FAVORITES ARRIVE AT THE NEWLY EXTENDED FOUR-DAY GOURMET FESTIVAL

As in previous years, the country’s most exquisite event, the MBH Bank Gourmet Festival, will be held at the Millenáris at the usual time and location, on the last weekend of May. However, due to popular demand, it will once again span four days this year, from May 22-25.

The central theme of this year’s event will be “favorites,” so the country’s top professionals will bring their favorite ingredients, producers, dishes, and personal stories. The festival menu, offered by more than seventy restaurants, pastry shops, and other culinary businesses, will include something for everyone—whether it’s a Hungarian classic, a trendy international dish, or a new-wave dessert. The wallet-friendly category, which debuted last year, will remain, allowing many exhibitors to offer tastings for under 2,500 HUF. The Gourmet drinks menu will feature the best Hungarian and international sparkling wines, wines, cocktails, beers, and pálinkas, and there will also be a greater selection of non-alcoholic beverages this year.

“To promote the ‘favorites’ theme, we have three ambassadors this year,” said Richárd Nemes, the festival’s organizer. Fruzsina Farkas (the Green Sommelier) has been doing pioneering work in alcohol-free drinks, especially fermented beverages such as kombucha, which is a must-try. Szabolcs Szabadfi, also known as Szabi the Baker, has played a significant role in bringing traditional sourdough breads to a wider audience in recent years, and he has been present at the festival with his top-quality pizzas for years. Szilárd Tóth, the chef of SALT, one of the country’s best and most exciting Michelin-starred restaurants, is a major figure in contemporary Hungarian fine dining. With local and mainly organic ingredients, he brings out the best in his dishes, and at this year’s Gourmet Festival, he will demonstrate this using aged Mangalica pork. “The Gourmet ambassadors are role models for us, representing values that the Gourmet Festival strives for, such as sustainability, health-consciousness, high-quality ingredients, and clean food. These values go far beyond gastronomy and can be considered important cultural and societal issues,” added Nemes.

In addition to the nearly endless outdoor walking tastings, the MBH Bank Gourmet Festival offers even more: the Gourmet Academy will welcome those eager to learn and have fun with free programs and tastings. Among others, a one, two, or even three-Michelin-star chef will perform, and Sunday will again be dedicated to children, with workshops and surprises organized for them. Sunday will once again be family day, and those under 18 will have free entry to the event.

Ticket prices have remained unchanged from last year: the one-day ticket is available in advance for 6,500 HUF, and the four-day pass (instead of three) costs 12,900 HUF. More details and ticket purchase are available on the gourmetfesztival.hu website.

**“The Gourmet Festival proves year after year that gastronomy is not just about flavors, but also about community, innovation, and tradition. These values are extremely important to MBH Bank, which is why we are proud to support the event for the third year in a row. We believe that sharing ‘favorites’ brings us together, whether it’s through flavors, stories, or experiences. We hope that this year, unforgettable moments and new favorites will be born, from which every visitor can take home a bit of inspiration—not just for their table, but also for their everyday life,” said István Kutas, Executive Director of Communications at MBH Bank.**