

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.

ALKIMISTA

KULINÁRIS MŰHELY



MENU

November

13-14-15 | 20-21-22 | 27-28-29

Wild, Smoke, Ash

A Late Autumn Walk on the Borderland

This menu is a journey of foraging and wandering in the natural environment of our ingredients. We leave the garden behind, cross a frost-rimmed backwater and a grove of walnut trees, cast a glance at the hunters' quarry, peer into damp mossy hollows, gather mushrooms and juniper twigs, then return to the fire. In the glasses: spiced teas and generous, full-bodied whites...

At dawn:

- warm buckwheat bread, whipped lardo, juniper ash, apple-peel tea

Frozen backwater:

- smoked fish aspic, pike roe, horseradish, hoarfrost
- catfish, Jerusalem artichoke, chestnut

Path by the old grove:

- white walnut cream soup, bread crust

Picnic lunch:

- rabbit pie from home, with fire-roasted wild mushrooms, wild thyme, root vegetables

Forest trail:

- venison loin, wild apple, charred onion, duck liver sauce, edible forest floor

Hidden hollow:

- hazelnut, white chocolate, mushroom, fleur de sel

Finally home:

- hot rosehip jam, gingerbread, walnut ice cream

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.