

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.

THIS MENU

The opening menu of the year is a puritan culinary fairy tale about the age-old value of dry firewood and a well-stocked pantry. We cook with rustic ingredients, preserving traditional kitchen techniques, and select from the winter pantry treasures of the Great Hungarian Plain.

This menu tells an old story of a bitterly cold day: a journey from morning till night, back to times when self-sufficiency and a well-filled pantry meant survival through winter...

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.

MENU

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

Winter Tale – Apple, Cider, Horseradish, Smoke

Dawn “Fire Starter” Warm quince–ginger shot
Pantry Inspection

- The “Forgotten” Plate – Smoked black lentil cream, mustard ice cream, tea-infused frost
- A Surprise from the Bottom of the Lard Jar – Duck liver shavings, medlar, flaxseed bread

Warm Breakfast from the Henhouse – Egg, toasted straw nest, whipped butter

Out by the Ice Hole

- Smoked fish aspic, green apple, roe, seaweed crisp, horseradish dew
- European catfish, roasted chestnut, tobacco honey, fermented cabbage

Back by the Stove

- In Snow White – Horseradish soup, popcorn
- In Coal Black – Slowly braised beef cheek, ember-roasted potatoes, apple baked in cider

Bird Feeder, Early Evening – “Great tit ball”, apricot kernel milk, oat crunch

Nibbling by the Fire – Gingerbread, ginger, toasted semolina wafer, rosehip, walnut ice cream

In the glasses • *Alcoholic selection* • Budaprés – Quince cider and “hopped” cider | Spiced mulled apple wine | Bökő Dávid – Yellow Muscat | Herbal liqueur
• *Alcohol-free sips* • Apple spritzer | Quince compote–coriander seed infusion | Hot homemade mulled apple cider | Yellow apple juice | Black mallow syrup