



KOLLÁZ, BRASSERIE & BAR

| BY TRACY ELLEN BEARD

PHOTOS COURTESY OF FOUR SEASONS HOTEL GRESHAM PALACE BUDAPEST

Kollázs – Brasserie & Bar is a contemporary European restaurant in the Four Seasons Hotel Gresham Palace Budapest that opened in 2015. Kollázs is the Hungarian word for “collage.” The brasserie highlights creative and innovative combinations in every aspect of the dining experience. Kollázs boasts a contemporary dining concept with a modern take on European cuisine and features exciting Hungarian signature specialties.

Kollázs consists of several exciting parts: the bar, wine cellar, patisserie, the indoor dining area, and the all-season terrace. The vibe is trendy and comfortable, the perfect place for breakfast, lunch, dinner, or just drinks. Executive Chef Árpád Györffy and his team serve authentic, rustic brasserie dishes with a twist.

BREAKFAST AT KOLLÁZS

My husband Steve and I stayed at the Four Seasons Hotel Gresham Palace Budapest for a few nights in the late spring this year. We enjoyed breakfast each morning. Steve was on a quest for the best Eggs Benedict

during our European adventure. He loved the variations and especially enjoyed the one he had out on the terrace with salmon and asparagus. I perused the buffet selections each morning, which offered meats, cheeses, fruits, pastries, eggs, and hot breakfast entrees. There was a plethora of options sure to please everyone’s morning appetites.

DINNER AT KOLLÁZS

One evening, we met with Executive Chef Árpád Györffy, and he put together a blind-tasting dinner for the two of us to enjoy. The chef said, “I often change the menu, sometimes daily, depending on the season or my mood.” He said that he felt that serving us this menu was a good representation of what the restaurant had to offer.

We began with some sparkling wine paired with a couple of amuse-bouche dishes. One was a small salad wrapped in prosciutto; the other was veal sweetbreads with green asparagus and morel sauce. Then we moved on to a sauvignon blanc made especially for the brasserie. This wine was a Hungarian sauvignon blanc made from grapes harvested



in the northeast corner of Hungary from the Zemplén mountains. It was fresh and dry with a nice acidity and minerality.

White asparagus is in season in the late spring in Germany, so it is on almost every menu. Ours was served with hollandaise and a green sauce. It was delicious. The asparagus was crisp and sweet. The sauce added decadence and creaminess to the dish. The asparagus, which is challenging to pair, went well with the sauvignon blanc.

Our next wine was from the famous Tokaj Wine Region. The Tokaj Wine Region is legendary because the Tokaji Aszú wine made there is one of the world's best naturally sweet wines. Travelers also visit the region for the popular furmint and hárslevelű grape varieties. Our wine was made with the furmint grape,

Hungary's most famous varietal. This wine, Oremus Mandolas, is made by the renowned Spanish winemaker Vega Sicilia. With its high acidity, minerality, and lemon citrus and green apple notes, the Mandolas wine paired with the green pea soup topped with crème fraiche was a marriage made in heaven.

The next dish was a perfectly prepared Trout A La Parisienne over spinach. It was served with a citrusy Far & Near 2019 Chenin Blanc.

A red wine from the southern part of Hungary followed the trout. This wine, specially labeled for Kollázs, is made from 100% cabernet franc grapes and is a medium to full-bodied wine with cherry and tobacco notes. The wine paired beautifully with our main course of Tourne-do Steak with foie gras, morel mushrooms, mashed potatoes, and Bordelaise sauce.

As is typically on a tasting menu, we had more than one dessert. The first was a dish with meringues, sorrel sorbet, and raspberries, served with Cava bubbles from Spain. The final dessert was the chef's famous French Toast dessert took months to perfect and several revisions to get exactly to my liking." It was fabulous. The chef starts with brioche bread, soaks it in crème brulee liquid, steams it in the oven, rolls it in sugar, and then it is fried in butter. The dessert was served with the famous sweet wine Tokaji Aszú.

Kollázs is an incredibly delicious place to eat any time, and we both enjoyed our blind-tasting menu and the scrumptious breakfasts each morning. ❖