

ABOUT US

The Alkimista is closely linked to the seasons and the changing ingredients, so every three weeks we create completely new menus with a micro-seasonal approach. Regional, local ingredients and the old, original cooking-preserving techniques that go with them are not a fashion for us, but a culinary mother tongue that is easy to speak.

This region once provided 80% of the Monarchy's food supply - although this is no longer the case, the traditions of farming have left a deep imprint on cooking habits. It is from this rich, sensible, waste-free cuisine that we draw inspiration and adapt it to the modern spirit.

PERMANENT “STARS”

Instead of the omnipresent dishes, we prefer to focus on the typical ingredients: wild mushrooms, wild and garden flowers, acacia honey, fish from the Tisza river, duck liver, chamomile, paprika, Szeged salami, tobacco and mangalica the favorite. This was a sunny, grain-producing region, so bread and pasta were important.

“Főzelék”

Each menu includes a typical Hungarian vegetable dish, “Főzelék”. It is not a vegetable ragout, nor a thick soup, but a nutritious plate of season-fresh primary vegetables, leaves, legumes. Four years ago, we launched a programme to rehabilitate the dish because we saw that it had been severely compromised, overcooked and thickened with flours in the public catering system over the past decades. We are here to bring it back to its former glory...

OUR WINES

The Alkimista likes to work with living and nearby material, and our wines are like that: we show local varieties from Hungarian vineyards, from biodynamic farming, sustainably grown, without chemicals, spontaneously fermented. These artisanal treasures now offer an unusual, different comfort from the technological wines (which we also love): higher acidity, fuller, richer flavours, often with an opalescent texture, intense, complex and original aromas.

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

ALKIMISTA

KULINÁRIS MŰHELY



MENU

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

Pear • Duck • Corn • Chamomile

Patience turns into gold — nowhere more so than in the kitchen. This month, time itself is our most precious ingredient: time for ripening, time for slow techniques, time that transforms the familiar into something new. We cook with ingredients already rich in flavor, letting the seasons and the hours shape them. Half of what you taste is not of our making but the work of bees, plants, and invisible cultures: honey, pollen, pét-nat, pickled beans, duck ham, and cheese.

Golden light and airy crumb

Duck liver fat and crackling mousse with lemon balm, pear mustard, and sorghum sourdough

Late-summer sweet & savory

- Melon with saffron and salt-cured meat
- “Ham, mushroom, corn” — the misunderstood pizza topping, reimagined
- Cabbage noodles gilded, with rose powder and sweet pepper

Late-summer tang

- Stew reimagined: bean ragout with sourdough wax beans, yellow tomato, and marigold
- Duck dumpling in elderflower-vinegar roasted pepper jus with ginger and honey

Sheep • Bees • Flowers

- Fresh curd ice cream with chamomile ferment, pear honey, and crisp wafer
- “Honey bread” from corn with lavender honey, brown butter, and coriander seed

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.