

Andrássy Kúria & SPA Press Kit

Location

Away from the bustle of the city, the mansion awaits its visitors and those hiking in the area with the specialties of the wine region and its unique experiences in the heart of Tokaj-Hegyalja. Andrássy Kúria & Spa is a perfect destination for the lovers of the Tokaj Wine Region and also for those who wish to take a rest after a long day spent with hiking or active recreation.

The services of Andrássy Kúria & Spa

The building of the mansion was owned by the Andrássy family for a long time. It opened its doors as a hotel in 2008. The hotel has been owned and operated by BDPST Group since 2019. Presenting the beauty of the region and the past of the house, the mansion with unique features can be a perfect destination for any programmes with its 53 rooms, a wellness and spa division, a restaurant, a terrace and an event hall. The mansion awaits those wishing to relax all year round with its Superior and Deluxe rooms as well as the Premium and the Andrássy suites. Besides, the mansion is an excellent venue for events and weddings with its capacity of up to 150 persons. Furthermore, its winery building offers its guests half and all day experiences on weekdays. The wellness services of the hotel include spa treatments and specialties like relaxation experiences offered by the cave bath and the indoor pool as well as the cooling refreshment in the outdoor pool in summer. These services can be used by the guests any time during their stay.

The design concept of the mansion

Concerning the design of the mansion, the main concept was to create the uniqueness and memorability of the hotel, which was inspired by the historical background and the location. The leading motive is warm rural atmosphere paired with elegance. The warm shades of home, the use of ornaments and decorations in the community spaces all refer to the region or the former owners. The rooms were inspired by the available old family photos of the Andrássy family. Most of them had been taken on the occasion of hunting, horse-riding or garden picnics.

Recreational and hiking facilities

The area of Andrássy Kúria & Spa offers a number of active recreational possibilities. The visitors can participate in vineyard tours and pleasant excursions in the region surrounding the hotel. The real adventurers can also visit the Blessing Christ Statue to be found nearby. The place is not only a pleasant challenge for the hikers, but it is also a perfect picnic spot with its unique view. Following the walks in nature, the guests can also relax in the mansion thanks to its wellness and spa division as well as its restaurant.

The culinary experiences offered by Bobajka restaurant



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Bobajka, the restaurant of Andrásy Kúria & Spa awaits its guests with a banquet hall with a considerable capacity and a café opening onto the street. Considering that the historical wine region of Tokaj-Hegyalja is a UNESCO World Heritage Site, Bobajka restaurant, which is named after the poppy seed bread pudding of the Zemplén Mountains, and Andrásy Kúria & Spa both focus on the local and regional products as well as the preservation of traditions. With its flavours and recipes, Bobajka restaurant wishes to convey the heritage of the wine region and its special atmosphere to the visitors, and it also aims to provide its guests with the experience of an unforgettable taste trip. The regional dishes are served on the plates of the guests in a fresh and modern style, in a renewed but still traditional form. Along with the regional and Hungarian dishes, the restaurant offers popular courses and dishes that can be included in various diets. Their quality is guaranteed by Chef Imre Varjú and his team.

Bobajka, the restaurant of Andrásy Kúria & Spa won the award in the category 'restaurant of the year - enclosed guest area' in the Klasszis TopDesign 2022 competition.

Chef Imre Varjú

It was during his university years when Imre Varjú had discovered his true passion and profession, that is, cooking. He could gain experience in Szeged, and then, in Vienna. After that, he found his place in Budapest, where he was working in Pest-Buda and Pierrot restaurants for many years. Then, he continued his career in Dublin, where he worked as sous chef in the creative team of Airbnb restaurant. He took over the management of the kitchen of Andrásy Kúria & Spa as executive chef in March 2021. He tries to display the principle of Bobajka, according to which the restaurant provides an outstanding dining experience through the use of seasonal and regional ingredients produced by smallholders, on every plate. He adds fresh and modern techniques to the traditional courses, and the outcome on the plates is dishes mixing different textures and flavours.

The wine selection of Bobajka restaurant

The raw materials to be used in the restaurant are purchased from local producers, and the wines to be served also come from the best local wineries. Supply is strongly determined by the location of the mansion, thus, it is only the finest drinks of the protected wine region of the world that can be paired with the gourmet courses composed of fresh ingredients. The continuously expanding wine list consisting of Tokaj wines exclusively, 120 items currently, contains the drinks of renowned wineries as well as those of smaller emerging wineries. The place of origin of the wines is indicated with a map on the drinks menu, hereby providing the guests with accurate insight into the origin of the wines and the location of the wineries. Pairing the excellent wines with the courses is ensured by Kitti Koór, Food & Beverage manager of Andrásy Kúria & Spa and Tamás Langó, Executive Sommelier of BDPST. Their expertise is a guarantee for the guests of the mansion to receive the wines that best match and harmonise with their dishes.

The relationship between Andrásy Kúria and the region

The cooperation with local producers and wineries is important for Andrásy Kúria from many aspects. The local ingredients significantly contribute to the creation of traditional flavours, and, also,



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the hotel team considers it essential to maintain a good relationship with the local producers. Along with the cooperation with wineries, the hotel also purchases cheese, mushroom, meat and other raw materials from excellent local producers. There is a careful selection process preceding the purchase of raw materials, and the hotel cooperates only with those producers who are committed to preserving the values and traditions. Along with the good relationship, the continuous orders of Andrásy Kúria & Spa as well as the cooperation with the locals greatly contribute to the economic boost of the region. Being a popular destination in the region, the hotel feels obliged to be involved in the support of local producers.