

TABLE RESERVATION
+36 20 373 0630
katko.krisztina@gmail.com
www.alkimistaszeged.hu

ALKIMISTA
KULINÁRIS MŰHELY

Kelemen u. 2., SZEGED, H-6720

AUTUMN DINNER SEASON CALENDAR

Cool dawns, lengthening shadows, quieting gardens, and the season of small fires — the most precious ingredient of this time is the graceful passing of time itself. With ingredients that could be still-life subjects, we show how we work in harmony with the season, transforming natural ripening into concentrated culinary energy.

Arriving are the treasures of long preparation: flavors preserved through drying, fermenting, and the chill of cold air; essences slowly extracted, fibers softened in gentle heat; cheeses and sourdoughs that cannot be rushed; kernels and oils freed from their shells — all accompanied by a hint of aromatic smoke and, here and there, edible foliage.

From the first golden pears to the last frost-kissed wild blackberries, we follow the season's arc — with its highlights including our traditional autumn beer dinner and the customary tribute to St. Martin's Day.



Autumn

DINNER SEASON CALENDAR

September 18 – November 29, 2025

• September 18–19–20 | 25–26–27 | October 2–3–4

Pear, duck, corn, chamomile – a short study on garden yellows

A final gift from summer: harvesting pears, opening the pickles, bringing in the last flower petals. We explore how light shimmers on duck fat and pear honey, reinterpret the classic “ham–mushroom–corn” topping combination, continue our vegetable stew rehabilitation program, and offer comfort with well-seared cabbage pasta. In the glasses: light from chamomile, yellow roses, Muscat, Traminer, and Olaszrizling.

• October 9–10–11 | 16–17–18 | 23–24–25

Grape, plum, tea, smoke – a short study on estate reds

Time slows, tones deepen — it's the season for estate walks. We step out of the garden, picnic among resting vineyards and orchards, and cook quail and bacon to a fiery red over open flames. Pressed almonds, truffle and shriveled plums appear, as well as brown-butter brioche, Szeged salami, elderberries, floodplain blackberries, smoked ice cream, and a touch of “barátfüle.” In the glasses: Kékfrankos and Kadarka from nearby and from afar — interpreted by the cellars of Sziegl, Maurer, Unger, and Bott Frigyes.

• October 30–31, November 1

Mango, miso, malt – autumn beer dinner

We cook evening tales with beer foam, a touch of Asian influence, but mostly local ingredients. From indoors we watch the cold outside, enjoying the healthy addiction of bitterness: eight courses, four craft beers, ginger, kosho, yellow pea miso, amazake, malty bread, and the juiciest cuts of mangalica pork. After dinner, we'll even send you off with a little “bitter pleasure” takeaway pack!

• November 6–7–8

Feathers, wings, nouveau wines – St. Martin's Day warm-up

A farewell parade for waterfowl, at the time when farm work ends and yearly accounts are made. We recall the old feast-days of roast stalls with modern reinterpretations — no clichés. Alongside gizzards, roasted and pulled legs, and cracklings, we also honor the favorite foods of once-living poultry: popcorn, lavender polenta, millet, sorghum, caraway, cabbage, and barley groats. In the glasses: some crisp young wines and some venerable old ones — both tasting fresh in their own way here and now!

• November 13–14–15 | 20–21–22 | 27–28–29

Game, smoke, ash – a late autumn stroll in the fields

Before winter silence arrives, we celebrate the last freshly gathered treasures: walnut soup, caramelized onions, roasted root vegetable sauces, rabbit pie, venison and duck liver, rosehips, some wild mushrooms, and roasted chestnuts — all capturing the month's essence. In the glasses: dried white mulberry juice, roasted apple tea, and full-bodied deep orange wines.