**Cheap eats**

Kék Rózsa restaurant (1077 Budapest, Wesselényi utca 9.)

The two-decades-old restaurant specializes in homestyle cuisine with thematic options like the daily menu, the Hungarian menu, the winter menu, or the Budapest menu – the latter is an especially good choice for foreigners interested in sampling the traditional dishes of local gastronomy.

Rákóczi restaurant (1084 Budapest, Rákóczi tér 9.)

Remains dedicated to an old-fashioned style and traditional Hungarian cuisine. Saying this is a welcoming establishment would be an understatement: it almost serves as a second home for frequently returning regulars. Thanks to the friendly atmosphere (and the cheap house beer), the restaurant is a favorite hangout of residents in the neighboring buildings.

Kisharang Étkezde (1051 Budapest, Október 6. u. 14.)

A simple, inexpensive cash-only eatery with only 5-6 tables (prepare to share the table with other guests). If you want to try hearty Hungarian food this the place to go. Menu in English is available.

Fülemüle restaurant (1085 Budapest, Kőfaragó utca 5.)

Fülemüle is one of those establishments that takes pride in adhering to age-old recipes of Hungary’s traditional culinary favorites. The restaurant is known for its goose dishes and unique variations on “sólet”, a beloved Hungarian-Jewish dish.

**Medium price category**

Downtown Market (Budapest, Hold u. 13, 1054)

Colorful gastro spot that brings a traditional countryside market vibe right into the heart of the city. The modern market hall is divided into two 100-square-meter large farmers’ markets, where in addition to fresh fruits and vegetables we also find several Hungarian specialties like grey cattle beef through mangalica pork to national beverages. Furthermore, there is also a cool gastro center here, bustling with bistros, and street food kiosks. However, these do not offer classic market food, but rather more exciting meals like large deep-fried chicken slices, filled lángos, and paella. And to further enhance the experience, we can also try authentic Magyar meals here at the bistro of Hungarian chef Tamás Széll, who won the European championship of Bocuse d’Or in 2016.

Pozsonyi Kisvendeglo (1137 Budapest, Radnóti Miklós u. 38.)

It's a corner spot that serves solid offerings from a large menu at reasonable prices. It's not fancy, but solid food.

Paprika Vendeglo (1071 Budapest, Dózsa György út 72.)

Hungarikum Bisztró (1051 Budapest, Steindl Imre u. 13.)

There is a reason why people call the Bisztro "the best Hungarian restaurant". The food is absolutely outstanding! Everything is very delicious, and the location is amazing.

**Fine dining places**

Onyx (Budapest, Vörösmarty tér 7, 1051)

In Budapest, Onyx comes closest to offering a classic European fine dining experience. It's the type of place where crystal chandeliers hang in the opulent dining room and white-glove-wearing waiters scurry about with beautifully sculpted plates in hand. The dishes feature playful textures, rare ingredients, and striking visuals. Onyx, which is located in the heart of Budapest's downtown, is the only two-Michelin-starred restaurant in Hungary currently.

Alabárdos Restaurant (Budapest, Országház u. 2, 1014)

Opened in 1964, Alabárdos is an iconic fine dining restaurant perched on Budapest's Castle Hill, just a stone’s throw away from the imposing Matthias Church. The restaurant is located within a medieval residential home complete with Gothic tracery and ogee curves. The dining room, which has less than a dozen tables, is startlingly impressive: they serve dishes on Herendi porcelain plates set with real silverware. Head chef Gábor Mogyorósi updates traditional Hungarian and Central European dishes with unexpected ingredients.

Búsuló Juhász (1118 Budapest, Kelenhegyi út 58.)

Búsuló Juhász is a classy restaurant within a relaxing, green surrounding. A perfect place to have delicious meal after strolling on Gellért Hill. The cuisine is a combination of traditional Hungarian cooking with a touch of modern gastronomy. View is superb.

BorKonyha (WineKitchen), Michelin star (1051 Budapest, Sas u. 3.)

BorKonyha is a fusion of a French bistro and a contemporary Hungarian restaurant with a relaxing atmosphere. This Michelin-star awardee is located in a street near the Basilica on Szt. István Square.

Bock Bistro (1073 Budapest, Erzsébet krt. 43-49.)

One of the best places to enjoy fine local wines and gourmet meals. The place opened in 2004 within the historic Corinthia Hotel Budapest on the Grand Boulevard. It is a joint venture of József Bock wine maker from Villány and Lajos Bíró chef.

**For sweet treat:**

Ruszwurm (Szentháromság utca 7., Castle District)

The Oldest Cafe in Budapest. This baroque coffee house operates since 1827. The small but cozy place welcomes guests with almost intact interior, delicious cakes and coffee. The pastries were so tasty that Elizabeth (Sissi), Austrian Empress and Queen of Hungary (1837-1898) sent couriers to get cakes for her breakfast. The owner of the coffee house was imprisoned after the fall of the 1848/49 Revolution and War of Independence. One of his cell mates, Rudolf Linzer inspired him to make the Linzer biscuit (two slices of shortcake glued together with apricot jam).

Auguszt Cukrászda (Budapest, V. kerület Kossuth L. u. 14-16.)

Founded in 1870, this traditional coffeehouse and pâtisserie is one of Budapest’s oldest and today has three branches across the city. The original can be found in Buda, while there’s also a centrally located branch in Budapest’s 5th District. A range of traditional Hungarian cakes and pastries can be enjoyed here, with the secret to their recipes having been passed down through five generations.

Villa Bagatelle (Budapest, Németvölgyi út 17, 1126 Hungary)

Romantic ambience, impressive Villa style interior. Fresh cakes, desserts and heavenly sweets from their bakery and patisserie workshop. From classical tastes to elegant breakfast delicacies - Hungarian, German and French specialities. All this served up in true Villa style. In sunny weather the terrace and the garden are also impressive.

Tortaszalon, Rachel Raj Cake Designer (31. Veres Palne str. 5. distr. Budapest, Hungary).

Hungary’s one of the most famous cake designer. Studied as a fashion designer and started her first Cafe called Tortaszalon in Downtown of Budapest 10 years ago. Rachel Raj’s Flodni is a traditional Hungarian – Jewish delicacy, one of the symbol of Hungarian Jewish cuisine. It is made by her old family recipe. A unique dessert made of poppy seeds, apple, walnut and plum jam, which is only typical in Hungary.

Daubner confectionery (1025 Budapest, Szépvölgyi út 50.)

1901 was the year the Daubner legend began at Orosház under the direction of Béla Daubner. After the confectionery was made state-owned, the family moved to Budapest to find a new spot for their popular cakes. Since then the ‘cukrászda’ on Szépvölgyi Road has created millions of cakes for birthdays and celebrations. Aside from the old favourites, they’re trying to experiment with new flavours and technologies. Unfortunately this spot is not about enjoying a slice of cake, while relaxing with friends – it’s primarily designed for take-away. We recommend the madártej (‘bird’s milk’) cake, or one of the savoury treats if you don’t have a sweet tooth.

Dunapark Café (1137 Budapest, Pozsonyi út 38.)

The city’s first modern style coffee house was handed over to the public in 1937, and is located in Újlipótváros’ Pozsonyi Street. In 2006, it reopened in its current form with a mix of 30s atmosphere and the 21st century’s technology and culinary developments. Since then, Dunapark has become a popular meeting point for the locals of ‘Újlipóca’ especially in good weather, when you can sit on the sunny terrace. Their bakery products and pastries are famous, and it’s hard to pick just one. We tasted their cheesecake on a drizzly spring afternoon and it brightened our day.