

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

Seasonal thresholds are some of the most exciting moments in our kitchen: the final reserves of the past season still linger, while the first greens and wild mushrooms awaken and claim their place. March is traditionally the month of Lent, and in this rich tasting menu we present the concentrated flavors of new shoots and late-winter roots, clean-tasting fresh fish, and crisp, refreshing acidity. This period is about honoring the ingenuity of traditional peasant kitchens and mindful, cleansing preparation — never about deprivation.

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

March 5-6-7 | 12-13-14.

Roots, Shoots, and Scales

– A Lenten Menu of Abundance

OLD ROOTS IN WARM SMOKE

- **Eggplant**, whole-grain mustard, buckwheat bread
- **Cauliflower** roasted with hazelnuts, rose hip, toasted coriander seed foam
- **Mushrooms** baked in parcels with medicinal herbs, aged hard sheep's cheese crumble mushroom tea

GREENS – Vegetable Stew Rehabilitation Program – New growth meets winter stores

- **Spinach**, egg, wild garlic, toast
- **Savoy cabbage**, green almond, marjoram oil + grilled European catfish glazed with reed molasses

THE BREAD

- **Bran sour soup**, the Lenten tartness, with smoked potato dumplings and fresh tarragon

THE FISH

- **Zander** in breadcrumbs, fresh dill, cucumber

NUTS

- **Chestnut honey**, toasted salted almonds, soft sheep's cheese

FIRST HARVEST

- **Greenhouse at the end of the garden**: baby carrots in honey, baby-carrot ice cream, chervil, "sweet earth"

In the glasses • *Alcoholic selection* • Meinklang – Foam Vulcan Pet-Nat | Sziegl – "Jónás" | Edgar Brutler – Grünsnitz | Világi – Green Veltliner | House Lenten tincture – served in a small bottle

• *Alcohol-free sips* • Herbal sparkling L'Antidote | fresh green apple jus | hay & wildflower house tea | medlar and rose hip juice | ginger-apricot-turmeric shot