

## HUNGARY

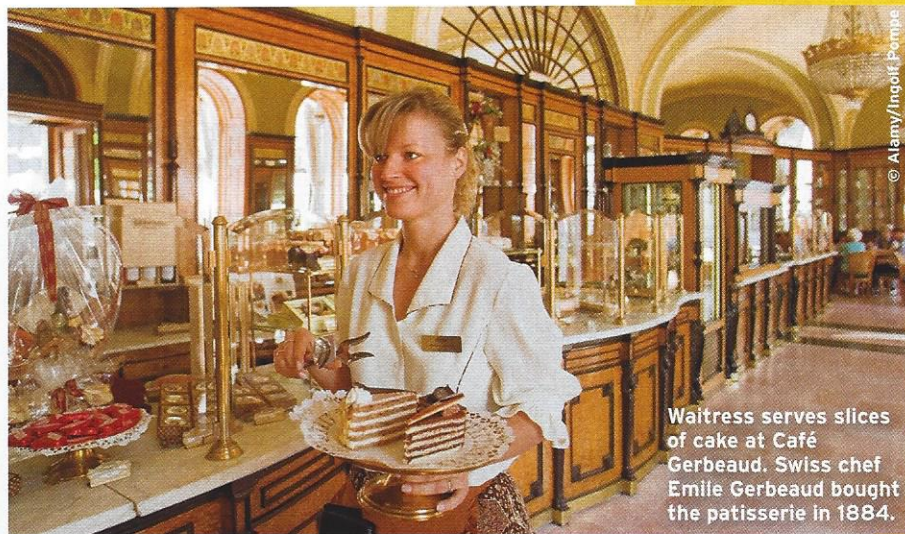
# Coffeehouse culture

BY JANNA GRABER

For centuries, artists and poets have gathered in Budapest coffeehouses to converse, create and drink coffee, often accompanied by scrumptious pastries. War and time have worn some beloved coffeehouses away, but many have been restored to their former glory.

The baroque Ruzswurm, located near the Castle District, has been in operation since 1827. Small and cozy, the confectionery is known for pastries so good that Empress Elisabeth of Austria, who was also the Queen of Hungary, sent for them. I like their poppy seed strudel and Linzer biscuits (shortcake with apricot jam in the middle).

Located in the heart of Budapest,



Waitress serves slices of cake at Café Gerbeaud. Swiss chef Emile Gerbeaud bought the patisserie in 1884.

Café Gerbeaud is among the oldest and most famous cafés of Europe, and home of the famous Hungarian bonbon *konyak meggy*—sour-cherry soaked in cognac and covered with dark chocolate.

Among the grandest coffee houses in Budapest, Central Café was a meeting place for artists and intellectuals. Many ideas and literary

works were inspired here. During Communist times, the café was shut down, but it reopened in 1989. The restored café still alludes the grand coffeehouse feeling of the 19th century. It's known for its coffee specialties, such as Café Pepperino, which is espresso with chocolate and pepper. ☐