

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

February is the year's most contrasting month: masks and revelations, frost and sunshine, indulgence tempered by the approach of Lent.

Alongside the boisterous festivities, this is also the quiet season of lambing — our menu pays tribute to the shepherds of old.

On the threshold of winter and spring, we invite everyone who wishes to bid farewell to winter in this spirit to discover the culinary treasures of the past.

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

February 5–6–7 | 12–13–14 | 19–20–21.

“Pastoral” – Carnival, Furmint, Doughnuts

Step out into the snow! – Virtue

– Hot paprika, icy green apple, toasted pumpkin seeds

Masqueraders, gather...

– Buckwheat bread, roasted bacon foam, truffle, mulled wine

– “Shepherd’s porridge”: slow-cooked pearl barley, aged sheep’s cheese, pickled acacia blossom

Farewell to last year

– Aged walnut cream soup, Szeged salami, bread crust
– Vegetable stew rehabilitation: late-winter savoy cabbage with green almond, pulled roast lamb, aged sheep’s milk cream, marjoram oil

Greetings to the newborns – inspecting the fold

– Polenta with sheep’s curd, fresh dill and corn foam
– The little lamb’s dream: floral straw bed, lavender honey, sea lavender, condensed milk cream

Step out into the snow! – For snacking

– Mini doughnuts, sea buckthorn & reed molasses dip, tarragon ice cream, sweet woodruff powder

In the glasses • *For wine drinkers* • terroir-driven Furmint from Mád and Tállya, plus a Tramini from Somló

• *Alcohol-free sips* • the house’s own infusions and pressed drinks — chamomile, dried apple peel, acacia, juniper, and fresh green apple