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DINNER SEASON CALENDAR

This is our favourite time of year: at the beginning, frost still crackles underfoot, the landscape is austere and we cook from the pantry's reserves; as spring approaches, the season brings birth, new shoots and rising energies.

We love this time: it is home to the deepest flavours, the richest culinary stories and the strongest contrasts.

In the winter-early spring season of 2026, four major menus unfold:

In January, we tell the rustic Winter Tale. February belongs to shepherds, newborn lambs and furmint. After Carnival, March brings a generous, plant-forward Lenten menu, and in April we place the treasures of Easter gardens onto our plates.



Winter – Early Spring

DINNER SEASON CALENDAR

January 15 – April 24, 2026

The season's small alchemy – from frost flowers to bud break

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

Apple, cider, horseradish, smoke – The Winter Tale

The season's most rustic culinary immersion tells the story of dry fire-wood and a well-stocked pantry, from a time when, in the farmsteads of the Great Plain, these meant survival itself. The menu is built on the treasures of the larder and the austere ingredients found in the winter landscape. Mustard ice cream, bacon, hot horseradish soup, smoked catfish, sea buckthorn, popcorn, cider, apples in many forms, medicinal herbal tinctures and inhalations shape the narrative.

• **February 5–6–7 | 12–13–14 | 19–20–21 | 26–27–28**

Carnival, furmint, doughnuts – A Farewell-to-Winter Pastoral

A month of contrasts: icy dawns and the first mild rays of sun; the approaching restraint of Lent alongside the abundance of Carnival feasting. February belongs at once to newborn lambs and shepherd songs, and to the boisterous celebrations of bidding winter farewell. We evoke this atmosphere with Hungarian furmint, hárslevelű and traminer; on the plates, doughnuts sit beside walnut soup, light milk custard, sheep's curd dumplings and medicinal herb-infused aged honey.

• **March 5–6–7 | 12–13–14**

Roots, fresh acidity, scales – The Lenten Menu

The inventive Lenten tasting menu arrives on the threshold of winter and spring, drawing on old recipes realised through a progressive lens. Slow-cooked winter vegetables with deep, roasted flavours; fine fish scented by the smoke of herbs; room for korpacibere soup, the rehabilitation of winter stews, toasted dark breads and creamy eggs—creating a rich, meat-free degustation. The menu is prepared using traditional techniques and accompanied by fresh shoots, crisp wines, herbal infusions and tinctures—under the sign of purification.

• **April 16–17–18 | 23–24–25**

Lambs, nests, wreaths – The Easter Gardens Menu

We take stock of the emblematic ingredients of the season's great feast, strolling through greening kitchen gardens. With new buds, fresh shoots, greens, lamb, braided breads and natural wines, we welcome spring. The stew-rehabilitation programme continues, we present the finest early produce, and at the end of the evening there will be a little "earth work."

Those who, at this time of year, would rather never leave the garden at all—are best off spending the evening with us.