

BUDAPEST

Historic-but-hip **Brody House** is a cultured hub where you can savour the bohemian spirit of the Hungarian capital in one bite. Since its rooms (see right) and apartments are part of the Brody Studios members' club (you don't have to be a member to stay), which also runs music and art events, they're networked with in-the-know locals.

This includes Taste Hungary's (tastehungary.com) Carolyn Banfalvi, author of Food Wine Budapest (£16.99, Little Bookroom), and a pro at getting guests to sample harder-to-find varieties of the nation's excellent grapes. The company hosts a Tasting Table in the nearby Palace Quarter (€40pp), but it can dispatch knowledgeable young winemakers to Brody House to talk you through Montrachet-upstaging Tokaj and spicy ruby Bull's Blood over antipasti platters of local cheese and charcuterie (€90pp).

A stroll from Brody House is Macesz Huszár (maceszhuszar.hu). This informal Jewish eatery (bottom right) delivers home-style cooking: schnitzel (£7), stuffed gooseneck (£4) and layered flodni cake (right, £3). Trendy as it is – sharing owners with the nearby DJ-soundtracked Doblo Wine & Bar (budapestwine.com) – the ambience is traditional.

For another intimate meal, book one of only 18 covers at Kispiac Bisztró well in advance (kispiac.eu). Foie gras pâté is the national delicacy, but we favoured the roast chicken $(\mathfrak{L}5)$ and house-made pickles $(\mathfrak{L}1.50)$. In the event of a hangover, you can't beat a soak $(\mathfrak{L}14)$ at neo-Baroque Széchenyi thermal baths (szechenyispabaths.com).

Double rooms at Brody House from £56 (brodyhouse.com). Return flights from Luton to Budapest from £52 (wizzair.com). For more info see gotohungary.com



NOVEMBER 2014 olive 115