

ABOUT US

Alkimista's kitchen is closely tied to the seasons and the changing of the ingredients that comes with the changing of the seasons hence, in a unique fashion in Hungary, we change our menu every three weeks.

We have a regional kitchen since the easiest way to express our cultural identity is through local ingredients. Once this region provided 80% of the Monarchy's food supply and even though that is not the case anymore the traditions the agriculture have left a mark on the way people cook. Along with cooking the customs closely tied to the seasons have also beared great significance for up to 80 to 100 years ago. The modern, contemporary kitchen of Alkimista draws from this rich and complex folk cuisine.

The main course is one of the freshest, always seasonal, nutritious dishes from the simple kitchens of Hungary. It could be the best part of our childhood if it was prepared well. We showcase the season's best versions on every menu from spring to late autumn.

The aim: to save the dish's old glory. 😊

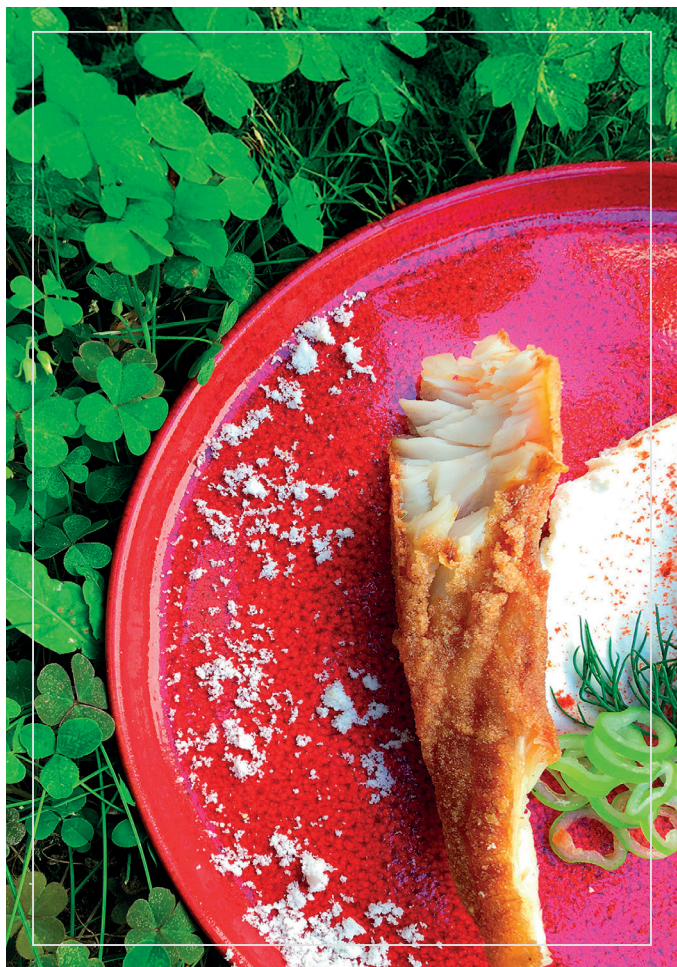
OUR WINES

The Alchemist likes to work with living material, so our wines are biodynamic, sustainably farmed, without chemicals, and spontaneously fermented. These wines offer a different comfort than technical wines, which we also love: higher acidity, bigger, fuller palate, often opalescent texture, and intense, complex, original flavours.

We reserve the right to change the menu according to seasonal and fresh ingredients!

ALKIMISTA

KULINÁRIS MŰHELY



MENU

July 24-25-26.

Fins, Scales & Shores

THE SUMMER FISH FEAST

We'll be casting our nets in both sweet and salty waters, blending local and faraway ingredients together with our guest chef colleague András Sipos, as we open a modern-style fish shack right in the heart of the Alkimista Kislabor event series.

Expect a progressive and laid-back beach menu, just for the joy of summer.

Waffle

- Caviar cream mousse, caviar

“Tiger’s Milk”

- Branzino ceviche – coriander, raspberry, beetroot

Let’s grill on the shore

- Black mussels on hay, lemon, parsley
- Summer stew, reinvented: smoked trout mousse, butter squash stew, dill

Crustacean Station

- Lobster bisque + cod, roasted kapia pepper, beluga lentils

Beach Snack

- Cod liver, watermelon, tarragon

Treat

- Boiled corn, cheesecake, citrus, iced peach tea

In the glasses: the menu is paired with four alcoholic or four non-alcoholic selections. Wine lovers can enjoy a curated tasting flight from our favorite family-run and artisanal wineries.