

KAKAS

Dist. 13, Reitter Ferenc u. 69

Tel: 349-6515

Open Mon–Fri,

noon–11.30 p.m.;

Sat–Sun, 1 p.m.–11.30 p.m.

Credit cards accepted

THE REVIEW

Cuisine: Hungarian with a touch of the international.

Atmosphere: Not to be confused with several other restaurants in the city with Kakas ("rooster") in their name, this District 13 restaurant has a familiar, local feel about it, and the atmosphere is relaxed.

Once owned by artist Sándor Deli, the walls feature paintings from up-and-coming artists that can be bought for reasonable prices. Despite its distance from the city center, the clientele is strikingly international.

Whom to take: Ideal for long business lunches, generous spacing

From the menu Ft**Starters & soups**

Chicken soup with almonds ... 600

Cheese cream soup ... 500

Provençal frog's legs ... 1,890

Main courses

Rump steak with mushrooms 1,610

Tenderloin steak à la Veronika 2,860

Roast salmon ... 1,890

Desserts

Sundae à la kakas ... 600

Stuffed melon ... 1,190

**Eating Out**

PÉTER FODOR

between diners creates an atmosphere conducive to uninterrupted conversation. Also a great venue for family outings at weekends.

What we ate: For starters, I chose the venison soup, which contained a welcome mix of vegetables and had a very tasty tarragon flavor – though it went a bit heavy on the potatoes. My lunch partner found his chicken soup with almonds deliciously creamy, the crushed almonds neatly complementing the other flavors.

I went for lamb with tarragon as a main course, which was done just right. The parsley potatoes were a perfect example of how to prepare this standby Hungarian side dish.

My lunch partner was also very satisfied with his tenderloin, complemented by pieces of pheasant in a rich, dark gamey sauce that oozed forest fruit flavors – with even a hint of chocolate.

Both of us felt suitably satiated, and opted for ice cream rather than something heavier for dessert – a refreshing end to a delightful meal on a hot summer's day.

Wine list: The restaurant puts a strong focus on wine, with each

dish on the menu paired with a recommended wine. Being the designated driver, I watched my dining partner enjoy a glass of Budai Irsai Olivér from Nyakas Pince with his soup. At Ft 1,800 a bottle, this was tremendous value, with very little mark-up. He was less impressed with the Kakas Cuvée '96, specially supplied to the restaurant by other-

wise reputed Szekszárd winemaker Ferenc Vesztergombi.

Service and value: Service was polite and unhurried. The bill for three courses with a couple of glasses of wine, including service, came to just under Ft 10,000 (€40), great value in this day and age. I'll certainly keep coming here.

THE REVIEWER

Four years after joining IT firm **Grepton Rt** as sales director, **István Juhász** stepped up to CEO from May 5, and is currently pondering strategies to fuel further growth for the company.

Juhász started his career at IT firm **Rolitron Rt**, which later merged with **Optotrans** to create local stock exchange-listed IT company **Synergion Information Technology Rt**, where he served as a member of the board.



A graduate in electrical engineering from Budapest Technical University, Juhász also holds a management studies qualification from the U.K.'s Brunel University, and an MBA from Buckinghamshire Chilterns University College.

Outside the world of IT and management, Juhász's passions are scuba diving and underwater photography, the latter of which has won him awards and seen his work published in many magazines. He is married with an eight-year-old daughter.

– Robert Smyth