

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 – August

7-8-9 | 14-15-16 | 20-21-22-23.

Raspberry, Rose, Pepper

The Contemporary "Little Red"

An eight-course progressive study built on regional treasures, ancient techniques, and unconventional twists—for open minds only. Because red connects us. Now, a series of questions arrives from the kitchen: What defines comfort in Hungarian cuisine? Is it the ingredient, the method, or the ritual of eating itself? Here comes the red game—offering hot and cold, sweet and sour, bold and mild—straight from the heart of the summer Great Plain!

- **"Körözött"** – deconstructed / ewe's cheese, paprika, caraway salt + millet roll
– because there's no new bread yet!
- **Lecsó**, raw technique – can the essence of this iconic stew come through cold?
- **Hortobágyi-style pancake** – a peculiar favorite with no real past...
- **Sour cherry**, tarragon, sour cream – deep, dark, dripping soup

SUMMER DUCKS

- **Beetroot**, duck breast, cracklings, rose jam – classic romance
- **Roasted pepper**, aged honey, butter-soft duck gizzard + ice-cold fermented tomato – a "ragout-pickle" echo
- **Raspberry**, dill, goat cheese, goat yogurt, "red snow"

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.