

# delicious

by Andreas Klemm

## Restaurants in Central and Eastern Europe

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# St. Andrea Restaurant

**BUDAPEST**

# A Winery in the Metropolis

## The St. Andrea Restaurant in Budapest

The **St. Andrea Restaurant** in Budapest is one of the city's top addresses for fine dining in a pleasant atmosphere. It is located in the 5th district (Belváros-Lipótváros) and thus in the heart of the Hungarian capital.

The restaurant should not be confused with the **St. Andrea Skybar**, which belongs to the same group but is a 20-minute walk from the restaurant. The chef of the restaurant is **Endre Kollár**, the general manager is **Miklós Lizensicsár**.

The restaurant was opened in 2015. Just a year later, it received its first mention in the Michelin Guide. It has not yet been awarded a star, but many restaurants have had to patient for this accolade.

ST.ANDREA  
RESTAURANT  
—  
BUDAPEST



Miklós Lizensicsár and Endre Kollár

### THE WINERY BEHIND THE RESTAURANT

Behind the restaurant is the **St. Andrea winery** from the Eger wine region, about 140 km northeast of Budapest. The winery, which was established in 2002, has developed into one of the leading wine companies in Hungary within just a few years. The winery also continues to impress internationally. In 2023, a red wine from St. Andrea was ranked 48th in the list of the best wines in the world published by wine critic **James Suckling**.

From the winery's point of view, opening a restaurant and sky bar of the same name in the capital was a brilliant move. It would be like Mosel winemaker Markus Molitor opening a 'Markus Molitor Restaurant' at Potsdamer Platz in Berlin.

### **MENU AND PRICES**

According to the **menu** | [www.standrearestaurant.hu](http://www.standrearestaurant.hu), the restaurant offers a three-course dinner with wine pairing and a digestif from the drink trolley for 28,800 HUF (plus service charge). That's about 74 euros. Ordering à la carte is also possible. The most expensive main dish on the menu is an Angus beef fillet (with sides) for 18,500 HUF. More affordable options include the Mangalica pork fillet (with sides) for 8,600 HUF. The wine list features a small but fine selection of exquisite wines, with a surprisingly high number of wines available by the glass. Of course, the St. Andrea Winery is well represented on the wine list.

Besides Hungarian wines, there are also wines from foreign wineries, such as a Riesling from the Dr. Bürklin-Wolf winery (Pfalz).

The restaurant also offers a lunchtime menu with a limited selection and more moderate prices compared to the evening. However, this offer is not available in summer, when many Budapest residents are on holiday or prefer a restaurant with a spacious outdoor seating area, which the St. Andrea Restaurant unfortunately does not have.

### **RECOMMENDED FOR WINE LOVERS**

If you are travelling to Budapest, a visit to the St. Andrea Restaurant is highly recommended. The restaurant will be an exceptional experience especially for those guests who either already know and appreciate the wines of the St. Andrea winery or who are curious to get to know these wines during their visit to the restaurant.



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