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WINTER DINNER SEASON CALENDAR

This is our favorite season: outside the frost crackles, inside the fire burns, the afternoons are dark and the soups are hot. This is the time of the deepest flavors, the richest culinary tales, and the heartiest calories.

From December until the end of February, four grand menus reflect the winter season here: during Advent we serve the classics of the Hungarian bourgeois kitchen, we start the new year with an unusual pairing of Mangalica pork and sparkling wines, in January we tell the Frozen Great Plains' Winter Tale, while February belongs to shepherds' songs, newborn lambs, and Furmint wines.



Winter

DINNER SEASON CALENDAR

December 4 – February 21, 2026

• **December 4–5–6 | 11–12–13 | 18–19–20**

The “Century-Old” – ADVENT Dinners

During Advent, we traditionally evoke the great classics, setting the table with old porcelain and selecting dishes from the masterpieces of the Hungarian bourgeois cuisine. In December we pay homage to the festive table customs of a rich, bygone era and to our great culinary predecessors.

• **January 8–9–10**

Mangalica, Bubbles, Lentils

We open the new year with a bold question: does sparkling wine pair well with a modern pig feast? Expect plenty of fat, plenty of crunch, a waltz of snowy-white, foamy pork fat and elegant bubbles. The blood sausage gets a rose, the liver sausage receives marjoram blossoms, the pressed head meat is paired with pike roe — and there will be marrow dumplings, Pet-Nat, and a few organic sparkling wines from the world of grower producers...

• **January 15–16–17 | 22–23–24 | 29–30–31**

Apple, Cider, Horseradish, Smoke – A Winter Tale

The season's most rustic culinary deep-dive arrives — a story about the value of dry firewood and a well-stocked pantry, from times when these meant survival. This puritan menu is built on the treasures of the larder and ingredients found in the winter landscape. Mustard ice cream, hot horseradish soup, smoked catfish, sea buckthorn, popcorn, cider, apples, herbal tinctures, and inhalations make up this evocative winter narrative.

• **February 5–6–7 | 12–13–14 | 19–20–21**

Carnival, Furmint, Doughnuts – A Late-Winter Pastoral

This month is all about contrasts: the first rays of sun after icy mornings, the feasting of Carnival before the discipline of Lent, the quiet songs of shepherds and the loud revelry of celebrations. We say farewell to the stored winter roots and celebrate the newborn lambs and fresh sheep's milk. We evoke this atmosphere with pure Furmint, and on the plates: doughnuts, a “rehabilitated” vegetable stew, old-style walnut soup, light milk froth, sheep-curd dumplings, and herbal wildflower honey...