

Elegance Evolved

Onyx Restaurant sets new standards for Hungarian cuisine

Infusing 21st-century style and grace with the rich traditions of classic Hungarian gastronomy, Onyx Restaurant is already well-established among Budapest's premier gourmet eateries less than two years since opening, garnering many esteemed honors for its innovative haute cuisine served amid a refined and chic ambiance.

In January, Executive Chef Szabina Szulló proudly accepted Onyx's prize as one of Hungary's "Top 10 Restaurants" for 2008, presented at the regal Dining Guide Awards Gala held in the historic Gerbeaud House. Yet this is only the latest of several accolades recently earned by Onyx – Hungary's **Restaurant and Wine Guide 2008** declared Onyx among Budapest's best dozen eateries, and the **Népszabadság** "Top 100 Restaurants of 2008" magazine deemed Onyx as one of the five finest culinary destinations nationwide.

The restaurant's dedication to perfection is evident immediately upon entering – Onyx's hip neo-Baroque setting blends aesthetic influences from the past and future of interior design, combining high-backed chairs and crystal chandeliers with contemporary art and illuminated onyx-stone mantles. Presenting dishes and glassware of cutting-edge contemporary style, the professional and friendly multilingual waitstaff welcomes guests to enjoy uniquely delicious meals with visual flair.

Onyx's modern amenities extend to the kitchen, where the cooking team uses the latest advances in culinary technology to take Hungarian cuisine into the future. Led by Szulló and Sous Chef Tamás Széll (the winner of last year's



"Tradition and Evolution" chef championship), Onyx offers creative and rejuvenated versions of Hungary's beloved traditional dishes – such as the pink-roasted filet of venison with onion jam and pistachio noodles, or the Mangalica and suckling pig platter of roasted cheek, crispy leg mignon, and mini blood sausage served with hot potato salad.

And as a special Valentine's Day offer this month, Szulló and Széll created even more exceptional delicacies to be devoured by candlelight – a five-course menu includes marinated wild mushrooms with Mangalica ham and tarragon-seasoned chickpea mousse, and desserts like blueberry-beetroot sorbet – a perfect opportunity for couples to discover a renewed love for Hungary's finest tastes... and each other.



AFTERNOON DELIGHT

Providing their renowned modern Hungarian cuisine with both elegance and efficiency, the Onyx Lunch menu presents a sophisticated haven for mid-day meals that is remarkably inexpensive for the caliber of options offered. Guests choose from selections that change weekly with the freshest seasonal ingredients available – enjoy sophisticated starters like suckling-pig jelly with horseradish and toast, main courses such as roasted veal liver with apple compote and Roesti potatoes or chicken breast croquette with potato salad, and desserts including chocolate crêpes. Visitors can partake of two or three courses, and with mineral water, coffee, and service charge included, the bill is always less than 3,000 forints.