras, truffle mayo, onion chutney, bacon, cheddar cheese, french fries	31,3 €
PHO SOUP ^{1,4,6,9,14}	4 200 Ft
Mung bean sprouts, rice noodles, leek, beef cheek	11,0 €
TRUFFLE FRIES ⁷	4 500 Ft
Parmesan, truffle oil	11,8 €

DESSERTS

AMERICAN PANCAKE ^{1,3,7}	3 900 Ft
Forest fruits, whipped cream, pistachio	10,3 €
"TEMPTATION"	3 900 Ft
Chocolate, raspberry, tonka bean, raspberry sorbet (sugar-, lactose-, gluten free)	10,3 €
"PURE BLISS" ^{1,3,7}	4 400 Ft
Pistachio, strawberry profiterole, cotton candy, vanilla ice cream	11,6 €
VIBE SIGNATURE BRIOCHE CAKE ^{1,3,7,8}	12 500 Ft
Vanilla custard, barbados rum	32,9 €
CHURROS ^{1,3,7}	3 700 Ft
Homemade dark chocolate sauce	9,7 €