Frequently Asked Questions

1. WHAT IS BEHIND THE RUMOUR CONCEPT?

Rumour is a special restaurant concept. It is an intimate dining establishment, where during the experience our guests can enjoy a multi-course tasting menu, getting acquainted with the colorful range of dishes and rare ingredients. The evening spent in the restaurant can be compared to an intimate dinner with a small number of friends. As with most chef-table restaurants, the more spectacular elements take place in the open kitchen in the middle of the "stage". Our guests have the opportunity to ask the chef directly about the individual dishes and ingredients, and the sommelier about the wines. The table surrounding the kitchen seats 21 guests. The upstairs Rumor Bar can accommodate an additional 12 guests, separated. We recommend this to our guests who prefer the private sphere to the more real, close-up experience.

2. WHERE IS THE RUMOUR RESTAURANT LOCATED?

Our restaurant is located in the center of Budapest, in the middle of the exclusive fifth district, on Petőfi Square, a stone's throw away from Váci street and the Danube promenade. The entrance of the restaurant (true to the name of the place) is a secret door, you will get more information on the spot. If you are unable to find the restaurant, please call the phone number provided in the confirmation email.

3. WHEN IS THE RESTAURANT OPEN?

The Rumour by Rácz Jenő Restaurant is open from Tuesday to Saturday from 5 pm to 11 am. During the first seating, our guests booking our 6-course Pre-Theater menu are welcome at 5 p.m., and the 11-course Rumour menu will be served at 8 p.m. Reservations are confirmed according to the schedule above.

4. HOW CAN I BOOK A TABLE?

We accept individual table reservations by phone (on +36 20 926 7837) and at https://rumour.restaurant using the DinnerBooking system. In our reservation system, a table can be booked in advance for 3 months. If you would like to book a table for a group or later than 90 days, please contact our colleagues at reservations@rumour.restaurant.

5. CAN THE RESERVATION BE CANCELLED / CHANGED?

Reservations can be cancelled in the midst of 24-48 hours prior to arrival, will be subject to a 50% cancellation fee, bookings cancelled within the last 24 hours will be subject to a 100% cancellation fee where cancellation fee is equal to the deposit value. When designing our booking and cancellation policy, we primarily considered that our chefs work exclusively with fresh products and ingredients, and purchases are made based on the number of bookings received for a given day. Thank you for your understanding!

6. WALK-INs

Please inquire via phone (+36 20 926 7837), even in the last minute. Even if the restaurant is fully booked, there might be room for dinner at any time due to a cancellation. We will do our best (but cannot guarantee) to provide an opportunity for the guests who show-up on site.

7. HOW DO THE SEATING TAKE PLACE?

We primarily seat our guests around the chef's table surrounding the kitchen to ensure the most complete gastronomic experience possible. It can accommodate 21 guests. The bar offers full separation on request. If required, dinner can be served in complete incognito away from other guests. The reservation of the private room is available only by prior arrangement.

8. WHAT MENU WILL BE SERVED IN THE RESTAURANT?

The restaurant serves a tasting menu. The menu is seasonal, usually changing in every two months. Guests can choose between 6-course and 11-course options, depending on the time booked. Our kitchen is creative and innovative. The menu on the website is only a guide, we reserve the right to change it - depending on the seasonality, the incoming materials, Jenő Rácz's inspiration for the day and the availability of certain materials.

9. WHAT TYPE OF FOOD CAN I EXPECT AT RUMOUR?

With the help of the gastronomy represented in Rumour, we can open doors to different parts of the world in the kitchen. We have no rules regarding the blending of ingredients, it makes the Rumour experience truly exciting. Loose items, high quality raw materials from anywhere in the world. A creative food workshop in which the menu of the day is primarily determined by the freshly available ingredients. Pre-theater Menu: Inspired by the raw produce provided by the nature, we reinterpret timeless-quality dishes, presenting you what we pride ourselves for which is offering exceptional ingredients, paired with a unique atmosphere at a very compatible price. Rumour Menu: An 11 Course fine dining experience in a unique stage design, a Chef's table that rivals with a theatrical performance. It is a direct show, an exceptional encounter where you can „flavour" products and techniques involved in the preparation of every dish.

10. HOW MUCH DOES THE DINNER COST?

The price of the six-course Pre-theater Menu is HUF 39,900, the price of the eleven-course Rumour Menu is HUF 59,900. The service fee is 15% in both cases. Due to the limited number of seats, our guests pay a deposit to confirm their intention of booking. The amount of the deposit is HUF 15,000 / person in case of the Pre-Theater Menu, HUF 25,000 / person in case of the 11-course menu, this can be paid via DinnerBooking, the online system for reservations (or in exceptional cases by bank transfer). The amount (in excess of the deposit) must be paid after dinner in the restaurant in cash or with one of the credit cards (Visa, MasterCard).

11. CAN FOOD ALLERGIES BE TAKEN INTO ACCOUNT DURING DINNER?

Most of the food allergies can be taken into account during the gastronomic journey, but in certain cases we cannot ignore an ingredient. When booking (or afterwards at reservations@rumour.restaurant or +36 20 926 7837), please inform our colleagues exactly (at least 48 hours before booking) of any allergies and / or food intolerances. We will do our best to fulfill your request without compromising the experience by replacing an ingredient. Allergies are taken very seriously, but if your intolerance can be remedied, please exceptionally consider using "practices" for a more complete experience. Please also set aside your dislike for a certain ingredient for this evening. Trust the expertise of our colleagues, you will not regret it!

12. IS THERE A POSSIBLE MENU OPTION FOR VEGETARIANS?

With our six-course menu, we also welcome followers of the vegetarian diet. If you would like to choose this option, please let us know when booking. This request can no longer be fulfilled on site. We do not serve a vegan menu.

13. CAN I ORDER A BIRTHDAY DESSERT FOR DINNER?

All extra requests are to be requested by e-mail (reservations@rumour.restaurant). We will try to fulfill them as many times as possible, depending on the capacity.

14. CAN I REQUEST A COMPANY INVOICE?

Yes. However, we would like you to indicate your request at the time of booking.

15. WE WANT TO BRING OUR CHILD WITH US. IT IS POSSIBLE?

Rumour restaurant is not a child-friendly establishment and is not recommended for children under 12 years of age. Children's menu is not available.

16. CAN I TAKE PHOTOS AT THE DINING TABLE?

Photography in the restaurant is allowed as long as it does not violate the privacy rights of other guests. In order to keep an intimate atmosphere, please do not use the flash during photography.

17. CAN I SMOKE IN THE RESTAURANT?

In accordance with the regulations in force in Hungary, the restaurant is non-smoking.

18. IS THERE A DRESS CODE?

No. We want you to feel comfortable. However, most guests enjoy to dress-up.

19. WHERE CAN I PARK?

Our restaurant does not provide parking. There is an underground garage in the Aranykéz Street, and it is possible to park in the surrounding streets as well as on the Danube Promenade, just like in the car parks of the neighboring hotels.

20. IS THE RESTAURANT HANDICAPPED FRIENDLY?

Due to its design, high seats and the fact that the upper deck and bathrooms are only accessible via the internal staircase, The Rumour by Rácz Jenő Restaurant, can’t be recommended to physically disabled guests. However, our colleagues will do their upmost to ensure they meet your needs, and you can still enjoy the experience.

21. WINE PAIRINGS

Apart from its concept, design and culinary excellence, Rumour Restaurant is also distinguished by a wine selection which tributes Rácz Jenő’s progressive cuisine. The selection is purposely diverse contemplating grape varieties and wine regions including a few rare varieties. In a peerless manner, Gergely Kő, the manager and sommelier of Rumour Restaurant, proposes three wine pairing options with both tasting menus (Pre-Theatre as well as Rumour). The entry level consists of domestic and international sparkling wines, the middle selection is made of international specialties (the line opens with a Champagne), and the ultimate choice unfolds world-renowned bins.